



VERSION MAQUIS  
SANTA MANZA

## Spring Menu 2022

Ploughman's board style cured meat and Corsican cheese, served with jam and seasonal fruits.

**26 euros**

Cauliflower veloute, jerusalem artichok crispy, Cervione hazelnut and pancetta

**17 euros**

Egg cocotte style, green asparagus, Guanciale, toast of focaccia and green salad

**17 euros**

« Burrata des Pouilles », spring vegetables salad, honey and vinegar dressing, Granola and Sardinian bread

**22 euros**

Piadine romagnola, coppa, corsican cheese, straciatella, aragula and sucrine lettuce.

**20 euros**

Maquis bowl, smoke tuna or grilled chicken, quinoa, chikpeas, baby spinach, kumquat, sugar snap, radish, brocciu, apple and pomegranate dressing

**22 euros**

Homemade pasta « alla matriciana » and straciatella

**20 euros**

Dish of the day for one or two people

**22 euros pp**

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Strawberry with « nepita » and vanilla mascarpone mousse

**13 euros**

Chocolat custard, maldon salt and crunchy biscuit

**13 euros**

Ice cream and sorbet made by Mr Raugi

**11 euros**

Price TTC and service included

All dishes can be adapted in case of food intolerance