

La Verrière



Explore this menu like a journey through our island of beauty. An inspired menu that captures de essence of Corsica : sunny, authentic and respectful.

Between azure sea, majestic mountains, maquis with rocky peaks, steep cliffs, and lushvalleys : nature is wild and reigns supreme.

It inspires, captivates, and enchants.

It is the guiding thread of my inspiration.

The true wealth of the island, which I strive to elevate, lies in its terroir. It is the source of a sincere and committed cuisine. Let yourself be immersed by this gastronomic voyage – a tribute to the beauty of Corsican nature.

Chef Romain Masset

NATURE
Marine

Tomato

Corsican peach, woodruff

“Gamberone”

Cucumber, salicornia

Snapper

Pepper, savory, aged garlic

Tuna

Zucchini, agastache

Raspberry

Fresh weed of our garden

195 €

Nature
Sauvage

Swordfish

Zucchini, lavender from the garden

Scorpionfish

Tomato, caper

“Tigré” Veal

Eggplant, oregano

Cherry

Wild elder

165 €

Nature Végétale

Tomato

Fennel with its flower

Vegetables from the garden

Agastache, quinoa spelt

Artichoke

Soft tofu, sage from the garden

Marigold

Honey from the maquis

115 €

MENU

Children

Smoked Trout

Vegetables, stracciatella

Breaded chicken stuffed with cheese

Vegetables

Fish of the day

Linguine

Chocolate fondant

Vanilla Ice cream