

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 €
- 2 Tuna Tataki Skewers, Sesame, Ponzu Sauce    11 €
- Salmon Tartar, Apple, Dill, Red Onion and Kalamansi Lemon 8.50 €

On the Earth Side

- Iberic Belotta Ham (*Spain*) and Bread Sticks, 100gr  21 €
- 2 Veal and Chicken Pitas (*UK*), Garlic White Sauce    8 €
- 2 Croque-Monsieur, Turkey and Curry, Hazelnut Crust     8 €
- Home-made Wild Boar Terrine (*Spain*), in a pot and Toasts *pour 2 people.*   12 €
- 2 Dried Beef Leg Wraps (*France*), Rocket Salad and Hazelnut     7 €
- Truffle cooked Ham (*France*), 50gr  8.50 €

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To be shared

Fritto Misto, 2 people

Corsican Fried Smelts 80gr

2 King-Prawn Fritters

6 Oven-grilled Mussels

2 Sardine Toasts, Lemon Herb Butter

2 Codfish Acras, Thai style

24 €

Vegetarian, 2 people

Lebanese Hummus and Bread Sticks

2 Vegetable Wraps Curry and Cheese

2 Nems with Vegetables

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

25 €

Earth Side, 2 people

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

2 Beef Samosas (France), flavoured with Satay

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

Truffle cooked Ham (France), 100gr

28 €

Our Starters:

Italian-style Beef Tartare (France)

Tomato Confit, Onion, Pickled Gherkin, Caper, Chives, Parmesan Cheese
Pesto, Pine nuts, Egg yolk

Served with Home Made French Fries

Lobster on Celery

Apple, Seaweed and Lemon Remoulade, Guacamole
Passion Fruit Sauce, A Touch of Wasabi

26 €

36 €

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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 €
(According to market availability)
Served with Vegetable Tian
- Prawn Skewer**  36 €
Pineapple, Mango Basmati Rice, Onion, Combava, Lemon
French Caribbean salsa (Onion, Chilli, Garlic, Tomato, Courgette, Olive Oil and Herbs)
- Calf Sweetbread**  52 €
Parsnip Purée, Pan-fried Mushrooms, Meat Jus with Liquorice
- Vegetables Risotto**  32 €
Asparagus, Morels, Vegetable Cream Bouillon
- ### Our Home-made Fresh Pasta:
- Lobster**     37 €
Shellfish Juice, Tarragon Oil
- Scallops, Chorizo, Parsley & Garlic**     36 €
- Oriental-like Pasta**    34 €
Lamb Confit, Carrot Cumin, Curry, Onion Confit, Courgette Spaghetti
- Small Ravioli with Black Garlic**     28 €
Small Ravioli, Pan-sautéed Mushrooms (Shitake, Button Mushrooms, Morels, Porcini Mushrooms, Trumpet mushrooms)
Black and Fresh Garlic Sauce



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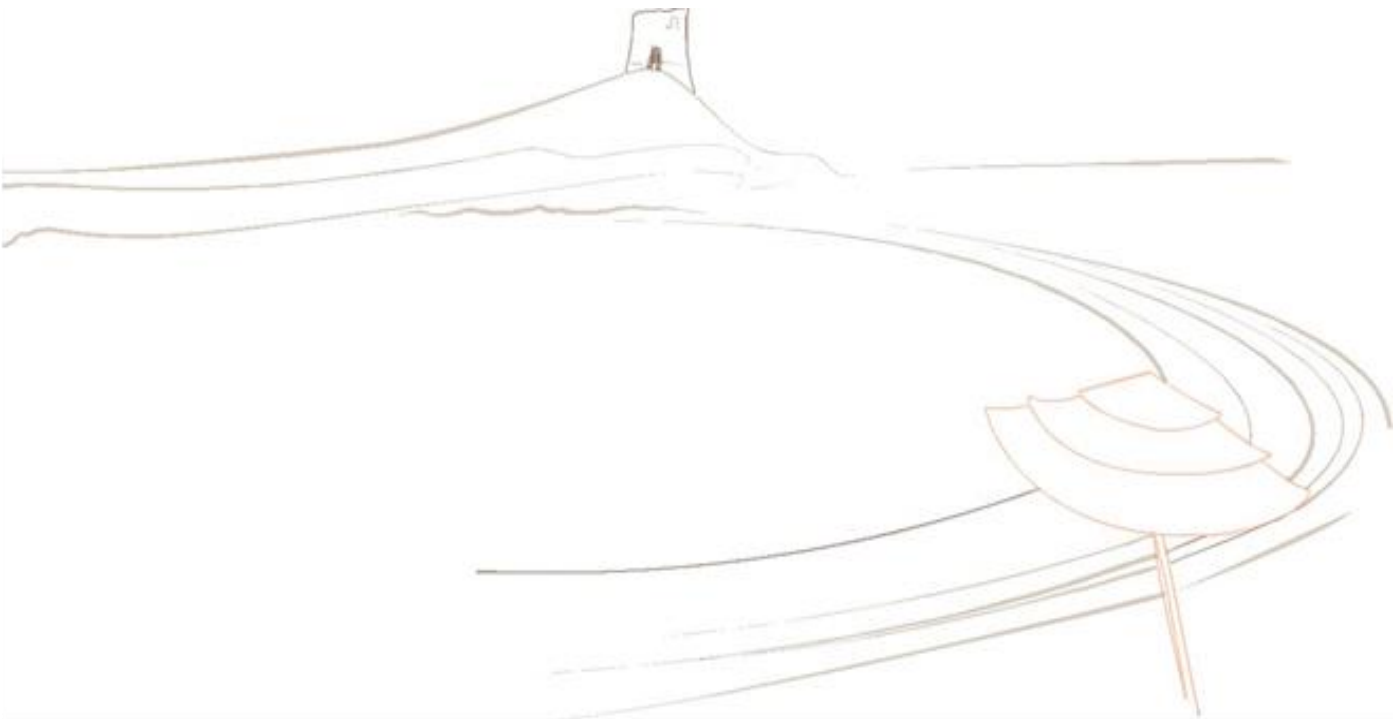
Our Plancha:

