

Cold starters

Thon et saumon	€ 9
Carpaccio of tuna and a tartare of salmon with a mustard and dill sauce	
Salade de voler	€ 10
Sliced pigeon with a mousse of duck and orange	
Vitello de truffe	€ 9
Tender cooked veal with goat cheese and a truffle mayonnaise	

Warm starters

Le faisan bu	€ 9
Medallion of pheasant with sauerkraut in a crisp layer with a calvados sauce	
Salade du gamba	€ 10
Fried prawns in garlic with a fresh salad	
Tomates Italiennes	€ 5
Tomato soup with sundried tomatoes	

Main course

Poisson du jour	€ 19,50
Fish of the day with matching sauce	
Sole à la Meunière	€ 38
In butter fried sole with lemon and parsley	
Tournedos de boeuf de rivières hollandaises	€ 28
Fillet steak of Maas, Rhine, Ijssel beef with a red wine sauce	
Le pot de la tige surprenante	€ 26
Hotchpotch of lettuce and hazelnuts with a deer medallion and truffle sauce	
Le don de porc	€ 22
Tenderloin of pork in Serrano ham and prunes with a orange sauce	
Remplie d'un chapeau	€ 19
Portobello stuffed with truffle risotto with a puree of roasted peppers	

Desserts

Plat de fromages	€ 9
Cheese board with 3 different kinds of cheese	
Dessert à la maison	€ 6
Homemade vanilla ice cream with a warm chocolate sauce	
L'île exotique	€ 7
Sorbet isle in a sea of fruit sauce	
Chocola! Chocolat! Chocolate!	€ 7
An attractive trio of dark chocolate dishes	
L'ananas	€ 7
Poached pineapple with vanilla ice cream in coconut and a passion fruit sauce	

Menus

Tasting 3 courses 3 course menu according to the season	€ 27,50
Tasting 4 courses 4 course menu according to the season	€ 34,50
Tasting 5 courses (from 2 persons) 5 course menu according to the season	€ 42,50

* 5 course menu can be ordered until 21 :00 PM



Restaurant “le Maquisard”

Le Maquisard is the French expression for a Corsican privateer. Corsica, the ‘Ile de beauté’, is mostly covered by a quite impenetrable vegetation, the maquis. During spring, the maquis blooms with astonishing beauty and a pleasant spicy aroma. Under the summer sun it scorches into a prickly “safety net”, to preserve its vitality for the coming year. The impenetrable maquis used to be the hidingplace of the proud privateers. When the Corsican soil became too hot for their feet, they retreated to the maquis.

The overwhelming flora and fauna of their beautiful island; wild vegetables, olives, spices, wild pig, soft chestnuts, were the food of their table. Many a time they accompanied their meals with a glass of the dark heady Sartène wine.

Le Maquisard, an obstinate privateer.

If you wish to dine in a simpler manner, you can choose our varied three-course menu, which is served in our friendly brasserie annex café. When the weather turns sunny or shaded, our spacious terrace will be available for dining.

Our excellent wine list provides a whole host of different choices.

