



# 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.



## 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.



*Coming soon – available from May 15th, 2025*

## « 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*

45€

*7-course pairing introduction*

75€

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*3-course non-alcoholic discovery*

25€

*7-course non-alcoholic discovery*

45€



All prices include tax and service.



## À la CARTE

### Appetizers

#### **Contemporary Gratin**

Squid tagliatelle, Oscietra Gold caviar by Kaviari, crispy shiso leaf 35€

#### **Consommé**

Tiger veal with maquis herbs, roasted veal sausage,  
Diane lagoon oyster warmed to perfection, Morteaux sausage foam 28€

#### **Beetroot**

Cottage cheese and curry, garden flowers and herbs, honey vinegar,  
Beetroot and vanilla reduction 26€

### Main Courses

#### **Blue Lobster**

From Kaviari, linguini pasta, Parmesan shavings, lobster emulsion 64€

#### **Langoustines**

Carnaroli Risotto, green asparagus 44€

#### **Meagre Corsican Red Label**

Preserved with olive oil, beef jus reduction,  
Watercress condiment, cherry & Espelette pepper, white asparagus, peas 48€

#### **Ikejime Tuna**

Mediterranean line-caught, "fear-cooked", spiced tomato reduction,  
Crimson tomatoes, Corsican olive oil, tomato water foam 48€

#### **Tiger Veal**

Olive-crusted confit breast, roasted fillet, glazed carrots,  
Carrot textures, carrot-top oil, mead juice 58€

#### **Beef Chuck**

As my father's "Larks", Colonnata lardo,  
Gnocchi with Genevese sauce 56€





## À la Carte

### **Cheeses Selection**

Marmelade & dried fruits

28€

## Desserts

### **Alba**

Chocolate fondant, black garlic & Gavotte crumble,  
Black garlic cream, salted streusel, chocolate sorbet, blonde beer veil

22€

### **Fior di Latte**

Cheesecake-like cream, cherry & Basque pepper marmalade,  
Milky ice cream, Espelette biscuit, pepper gel

22€

### **Capucine**

Nasturtium sorbet and lime cream,  
Lemongrass mousse, marinated apricots, homemade granola

22€

## **Food & Drink Pairings** (Price per person)

*3-course pairing introduction*

45€

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*3-course non-alcoholic discovery*

25€





## Vegetarian MENU

105€ per person

### ***Mushrooms***

Potato textures, crystallized green shiso leaf

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### ***Beetroot***

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



### ***Risotto***

Morels & peas

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### ***White & Green Asparagus***

Grilled, apple-celery ice, carrot cream, olive & passionfruit gels



### ***Alba***

Chocolate fondant, black garlic & Gavotte crumble,  
Black garlic cream, salted streusel, chocolate sorbet, blonde beer veil

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### ***Capucine***

Nasturtium sorbet and lime cream,  
Lemongrass mousse, marinated apricots, homemade granola

## Food & Drink Pairings (Price per person)

*3-course pairing introduction*

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*3-course non-alcoholic discovery*

45€

25€



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## « Coral » Menu

19€ per child, served till 12YO

### ***Sucrine Lettuce***

Crimson tomato, aged Parmesan, balsamic



### ***Pasta Shells***

Truffled Ham

### ***Poultry***

Crispy, potatoe gratin

### ***Veal***

Grilled, carrots & potatoes

### ***Fish of the day***

Grilled Carrots, lemon



### ***Crème brûlée***

Cloud-like with seasonal fruits

### ***Seasonal Fruits plate***

Served with a scoop of ice cream

### ***Salge Artisan Ice Creams & Sorbets Selection***

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

### ***Chocolate treat***

Mousse, feuillantine and praline

