



L'ORANGERIE

Pool Bar

I piattini

Little plates to share

Veal tartare and sheep's cheese from the valley,
shallots and hazelnut oil 15€

Garden tomatoes salad with condiments 16€
With corsican burrata 5€

Local fish gravlax, candied fenel salad 16€

Local charcuteries board 24€

Corsican cheeses platter 14€

Cold garden mint and courgette soup 12€

Seasonnal vegetables tempura 12€

Mayonnaise eggs with bottarga 12€

Chards and népita crispy samossas 13€

Desserts

Scoop of Artisan Ice Cream 4€

Large bowl of fresh fruits 8€

"Amandine" seasonnal fruits tart, 12€

LE HAMEAU DE SAPARALE

DRINKS

Wines

Large glass of rosé with frosted grapes 15cl	12€
Domaine Saparale Rouge / Blanc / Rosé	6€ 29€
Cuvée Casteddu Blanc	9€ 47€
Cuvée Casteddu Rosé	8€ 38€
Natura Rouge	38€

Beers

Craft beers Petra Longa - 33cl	8.5€
Blond, wheat, IPA	
Pietra Ambrée - 33cl	7€

Cocktails

Mojito	12€
Aperol / Campari Spritz	12€
Gin Tonic	12€
Moscow Mule	12€

Signature Cocktail : Strawberry and bergamot Spritz	15€
--	------------

Champagnes

Philipponnat Royal Réserve - 75cl	100€
Philipponnat Royal Réserve Rosé - 75cl	145€

Softs

Orezza/Saint-Georges 50cl et 1L	4.5€ 5.5€
Coke/Coke Zéro/Limonade/Ginger Beer/Tonic 25cl	4.5€
Syrup : Mint/Strawberry/Violet/Peach/Lemon/Grenadine	2.5€

Homemade Iced -Tea	7€
---------------------------	-----------

Expresso/Double Expresso	3€ 4.5€
Tea/Infusion	4.5€