



LE VECCHIO
RESTAURANT

Founded in 1966, Hôtel E Caselle grew around the magnificent traditional fireplace known as the U Fuconu. Once the heart of every Corsican home, the fuconu stood in the centre of the main room, where families would gather and everyday life unfolded. The one that graces our restaurant, Le Vecchio, is particularly impressive. To this day, we occasionally light it to prepare grilled meats, spit-roasted veal and figatelli, Corsica's traditional fresh sausages, for our guests.

Food has been part of the story of E Caselle from the very beginning. What is now our dining room stood at the heart of the original property, with the hotel gradually growing around it. Today, our chef carries that tradition forward with a bistronomic menu celebrating local produce and ingredients sourced as close to home as possible.

We are proud to source much of our produce from those closest to us — our neighbours. Cheeses from Harry Loefgen and Augustin and Nelly Lazarini, charcuterie from the Rinaldi family in San-Lorenzu, vegetables grown by Fabienne and Jérémy in the Tavignanu Valley, hazelnuts from Cervione and mussels and oysters from the Diana lagoon, just thirty minutes from the hotel: these are just some of the exceptional local ingredients that our chef and his team are proud to showcase.

As the warmer days return, lunch takes on a lighter, more summery feel, while evenings bring a more elaborate menu, best enjoyed over an unforgettable dinner on our terrace, with sweeping views of the mountains and river.

On Sundays, brunch is served beneath the shade of our magnificent linden tree. This year, we are also offering picnic baskets for leisurely lunches with family or friends, wherever your day may take you. Simply order yours from reception and set off for a day of exploring — or find a quiet spot to unwind on one of the hotel's riverside beaches.

From mid-May, our country table welcomes you beneath the trees in a secluded setting by the river. Gather a few friends or bring the family and enjoy a unique experience where good food meets the tranquillity of the Corsican countryside.

Our restaurant team will be delighted to help you find the perfect wine to accompany your meal. Our carefully curated wine list celebrates a diverse selection of Corsican and mainland producers, while our mixologist brings his own creativity to the bar, from beautifully executed classics to original creations.



**DEMEURES
& CHÂTEAUX**
HOTELS

FIRST BITES

To enjoy or share

Wine Pairing

Irène Simon's wild herb tart from Vivario

Swiss chard and local herbs, served with mixed leaves and a Noceta honey vinaigrette

€15

GL/EG/MK/MU

White wine: Domaine Zarzelli, Liame

€12 per glass

Mussel gratin

Baked with garlic butter, fresh parsley and toasted Cervione hazelnuts

€16

MO/MK/TN/GL

White wine: Domaine Granajolo, AOP Corse, Porto-Vecchio, Monika

€7 per glass

Corsican charcuterie and cheese board

A selection of Rinaldi charcuterie — coppa, lonzu and prisuttu — served with regional Venaco cheeses and homemade marmelade

€29

SU/MK

Rosé Wine: Domaine Renucci, Vignola

€10 per glass

Oysters from Diana lagoon

Six oysters, served with Corsican lemon

€12

MO

White wine: Clos Fornelli, Chiosu

€9 per glass

ALLERGEN INFORMATION

In accordance with Regulation (EU) No 1169/2011 on the provision of food information to consumers.

GL – Gluten; EG – Eggs; PN – Peanuts; MK – Milk; CE – Celery; SS – Sesame; LU – Lupin;
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All prices are in Euros and include taxes and service

S T A R T E R S

Wine Pairing

Delicate courgette tartlet

Crisp puff pastry, ewe's milk brousse espuma, courgette, wild nepita and toasted Cervione hazelnuts

€13

GL/MK/TN

Rosé wine: Domaine Alzipratu, Fiumeseccu

€10 per glass

Fresh burrata

Heirloom tomatoes from Jérémy & Fabienne's garden, basil pesto, toasted Cervione hazelnuts and Corsican extra virgin olive oil

€16

MK/TN

White wine: Clos Fornelli, Chiosu

€9 per glass

Homemade Foie gras with Muscat from Cap Corse

Served with caramelised onions and Marina Bronzini's artisan fig preserve, infused with Muscat from Cap Corse

€18

SU

White wine: Domaine Zarzelli, Liame

€12 per glass

Corsican charcuterie

A selection of Rinaldi charcuterie — coppa, lonzu and prisuttu

€15

SU/MK

Rosé Wine: Domaine Renucci, Vignola

€10 per glass

Salmon gravlax

Salmon tataki, crisp cucumber and a light Corsican fresh cheese cream from Nelly & Augustin Lazzarini, toasted Cervione hazelnuts

