

APERITIF

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- A flûte of prosecco 15 cl
- Aperol Spritz 30 cl
- Corsican Spritz (white or red) 30 cl
- Campari Spritz 30 cl
- Limoncello Spritz 30 cl

6,90€

9,50€

9,90€

9,90€

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TO NIBBLE ON

- Olives all'Ascolana with arrabbiata or tartar sauce

5,50€

STARTERS TO SHARE

- Plate of Italian antipasti**
Parma ham, mortadella, coppa, speck, mozzarella di bufala, artichoke, peppers stuffed with anchovies, olives and focaccia

17,70€

- Fritto misto to nibble on**
Delicious battered and deep-fried prawns, fish, calamari and vegetables served with our herb and passion fruit sauce

19,90€

SALADS

- Crispy Panko prawns Cæsar salad**
Panko breaded prawns, focaccia, shavings of Grana Padano, capers berries and Cæsar sauce

16,30€

- Crispy goat cheese salad**
Goat's cheese crottin coated with panko, marinated raw ham lardons, pickled onions, candied cherry tomatoes and chia seeds

17,50€

- Chicken Cæsar Dolce Vita style**
Crispy Chicken, focaccia, Grana Padano shavings, capers berries and Cæsar sauce

18,90€

- Lobster Cæsar salad**
Lobster tail, mango, grapefruit, capers, Parmesan crisp, focaccia and Cæsar sauce

24,90€

STARTERS

- Crispy Panko prawns with mango chutney**

10,90€

- Creamy burrata on datterini tomatoes coulis**
with orange, pesto, crushed pistachios and focaccia

13,20€

- Parma ham and mozzarella di bufala DOP**

15,50€

- Fisherman hot-pot with Martini Dry sauce**
Scallops, prawns and sustainable fishing cod back

16,80€

- Chestnut soup with black truffle**
Chestnut soup with crème fraîche, black truffle fragments and focaccia croutons

17,90€

FISH & SEAFOOD

- Sustainably sourced cod fillet**
Potato purée with 'Nduja cream (Calabrian spicy sausage)

24,40€

- Traditional Fritto Misto with fried seafood and fish**
Prawns, sea bass, shrimps, squid, anchovies, vegetable fritters and our herb and passion fruit sauce

27,90€

- Grilled fish & seafood with Venere rice**
Sea bass, scallops and octopus served on Venere black rice with orange sauce

30,00€

PASTA

- Organic gnocchi with gorgonzola or Genoa pesto**

15,80€

- Tagliatelle in Bolognese sauce**

16,80€

- Spaghetti carbonara**
Egg yolks, cured pork cheek, creamy sauce, pecorino and pepper

17,90€

- Girasole with mushrooms and king prawns**
with shellfish sauce

21,00€

- Lobster linguine**

32,00€

MEAT

- Free-range chicken Supreme with morel mushrooms**
Creamy morel sauce and gratin Dauphinois

27,70€

- Black Angus rib-eye steak**
Fried potatoes and green salad, sauce of your choice gorgonzola or pepper

28,90€

- Veal chop Milanese style**
Fried potatoes and green salad and tomato sauce

34,90€

- Tender veal cheek with white Patrimonio wine and thyme**
Celery purée with chives and lime

31,30€



Seasonal recipes



Vegetarian dishes

A large part of the offer is made on board from raw products. Some products are originally frozen or deep-frozen. The beef originates from Brazil, Argentina or Uruguay. The allergen register (EU regulation 1169/2011) is available. Alcohol abuse is dangerous for your health. Drink in moderation.

The GOURMET CROSSING
MENU

41,00€

Parma ham and mozzarella di bufala DOP
or Creamy burrata on datterini tomato coulis
or Fisherman hot-pot with Martini Dry sauce

Girasole with mushrooms and king prawns
or Spaghetti carbonara
or Traditional Fritto Misto
with fried seafood and fish
or Grilled fish & seafood with Venere rice (+3€)
Sea bass, scallops and octopus served on
Venere black rice with orange sauce
or Free-range chicken Supreme
with morel mushrooms
or Black Angus rib-eye steak (+3€)

Dessert of your choice

The MEDITERRANEAN
MENU

35,00€

Crispy Panko prawns with mango chutney
or Tomatoes and mozzarella
or Parma ham and mozzarella
di bufala DOP

Organic gnocchi with gorgonzola or Genoa pesto
or Cæsar salad of your choice
Lobster Cæsar salad (+5€)
or tagliatelle with traditional
Bolognese sauce
or Spaghetti carbonara

Ice cream (3 scoops)
Fresh fruit salad with verbena syrup
and vanilla ice cream
Traditional Tiramisù

The little sailor menu

Children up to 11

15,50€

Pasta with tomato sauce
or Milanese-style escalope
or Chicken nuggets
Side dish: chips or small salad

Two scoops of ice cream,
or chocolate mousse,
or fruit salad

Fruit Juice 20 cl, Soda 33 cl or Water 50 cl

And the Commander's surprise

CHEESE, DESSERTS & TREATS

Selection of cheeses	8,80€	Traditional Tiramisù	8,80€
Coffee affogato Espresso coffee over vanilla ice cream and whipped cream	5,50€	Profiterole with vanilla or pistachio ice cream	9,20€
Ice cream (3 scoops)	6,80€	Corsican crème brûlée Crème brûlée with Corsican honey, artisanal Corsican hazelnut ice cream* and canistrelli	9,50€
Mont-Blanc Dolce Vita Corsican chestnut cream, blackcurrant coulis, vanilla ice cream, whipped cream and meringue pieces	7,90€	Corsican artisanal ice cream* - 3 scoops of your choice Vanilla canistrelli, chestnut canistrelli, brocciu & arbouise, nuciola praline, Corsican clémentine	9,50€
Apple tarte Tatin and vanilla ice-cream	8,30€	Frozen nougat* with raspberry coulis	10,40€
Fresh fruit salad with verbena syrup and vanilla ice-cream	8,50€	Café gourmand Chocolate mousse, panna cotta, macaron canistrelli	8,90€
Panna cotta with fig compote and Corsican honey	8,70€		

*José Salge, master ice-cream artisan in Saint-Florent