

Le Rouf

BRASSERIE

Tapas Menu:

On the Vegetarian Side

2 Nems with Vegetables	  	5.50 €
1 Mimosa Egg flavoured with Truffle	  	4.50 €
2 Mini Focaccia, Tomato preserve, Mozzarella, Olives et Homemade Pesto	  	5 €
Lebanese Hummus and Bread Sticks	 	6 €
2 Vegetable Wraps with Curry and Cheese	  	4.50 €

On the Sea Side

3 Codfish Acras, Thai style	   	8 €
2 King-Prawn Fritters	   	6 €
6 Oven-grilled Mussels	 	9 €
Scallop Carpaccio, with Black Garlic		7.50 €
2 Sardine Toasts, Lemon Herb Butter	  	7 €
Corsican Fried Smelts 80gr	 	7 €
4 Fried Squid Rings, in Tempura	  	7 €
2 Tuna Tataki Skewers, Sesame, Ponzu Sauce	  	11 €
Amberjack , Apple, Dill, Red Onion and Kalamansi Lemon		8.50 €

On the Earth Side

Iberic Belotta Ham (<i>Spain</i>) and Bread Sticks, 100gr		21 €
2 Veal and Chicken Pitas (<i>UK</i>), Garlic White Sauce	  	8 €
2 Beef Samosas (<i>France</i>), flavoured with Satay	  	8 €
Home-made Wild Boar Terrine (<i>Spain</i>), in a pot and Toasts pour 2 people.	 	12 €
2 Dried Beef Leg Wraps (<i>France</i>), Rocket Salad and Hazelnut	   	7 €
Truffle cooked Ham (<i>France</i>), 50gr		8.50 €

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To be shared

Fritto Misto, 2 people

Corsican Fried Smelts 80gr



24 €

2 King-Prawn Fritters



6 Oven-grilled Mussels



2 Fried Squid Rings, in Tempura



2 Codfish Acras, Thai style



Vegetarian, 2 people

Lebanese Hummus and Bread Sticks



25 €

2 Vegetable Wraps Curry and Cheese



2 Nems with Vegetables



4 Mini-Focaccia, Tomato preserve, Mozzarella, Olives et Homemade Pesto



Earth Side, 2 people

2 Veal and Chicken Pitas (UK), Garlic White Sauce



28 €

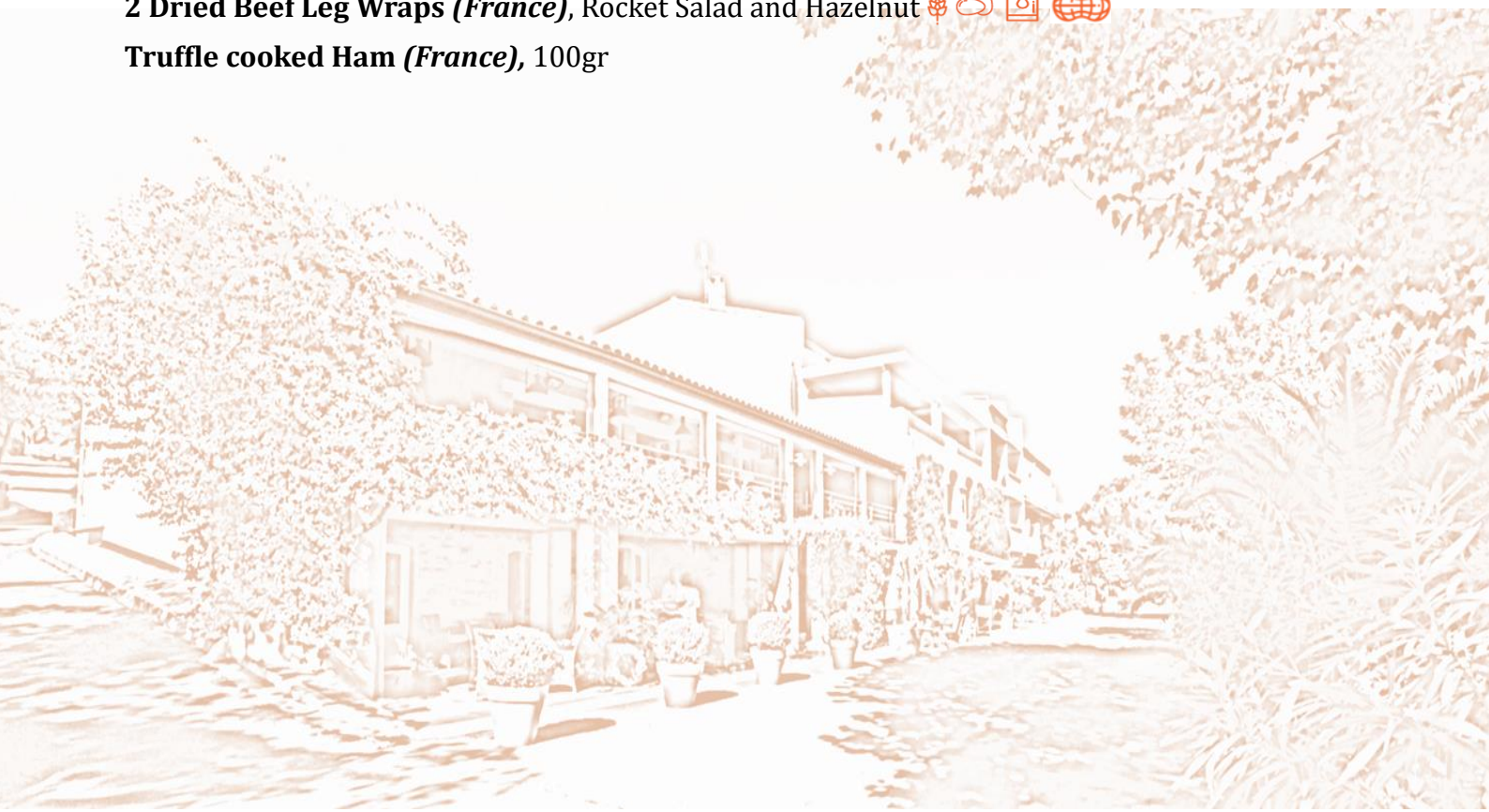
2 Beef Samosas (France), flavoured with Satay