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

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

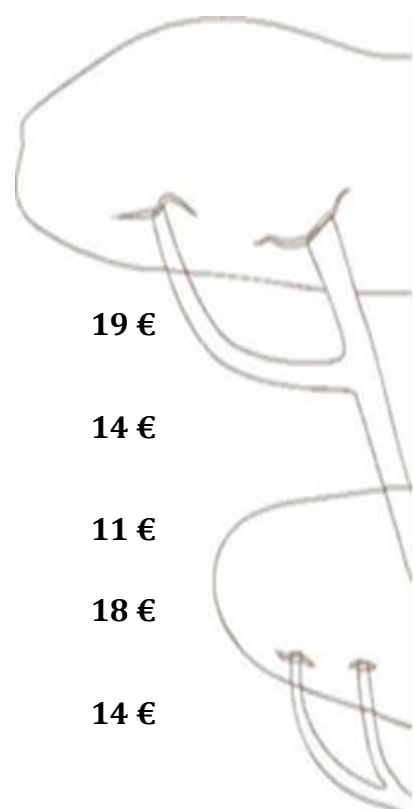
Additional Garnish: 7 €

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>	
Lemon and Vanilla Crème Brulée  	11 €
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>	
Chocolate Cake   	16 €
<i>Vanilla Ice Cream, Cocoa Nib Tuile, Caramel Sauce</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   	
<i>Chocolate, Vanilla, Coffee, Rum/Raisin</i>	1 Scoop : 3 €
	2 Scoops : 6 €
	3 Scoops : 9 €
Artisanal Sorbets	
<i>Mandarin, Lemon, Strawberry, Mango, Raspberry,</i>	



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Allergens:



Gluten



Soya



Lactose



Fish



Eggs



Sesame



Nuts



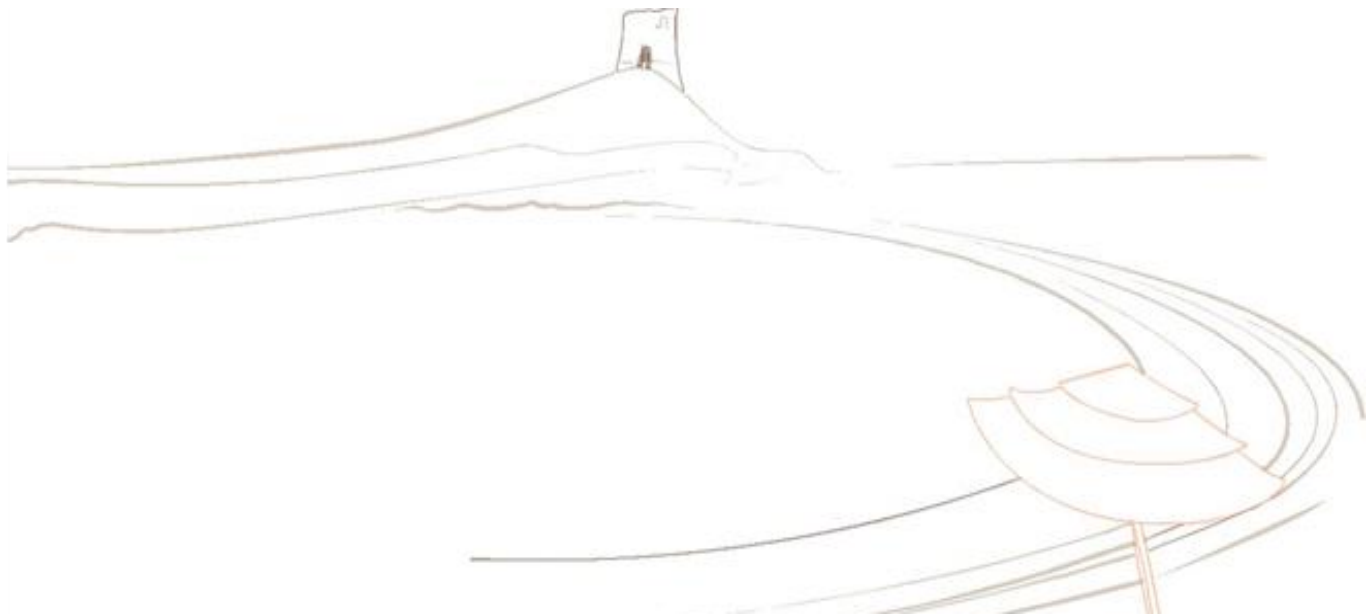
Shellfish



Mollusc



Mustard



le Pinarello

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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