

Tapas

GNOCCHI FRITS

Yogurt with pistou - 10

ARANCINI (3) - 10

leek, vinaigrette, truffle

SOCCA CHIPS - 6

MARINATED OLIVES

Citrus and herbes de Provence - 7

RUSTIK TARTINE

Country bread, ricotta, zucchini - 12

PISSALADIÈRA

Onions, anchovies, olives - 10

PANISSE DE MARSEILLE - 8

Chickpeas fries, tomato sauce

SEASONAL SALAD - 10

HOMEMADE FRIES & MAYO - 9

APÉRO TRIO - 14

Tapenade, whipped ricotta with sun-dried tomatoes, marinated grilled peppers.

OYSTERS

Mignonette, lemon

3 for 10

6 for 18

12 for 35

\$1 oysters every Monday

To share

PLEIN SUD

Cheeses & charcuteries - 34

CHEESES

Québécois & importés - 21

Discovery

Corsican & Provençal specialties - 42

CHARCUTERIES MAISON

Coppa, lonzu, rillettes, etc. - 19

TARTARE

20 (small plate)

32 (main course)

Beef, pistou, mustard caviar.

Salmon, lemon, shallots.

Arrivals

SEAFOOD RISOTTO

Saffron, tomato-infused bisque. MP

CATCH OF THE DAY

Seasonal vegetables. MP

QUEBEC BEEF CUT

House fries or salad. MP

NICOISE SALAD THE REAL ONE,
a direct flight to Nice - 22

BONIFACIAN STYLE EGGPLANT GRATIN
Tomato sauce, fresh bread, green salad - 25

CORSICAN VEAL

Milk-fed veal, white wine, olives, homemade gnocchi - 29

CAVATELLI AU PISTOU

Basil sauce and parmesan - 24

LUMACHE È FIGATELLU

Fresh pasta with a bolognese-style sauce made with figatellu, pangratto - 28

Our collaborators

• BOUTIQUE BON BOEUF • REDFROG LABS • RACINES BORÉALES • OPERCULE • L'ÉCAILLER •
• LES 400 PIEDS DE CHAMPIGNON • CAMELIA SINENSIS • O PETIT PARIS • CAFÉ MIRACOLO • LA MAISON DU RÔTI •

We work closely with local producers to introduce you to the flavors of Corsica and southern France, using fresh, locally sourced Québec products.

We encourage you to support our suppliers to help strengthen the local economy.

Thank you for helping local businesses thrive.

