

Stella D'Oro

«Chez Jules»

COLD STARTERS

HALF-COOKED FOIE GRAS	32,00€
With corsican muscat, tomato jam with cardamom and focaccia	
CORSICAN RIPENED HAM PLATTER	29,00€
MELON WITH CORSICAN HAM	26,00€
ARTICHOKES PRESERVE CARPACCIO	32,00€
Tomato tartare with parmesan, Dublin bay prawns "local fishing" sautéed with olive oil	
THINLY-SLICED DENTEX FISH "LOCAL FISHING"	29,00€
Marinated with olive oil and lemon	
GROUPER CEVICHE "LOCAL FISHING"	29,00€
Marinated with lime, ginger, coriander, Espelette pepper, with sweet potato chips and red onion pickles	

HOT STARTERS

PAN-SAUTÉED FOIE GRAS ESCALOPES	34,00€
Roasted figs with cap corse	
FISH SOUP AND ROUILLE SAUCE	22,00€
DUBLIN BAY PRAWNS "LOCAL FISHING" RAVIOLI	35,00€
leek fondue, combawa emulsion	
BARIGOULE ARTICHOKES	24,00€
Crunchy corsican pancetta	
ROASTED SCALLOPS	27,00€
Vanilla parnsnip mousseline, full-bodied meat juice, vegetables chips with vanilla fleur de sel	

- SPECIALITIES -

BONIFACIO-STYLE EGGPLANTS	20,00€
BAKED FRESH PASTA	22,00€
STUFFED MUSSELS	20,00€
RAVIOLI WITH FRESH BRUCCIO CHEESE	22,00€
"STELLA D'ORO" TRILOGY	29,50€
LINGUINI WITH SPINY LOBSTER	23,50€

(price for 100g)

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RESTAURANT

MEATS

All our meats are from France with truffle potato dauphine and vegetables

ROCK OF LAMB DE SISTERON COOKED AT LOW TEMPERATURE 38,00€

roasted in herb coating du maquis, juice with rosemary, vegetables (specialty of Provence)

BEEF FILLET CHAROLAIS 42,00€

Clos Canarelli red wine sauce

CHAROLAIS ROSSINI BEEF FILLET 45,00€

(preparation with foie gras and truffle)

DOMAINE ABBATUCCI TIGER VEAL

Chef's suggestion

DOMAINE ABBATUCCI TIGER SWEETBREAD 45,00€

Braised with morels

FISH

THE CATCH OF THE DAY GRILLED, BAKED OR IN A SALT CRUST 12,50€
(price for 100g)

SPINY LOBSTER FROM FISH TANK 23,50€
(price for 100g)

BOUILLABAISSSE (BY SPECIAL ORDER) 99,00€

ROASTED BACK OF SEA BASS "LOCAL FISHING" 40,00€

Condiment fennel, citrus and thaï basil

RED TUNA "LOCAL FISHING"

Chef's suggestion

"STELLA D'ORO" LINGUINI 45,00€

Dublin bay prawns "local fishing" blazed with Cognac, cherry tomatoes, basilic and bisque

DESSERTS

CORSICAN CHEESE PLATE 17,00€

Fig jam, rasin bread

STRAWBERRY CAKE 13,00€

genoa bread, vanilla fine mousse, fresh strawberries, strawberry cream

LEMON TART AND VANILLA 14,00€

shortbread lintzer lemon, creamy lemon, creamy vanilla, lemon

jelly, lemon supreme

MOIST DARK CHOCOLATE CAKE 13,00€

vanilla or mandarin ice cream

RHUM BABA 14,00€

vanilla diplomat cream and vanilla whipped cream

ORANGE CRUNCHY 14,00€

orange tile crunchy, caramelized pineapple compote, vanilla diplomat cream

FRESH FRUITS PLATE 14,00€

ICE CREAM AND SORBETS 8,00€

2 flavors of your choice