

Beneath the shade of parasol pines, the spacious terrace of Hôtel Les Mouettes, Ajaccio's legendary address, offers a breathtaking view of the sea and a vibrant living space where every moment, from breakfast to digestif, is savored in harmony with the island's beauty.

Here, the richness of Corsican terroir is fully revealed: exceptional local products, aromatic herbs that infuse every dish and wines with unique aromas.

Each bite is a journey of flavors between land and sea, in a place steeped in history, where the soul of Corsica is lived and felt deeply.

STARTERS

Vegetables Di L'Ortu **23€**
Raw, rosted and confit, kalamansi vinegar and gaspacho foam

Ucciani Trout **29€**
Smoked, charred cucumber, dill cream and sweet pepper purée

Leek **28€**
Champagne sauce, briny vinaigrette, Diane mussels and chervil

Celery **24€**
The classic rémoulade, roasted celery, capers and anchovies

MAIN COURSES

Seabass from the Gulf **39€**
Grilled, vegetable brunoise, aïoli and fish soup

Fish from the Gulf (market catch) **41€**
Butter-glazed and raw celery, parsley and green tomato sauce

Corsican Veal (P&D Bianchi) **46€**
Roasted fillet and chargrilled breast, carrots variations, hazelnuts and goat cheese

Corsican Chicken **44€**
Confit chicken breast, leg ravioli, langoustine mayonnaise, swiss chard and tarragon

CHEESE

Corsican Farmhouse Cheese Chariot **19€**

DESSERTS

Corsican Pear **19€**
In puff pastry, raw and cooked, whipped pear cream and fromage blanc sorbet

Chocolate and coffee **21€**
Valrhona chocolate mousse and cake, coffee mousse and ice cream, crispy tuile

Apple soufflé **20€**
Granny smith apple brunoise and sorbet

Ice Creams and Sorbets **5€/ scoop**

OUR PRODUCERS

CORSOEUF | Organic egg producer in Appietto

FÉLIX TORRE | Corsican pork farmer and producer in Cuttoli

PAUL BIANCHI | Corsican veal farmer in Villanova

THEA-MARIA I Chicken farmer and producer in Ajaccio

PIERRE PLANET | Fisherman and bottarga producer in Biguglia

JULIEN MARTINEZ | Fisherman in Solenzara

OLIVIER HAZAN | Fisherman in Ajaccio

JOSÉ BRESCAGLIA | Saffron producer in Ucciani

L'ORTU DE SANTA GHJUVA | Organic market gardener in Cauro

BOULANGERIE PIERRE | Baker in Ajaccio

JOHANNA SOTTON | Goat farmer and cheesemaker in Arbori

VANINA MALLARONI | Corsican cheese producer in Sartène

RAPHAËL VESPERINI | Goat farmer and cheesemaker in Sarrola

Our aromatic herbs are grown by our own hands in the hotel's garden.

ALLERGÈNES

Vegetables: egg, sulphites
Trout: fish
Leek : Shellfish, gluten, milk, sulphites
Celery: gluten, egg, fish, sulphites, milk, mustard

Seabass: egg, mustard, fish, sulphites, celery, gluten
Fish from the gulf: dairy, fish, celery
Veal: milk, sulfite, nuts
Chicken: milk, egg, shellfish

Cheese: milk
Pear: egg, gluten, milk
Chocolate coffee: egg, milk, gluten,
Apple soufflé: egg, milk