

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.

NUSTRALE

Selection of Corsican Farmhouse Cheeses * **25€**

Corsican Saucisson * **16€**

SALADS AND SANDWICHES

Caesar Salad * **29€**
Romaine lettuce, crispy chicken, parmesan and Caesar dressing

Les Mouettes Salad **23€**
Romaine lettuce, celery, green bean, olive, egg and cherry tomato

Chicken Club sandwich * **29€**
Grilled chicken, mayonnaise, tomato, egg and baby gem lettuce

Avocado Club sandwich * **23€**
Avocado, mayonnaise, tomato, egg and baby gem lettuce

*** Dishes available all day from 12:00 PM to 9:30 PM**

STARTERS

Leeks vinaigrette 18€
Capers, pickles and chervil

Mimosa eggs 19€
Boutargua

Meagre Sashimi 19€
Lime, olive oil and dill

MAINS COURSES

Fish soup 28€
Vegetables brunoise, fish from the Gulf and croutons

Angus Ribeye Steak 39€
Barbecue-grilled, homemade fries

Linguine * 24€
Langoustine bisque and cherry tomatoes



*** Dishes available all day from 12:00 PM to 9:30 PM**

DESSERTS

Chocolate Mousse 18€
Caramelised hazelnuts

Tiramisu 17€
Mascarpone cream, coffee and cacao

Ice cream and sorbets * 5€ the scoop

KIDS MENU

Fried chicken * 18€
Fries, pasta or vegetable

Fish from the Gulf * 18€
Fries, pasta or vegetable

Pomodorini Pasta * 16€

* Dishes available all day from 12:00 PM to 9:30 PM

OUR PRODUCERS

CORSOEUF | Organic egg producer in Lecci

FÉLIX TORRE | Corsican pork farmer and producer in Cuttoli

PAUL BIANCHI | Corsican veal farmer in Villanova

ML SQUARCINI I Lamb farmer and producer in Cuttoli

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

ALLERGENS

Charcuterie Board: /
Cheese Selection: dairy
Saucisson: /

Caesar Salad: egg, gluten, sulphites, mustard
Les Mouettes Salad: egg, gluten, sulfite
Chicken Club Sandwich: egg, gluten, mustard
Avocado Club Sandwich: egg, gluten, mustard

Leeks: gluten, sulphites, mustard
Beignets: gluten
Mimosa eggs: egg, moutarde
Sashimi: fish

Fish soup: fish, celery, gluten, shellfish
Ribeye Steak: dairy
Cannelloni: egg, gluten, dairy
Linguine: gluten, dairy, shellfish

Kids Breaded Chicken: gluten
Kids Fish: gluten, fish
Pomodorini Pasta: gluten

Chocolate Mousse: egg, tree nuts, dairy
Tiramisu : egg, dairy, gluten
Minestrone: /
Ice Creams: dairy