€18

FI/TN/MK

Rosé wine: Patrimonio, Clos Alivu

€10 per glass

Chef's seasonal salad (Lunch only)

A generous seasonal salad, prepared daily with carefully selected Corsican produce

€20

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FROM THE VALLEY

Wine Pairing

Beef tartare, flavours of the Corsican maquis

Hand-cut lean beef from Morrachini Butchery, sun-dried tomatoes, Corsican fresh cheese, wild nepita and roasted baby potatoes

Red wine: Domaine Renucci, Vignola

€23 SU

€10 per glass

E Caselle signature burger

Homemade bun, Corsican veal from Morrachini Butchery, Corsican tomme, caramelised onions, smoked pancetta, Noceta honey mayonnaise, served with roasted baby potatoes

Red wine: Clos Colonna, AOP Corse, Sartène

€24 FI/TN/MK/GL

€9 per glass

Eight-hour slow-cooked Corsican veal

Eight-hour slow-confit Corsican veal from Morrachini Butchery, creamy potato mousseline and a reduced myrtle-infused jus

Rosé wine: Domaine Granajolo, AOP Corse, Porto-Vecchio, Monika

€28 GL/MK/TN

€10 per glass

Beef Tagliata

Lean beef from Morrachini Butchery seared on the plancha, served with cherry tomatoes, roasted baby potatoes, rocket and parmesan shavings

Red wine: Domaine Granajolo, AOP Corse, Porto-Vecchio, Monika

€32 MK/TN

€10 per glass

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F R O M S E A & R I V E R

Wine Pairing

Seared Mediterranean octopus

€25

SU/MK/MO

Seared octopus, velvety Corsican chorizo cream, heirloom tomatoes and sweet peppers

White wine: Domaine Zarzelli, Liame

€12 per glass

Venaco-style trout

€28

FI/MK

Whole trout, served with a local herb beurre blanc and seasonal vegetables

White wine : Domaine Ganajolo, AOP Corse, Porto-Vecchio, Monika

€7 per glass

Croaker, sea bass or sea bream

€24

CR/FI

Depending on the day's catch and the chef's inspiration

A P A S T A

Wine Pairing

Traditionnal gnocchi "di Mamò"

€23

GL/MK/TN/EG/
SU

Fresh gnocchi with pesto rosso, Corsican fresh cheese and traditional Rinaldi Bulagna (cured pork cheek)

(Vegetarian option available without "Bulagna")

Rosé wine: Domaine Alzipratu, Fiumeseccu

€10 per glass

Tagliatelle with bottarga from the Palu lagoon

€24

GL/EG/MK/
TN/FI

Fresh tagliatelle, sage butter, Palu Lagoon bottarga and toasted pistachios

Rosé wine: Domaine Granajolo, AOP Corse, Porto-Vecchio, Monika

€10 per glass

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SWEET INDULGENCES

Warm Corsican chestnut moelleux <i>Made with Corsican chestnut flour and served with a silky plant-based cream</i>	€11	GL/EG/MK/SO	
A contemporary Corsican lemon tart <i>Our take on a timeless classic</i>	€11	GL/EG/MK	
Strawberry and raspberry crumble <i>Served with toasted Cervione hazelnuts and Noceta honey</i>	€12	GL/EG/TN	
Chocolate fondant <i>Served with Edmond Casanova's artisan vanilla and Canistrelli ice cream</i>	€12	GL/EG/MK	
Selection of local Venaco cheeses <i>Served with artisan preserves and Noceta honey</i>	€18	MK/SU	
Casanova's homemade ice creams & sorbets	1 Scoop	€4	EG/SU/MK/ SO/TN
	2 Scoops	€7	
<u>Flavours:</u> <i>Vanilla and canistrelli, Cervione hazelnut, Organic AOP Corsican chestnut, Corsican strawberry, Corsican lemon, chocolate, Corsican peach, yogurt, Nessa almond</i>			

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L I T T L E G O U R M E T S
€ 1 8

M A I N C O U R S E - C H O O S E O N E

Fresh gnocchi with Butter

OE/LA/GL



Fish of the day with seasonal vegetables

FI/GL/MK/SU



Chicken nuggets with roasted baby potatoes

OE/GL/LA

D E S S E R T

One scoop of ice cream or sorbet

(Choose your Flavour)

OE/SU/LA/SO/FC

Flavours:

*Vanilla and canistrelli, Cervione hazelnut, Organic AOP Corsican chestnut, Corsican strawberry,
Corsican lemon, chocolate, Corsican peach, yogurt, Nessa almond*

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