2 Dried Beef Leg Wraps (France), Rocket Salad and Hazelnut















Truffle cooked Ham (France), 100gr
























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Our Signature Dishes :

- Home-made Paella for 2 people**   85 €
*Prawns, Variegated Scallops, Mussels, Chorizo, Chicken, Squid, Cuttlefish, Octopus with Shellfish Bisque,
 Served with the Chef's Chilli Paste and Lemon Squeezer*
- Home-made Bouillabaisse**     45 €
*John Dory, Mullet, Monkfish, Scorpion fish, Squid
 Potatoes flavoured with Saffron and Fennel
 Served with Croutons, Swiss Gruyere, Garlic and Rouille Sauce*
- Baked Red Scorpion Fish or John Dory**  100gr/16 €
*(On reservation and according to market availability)
 Served with Vegetable Tian*
- Monkfish Medallion**   38 €
*Artichoke bud, Tangerine wedge, Coconut Lemon Emulsion
 Mandarin Beurre Blanc*
- Beef Tenderloin Rossini (Germany)**    52 €
*Brioche, Truffle Meat Jus, Pan-fried Foie Gras, Fresh Melanosporum Truffle
 Potato Hashbrow*

Our Home-made Fresh Pasta:



- Lobster**     37 €
Shellfish Juice, Tarragon Oil
- Scallops, Chorizo, Parsley & Garlic**     36 €
- Thai Chicken**       29 €
*Chicken, Lemongrass, Ginger, Combawa, Thai Coriander,
 Tomato preserved, Soya, Peanuts, Sesame seeds.*
- Small Ravioli with Black Garlic**     28 €
*Small Ravioli, Pan-sautéed Mushrooms (Shitake, Button Mushrooms, Morels,
 Porcini Mushrooms, Trumpet mushrooms)
 Black and Fresh Garlic Sauce*
- Vegetarian Pasta**    26 €
*Asparagus, Garden Peas, French Beans, Broad Beans, Courgette,
 Pesto of Rocket Salad, grated Parmesan Cheese*



