



LES REGALIA

HÔTEL & SPA

ALBA Restaurant – a delicate tribute to the last granddaughter of the Carli family – invites you on an enchanting culinary journey, where the sun-kissed flavors of the Mediterranean blend with the elegance of refined gastronomy.

Experience a unique dining affair, where every dish tells a story, and the art of fine dining is adorned with the vibrant colors and fragrant aromas of Southern.

This menu is to be enjoyed only when dining



Our Partners

Susanne DE CHAVAILLE

Aromatic herbs and flowers

Oltremonti Domain - Émilie Borel

Olive Oil

Vinzü - Vincent Marsaud

Delicatessen

Maison Kaviari

Caviar & blue Lobster

François Ciccoli

Beekeeper

Olivier Mosconi

Artisan Bakery

Pierre-Antoine Gougelet

Fisherman

Joseph-Marie Poggioli

Corsican Cold Cuts

Boucherie Metzger

Premium cuts of meat

Jacques Abbatucci

Tiger Veal

Xavier Baldovini

Farmhouse Cheeses

Valrhona

Chocolate

Maison Salge – ICE cream Artisan

Ice creams & sorbets



We are committed to serving exclusively French-certified meats, with most of our ingredients sourced through short supply chains to ensure freshness and sustainability.



« Flavors & Legends » MENU

165€ per person

The soul of Corsica – 7 stories to savor

Seven stops, seven Corsican secrets revealed. A sensory odyssey where aromas, flavors, and colors intertwine to craft a tale told through taste. Ready to embark on a journey where only your palate holds the key?

This menu is served as a shared experience for all guests.

Allergen information available on request.

Food & Drink Pairings (Price per person)

3-course pairing introduction

7-course pairing introduction

3-course non-alcoholic discovery

7-course non-alcoholic discovery

€45

€75

€25

€45





À la CARTE

Appetizers

Sardine and Caviar

Sardine from Britain with Kalamansi vinegar, strawberry, plum and Japanese curry condiment.
Caviar from the house of Kaviari Ocière gold.

€36

Zucchini flower

Suzanne's zucchini flower, Bruccio Corsica cheese with Oltremonti olive oil,
Crispy tiger veal sausage

€28

Beetroot

Cottage cheese and curry, flowers and herbs from our garden, cider balsamic vinegar,
Vanilla beetroot concentrate

€28

Main Courses

Blue Lobster

Braised, linguini pasta, Parmesan shavings, lobster emulsion

€62

Langoustines

Carnaroli Risotto, saffron, seasonal mushrooms, shellfish, Sienna butter

€52

John dory

From our coasts, confit with shiso butter, Champagne chicken sauce,
shellfish, girolles and Caviar from the house of Kaviar

€52

Ikejime Tuna

Mediterranean line-caught, "fear-cooked", spiced tomato reduction,
Crimson tomatoes, Corsican olive oil, tomato water foam

€50

Pigeon from the Renard Rouge farm

Slow-cooked supremes, confit thighs with juniper berries,
Combination hibiscus - peach, reduced juice

€50

French Wagyu beef, lobster and caviar

Like a 'surf & turf' dish, beef juice and bisque,
Truffled mashed potatoes

€92



À la Carte

Cheeses Selection

Marmelade & dried fruits

€28

Maturation & Creation

Green Zebra tomato with rhubarb and Timut, fresh burrata, fennel and caviar

€22

Desserts

Vanilla

Gavotte biscuit, vanilla cream, black sesame caramel, lemon gel

€22

Coffee & Raspberry

"Sobachare" biscuit, raspberry confit, cristalín and marbled ice cream

€22

Strawberry

Stracciatella, olive oil, white chocolate, two ways fresh strawberries.

Rosemary cream, opaline sugar glass

€22

To ensure a smooth, gourmet experience right up to the last moment, dessert orders are taken at the beginning of your dinner.

As our dishes are carefully prepared, an additional charge will be added for any changes €5

Food & Drink Pairings (Price per person)

3-course pairing introduction

€45

3-course non-alcoholic discovery

€25





Vegetarian MENU

€ 105 per person

Zucchini flower

Suzanne's zucchini flower, Bruccio Corsican cheese with Oltremonti Domain olive oil

Beetroot

Cottage cheese and curry, garden flowers and herbs, honey vinegar,
Beetroot and vanilla reduction



Risotto

Mushrooms

The Chef's Veggie Inspiration



Vanilla

Gavotte biscuit, vanilla cream, black sesame caramel, lemon gel

Strawberry

Olive oil Stracciatella, white chocolate, two ways fresh strawberries.
Rosemary cream, opaline sugar glass

Food & Drink Pairings (Price per person)

3-course pairing introduction

3-course non-alcoholic discovery

45€

25€



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« Coral » Menu

19€ per child, served till 12YO

Pasta Shells

Truffled Ham

Poultry

Crispy cooking and potatoes gratin

Fish of the day

Grilled Carrots, lemon



Crème brûlée

Cloud-like with seasonal fruits

Salge Artisan Ice Creams & Sorbets Selection

Cottage cheese-lemon, chocolate, vanilla, clementine, citron

Chocolate treat

Mousse, feuillantine and praline

