
HOUSE · RESTAURANT



A Muredda

Cuisine corso-méditerranéenne — Moriani-Plage

HÔTEL SAN LUCIANU · MORIANI-PLAGE · HAUTE-CORSE

EVENING MENU

05/06/2026



Starters

Foie Gras terrine with citrus chutney

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.. €23.00

Semi-cooked foie gras with a melting texture, lifted by a tangy, lightly spiced citrus chutney.

Pairs well with : Muscat pétillant Casanova

Allergens : Cereals containing gluten, Sulphur dioxide and sulphites

Corsican Charcuterie Plate

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.. €23.00

Selection of matured Corsican charcuterie, served with seasonal condiments and toasted country bread.

Pairs well with : Clos Venturi, Cuvée 1769 Rouge

Allergens : Cereals containing gluten, Sulphur dioxide and sulphites

Tuna tartare with Granny Smith apples and crushed hazelnuts

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.. €19.00

Knife-cut raw tuna with crisp Granny Smith apple, crushed hazelnuts and a bright seasoning.

Pairs well with : Domaine Pieretti

Allergens : Fish, Nuts, Sesame seeds, Soya

Chilled bisque, olive tapenade

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.. €18.00

Chilled bisque with concentrated seaside notes, served with black olive tapenade.

Pairs well with : Champagne Delamotte

Allergens : Celery, Crustaceans, Fish, Milk, Molluscs, Sulphur dioxide and sulphites

Sun-ripened vegetable salad

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.. €21.00

Seasonal Mediterranean vegetables served as a fresh salad with aromatic herbs and olive oil.

Pairs well with : Clos Venturi, Cuvée 1769 Rosé

Allergens : Mustard, Sulphur dioxide and sulphites

Main courses

Paving the Sea in Bastiaise

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.. €24.00

Catch of the day roasted Bastia-style, with a fragrant reduced jus and seasonal garnish.

Pairs well with : Domaine Pieretti

Allergens : Fish, Sulphur dioxide and sulphites

Beef fillet with black pepper and currants

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.. €29.00

Seared beef fillet with black pepper sauce, currant sweetness and a rich jus.

Pairs well with : Domaine Leccia

Allergens : Milk, Sulphur dioxide and sulphites

Roast prawns with tomato gnocchi

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.. €25.00

Roasted prawns with tender tomato gnocchi and a short Mediterranean-style sauce.

Pairs well with : Castellu d'Alba

Allergens : Celery, Crustaceans, Eggs, Cereals containing gluten, Milk, Sulphur dioxide and sulphites

Pan-fried sea bream fillet with verbena oil and lemon

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.. €24.00

Pan-fried sea bream fillet with verbena-scented oil, fresh lemon and a delicate herbal finish.

Pairs well with : Clos Venturi, Cuvée 1769

Allergens : Fish

Vegetarian of the moment

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.. €23.00

Market-led vegetarian composition with seasonal vegetables, grains or starches and a house sauce.

Pairs well with : Clos Venturi, Cuvée 1769 Rosé

Allergens : Celery, Eggs, Cereals containing gluten, Lupin, Milk, Mustard, Nuts, Peanuts, Sesame seeds, Soya, Sulphur dioxide and sulphites

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Desserts

Cheese platter

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.. €16.00

Selection of matured cheeses served with country bread and a fruit condiment.

Pairs well with : Domaine Leccia

Allergens : Cereals containing gluten, Milk, Nuts, Sulphur dioxide and sulphites

Hazelnut Paris-Brest

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.. €11.00

Crisp choux pastry with hazelnut praline cream and toasted nut pieces.

Pairs well with : Muscat pétillant Casanova

Allergens : Eggs, Cereals containing gluten, Milk, Nuts

Fiadone Corse, cedrat sorbet

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.. €11.00

Corsican brocciu cake scented with citron, served with a fresh, tangy sorbet.

Pairs well with : Muscat pétillant Casanova

Allergens : Eggs, Milk

Citrus canelé

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.. €12.00

Caramelised canelé with a soft centre, citrus notes and a touch of vanilla.

Pairs well with : Prosecco Riccadonna

Allergens : Eggs, Cereals containing gluten, Milk

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ALLERGEN INFORMATION

Allergens listed under each dish in accordance with EU regulation INCO 1169/2011. Please ask our team about any dietary restriction.

Cereals containing gluten · Crustaceans · Eggs · Fish · Peanuts · Soya · Milk · Nuts · Celery · Mustard · Sesame seeds · Sulphur dioxide and sulphites · Lupin · Molluscs



A Muredda

Hôtel San Lucianu · Moriani-Plage · Haute-Corse

Daily · 7:30–9:30 pm · May–October

Menu updated on 05/06/2026

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