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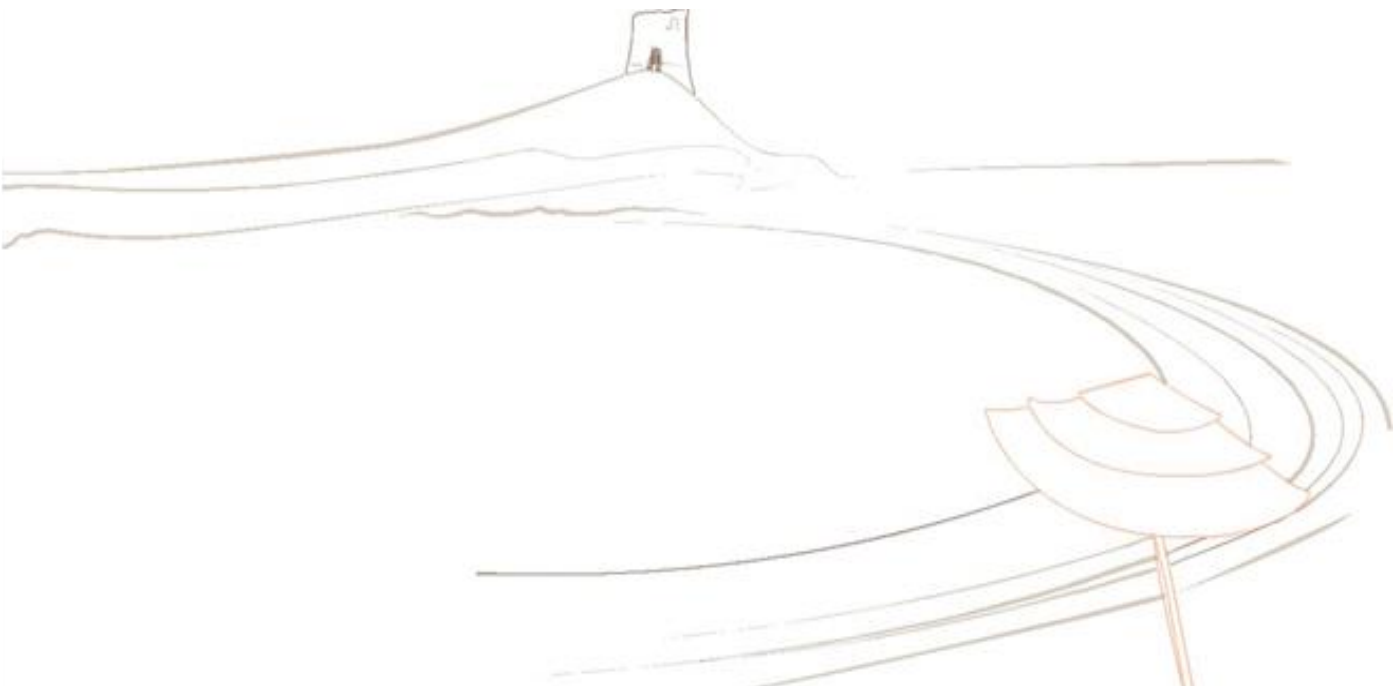
Our Plancha:

Secreto Ibérico from Belotta (Spain)	38 €
Beef Fillet Skewer with Satay (Netherlands) 	34 €
Tomahawk Beef (France) or Veal (Spain)	100gr/ 16 €
Japanese Wagyu 180gr (Akune - Japan)	95 €
Veal Chop 350 gr (France)	39 €
Medallion of Shoulder of Lamb 220 gr. (France)	32 €
Half-cooked Tuna   	36 €
Spiny Lobster (<i>according to availability</i>) 	100gr/ 26 €
Bass Fillet (France) 	30 €
Octopus Tentacle (France)  	35 €

Garnish: Cooked and Crunchy Vegetables (Carrot, Cébette, Pakchoi, Courgette, Red onion, Cauliflower) and Chimichurri Sauce

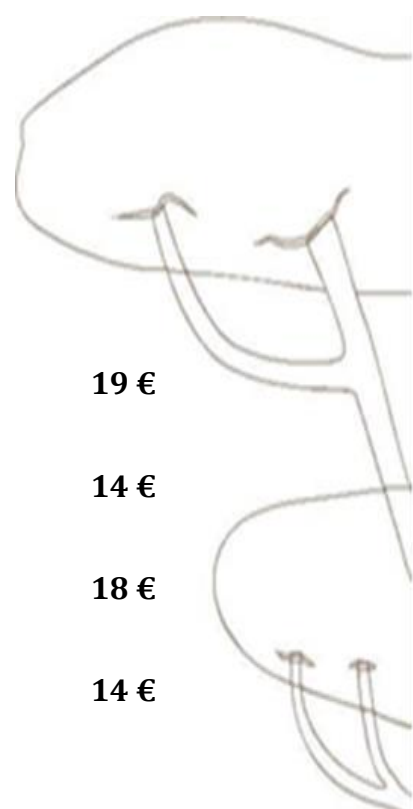
Additional Garnish: 7 €

Home-made French Fries, Clarified Butter with Garlic 





























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Our Desserts:

