



Le Wagon Bleu

Brasserie Corse



English Version
allergen list on request

Starters

To share, or not...

Buglidicce

Fresh Corsican sheep or goat cheese fritters, depending on availability.

8

Crispy Chicken

To dip in our red pesto.

8

Burrata & butternut cream

Truffle oil & parmesan crisps.

13

Our Peasant's Terrine

Homemade pork terrine & P&M Corsican whiskey.

11

Assortment of Tapas

22

Bruschetta Muntagnola

Tomatoes with pesto, Prisuttu & Corsican sheep's cheese on a grilled bread.

11

Bruschetta Vegetariana

Tomatoes with pesto, grilled vegetables & Corsican sheep's cheese on a grilled bread.

9.5

Our Tapenades from the Maquis

Eggplant, Nepita-dried tomatoes, Balagne black olives. Ideal for 1 to 2 people.

9

Assortment of Corsican Charcuterie

Artisanal prisuttu, salsiccia, lonzu & coppa from the Moracchini family in San Lurenzu in Castagniccia (Upper Corsica). Large (3-4 people) or small (1-2 people).

small 11
Or
large 17

Peasant mixed board

Charcuterie from the Moracchini family (San Lurenzu, Upper Corsica) & assortments of Corsican goat & sheep cheeses depending on availability & season.

19

Meats

Beef Tartare

With Corsican sheep cheese & salad.

18.5

Rump Steak

Flambé with cognac, served with a pepper sauce & french fries.

24

Farm Pig Rib Steak

Reduced sauce with red Cap Corsica Mattei, red onion & fig confit. Accompanied with gratin dauphinois.

20

Beef Cheek Confit

Confit in goose fat, cauliflower purée & romanesco cabbage.

21

Beef Rib Steak (400g)

With garlic new potatoes.

27

Duck breast from the South West of France

Reduced sauce with artisanal Corsican beer Pietra Rossa. With by mashed potatoes.

24

Salers Beef Carpaccio

With french fries, salad & Corsican sheep cheese.

16

Burger 2A (... for Ajaccio)

Butcher's steak (300g), seared lonzu, Corsican sheep's cheese sauce. With french fries.

19

Burger 2B (... for Bastia)

Butcher's steak (300g), seared lonzu, onion confit. With french fries.

19

By the Sea

Prawn Risotto

With Corsican cheese & brown mushrooms.

23

Salmon

Semi-cooked salmon with glazed seasonal vegetables & sauce vierge.

23



Vegetarian

Corsican Cannelloni

Traditionnal recipe. With brocciu or fresh corsican cheese depending on the season, spinach and tomato sauce.

16.5

Vegetarien Burger

Homemade steak (red lentils, quinoa, celery, carrot), Corsican sheep cheese sauce. Served with french fries.

16

To finish



Corsican Cheese Tasting

Sheep's or goat's cheese depending on availability, fresh & matured, with fig and walnut jam.

11

U Cheesecake

Raw cheesecake, seasonal fruits & old-fashioned fruit cream from Alesani Gardens.

9.5

Chocolate Mousse

Classic.

8

Fiadone

Traditional Corsican cake with fresh sheep cheese & lemon. Served with a lemon sorbet.

9.5

Tiramisu

Chestnut cream & chestnut liqueur.

9

Crumble

Prune & Quetsche.

9

Corsican Coffee

Espresso or Decaf accompanied by a chestnut liqueur & canistrelli ou Corsican biscuit.

11

Chestnut Fondant

Chocolate & Corsican chestnut fondant, chestnut coulant & a scoop of vanilla ice cream.

9

Gourmet Coffee

Espresso or Decaf with small sweets.

9

Apple Tart

Cinnamon & salted butter caramel. Served with a scoop of vanilla ice cream.

11

Gourmet Tea

Tea or herbal tea with small sweets.

10