Corsican Cheese Platter 	19 €
<i>Choice of 5 Cheeses, Served with Salad</i>	
Tiramisu    	14 €
<i>Raspberry et Lemon</i>	
Gourmet Coffee    	18 €
<i>5 Desserts of the moment</i>	
Exotic Daisy   	14 €
<i>Chocolate Mousse, Mango Compote, Passion Fruit Glaze, Coconut Petal with Coconut Vanilla/Rhum Sauce</i>	
Millefeuille   	15 €
<i>'Pink Lady' preserve, Vanilla-flavoured Mascarpone Cream, Salted Caramel and Vanilla Ice Cream Scoop</i>	
Pan-Sautéed Strawberries    	17 €
<i>Vanilla Ice Cream, Pistachio Lace Biscuits, Balsamic Vinegar</i>	
Restyled Black Forest Cream Cake	16 €
<i>Morellos with Kirsch, Chocolate Ganache Cream and Lace Biscuit</i>	
Fig Trilogy    	13 €
<i>Fig Red Wine with Fig Sorbet, Pistachio Crusted Fig, Fig Compote and Almond Emulsion, Sesame/Pavot Tuile</i>	
Seasonal Fruits	18 €
<i>Watermelon, Melon, Pineapple, Red Fruits, Passion etc....</i>	
Artisanal Ice Cream   	1 Scoop : 3 €
<i>Chocolate, Vanilla, Coffee, Rum/Raisin</i>	2 Scoops : 6 €
Artisanal Sorbets	3 Scoops : 9 €
<i>Mandarin, Lemon, Strawberry</i>	



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Allergens:



Gluten



Soya



Lactose



Fish



Eggs



Sesame



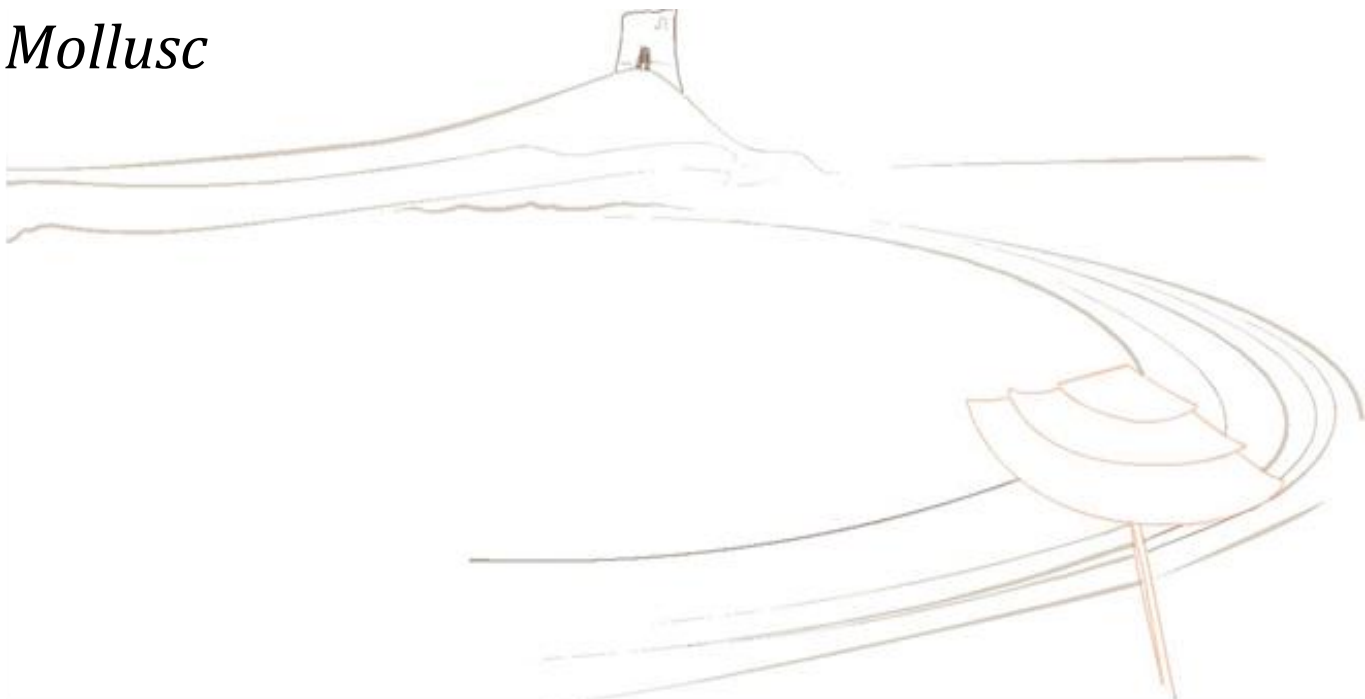
Nuts



Shellfish



Mollusc



The Pinarello II

Imagine yourself relaxing to the rhythm of the waves
on board our trimaran, the Pinarello II
Embark now, heading for the crystal clear waters of
Corsica, for a guaranteed escape...



For more informations : 04 95 71 44 39



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