

L'A Cheda

La Gastronomie by A Cheda

RESTAURANT MENU



OUR MENUS

THE TIMELESS

DIO GROSSU

WELCOME TO A CHEDA

The Chef Lionel Lebrun, the restaurant Manager François Rocca Serra, and the whole team are delighted to host you.

A meal is always a time for sharing and discovery.
We offer you inventive, gourmet Corsican cuisine, made with fresh, top-quality produces selected from the island's best producers or from our organic vegetable garden.

All our proposals are examples and may change according to the availability on the market.



GOURMET MENU

Starter - Main course - Dessert

The menu focus in freshness, tradition and respect of the environment.
Just like A Cheda !

79 euros per person

NUSTRALE SURPRISE MENU

5 Dishes - 8 Services

Let you guided by our chef, who will introduce you to the products of our region.

99 euros per person



PRESTIGE MENU

9 Services

Let us seduce you with this exceptional menu.

in few words, from spider crab, to caviar and Wagyu beef.

149 euros per person

Gastronomic...as Dady and Mommy

The perfect opportunity to introduce your children to flavours using high-quality products.

Main course 13 euros

Starter- Main course 20 euros

Starter-Main Course- Dessert 28 euros



OUR TIMELESS

Starters

Damien's monkfish, sweet potato and passion fruit	28 euros
The trio: Évelyne, Christophe, Philippe	28 euros

Main course

Pink sea bream from Philippe's trawl, organic Bonifacio chard	42 euros
Organic Corsican veal like a roast, creamy purple cabbage, organic turnip from Bonifacio	41 euros

Alex's dessert

Coconut, grapefruit, vegetable garden sorbet	20 euros
Cocoa gru�, pecan nuts, tonka bean sorbet	20 euros

Nos Fromages

Our surprise cheese	16 euros
The shepherd's selection	16 euros

FISH AND SHELLFISH

Oven-roasted langouste or lobster from Bonifacio
Pasta with langouste or Lobster
Cold Langouste or Lobsterer

To enjoy them, it is essential to reserve the day before.

27 euros the 100 grams

Wild whole fish caught in Bonifacio.

These fish are presented and then prepared, grilled or baked and cut up in front of you.
We only serve wild fish, which is why our fishermen are dependent on the vagaries of the weather.

14 euros the 100 grams

DIO GROSSU

For your aperitifs or dinners on the go, in your room or on the terrace of the A Cheda lounge bar.

we offer the DIO GROSSU.

Whether salted or sweet, our chef Lionel Lebrun offers a range of flavors of local products in the form of amuses bouches or mignardises.

Order before 6pm

90 euros for two persons



OUR UNIQUE PLACES

There are places where people only aspire to one thing: the happiness of their guests.

We promise you a wonderful experience,
a unique moment where epicureanism is the key word...

That's what A Cheda is all about, creating happiness and emotions, and that's why we can offer you two tables for two ... exceptional people!

The Chef's table, kitchen side

With a breathtaking view of the kitchen,
10-course menu.

Served and explained by our chefs.

179 euros

The Chef's table, garden side

Silence and intimacy, under a starry sky.
8-course menu.

149 euros

Book 24 hours in advance, weather permitting





A CHEDA IS LOCAVORE

In keeping with our commitment to short supply chains and our belief in the quality of our regional products, we have resolutely chosen to source our products mainly from passionate craftsmen who love our land.

Winegrowers, market gardeners, fishermen, farmers, pickers, all passionate about their craft and the desire to share it with customers in search of authenticity.

It's up to us to prepare, accommodate, cook and present a coherent cuisine that respects a know-how where gesture and inspiration are nourished by experience and encounters.

Chef Lionel Lebrun, restaurant manager François Rocca Serra and all the staff are delighted to welcome you.

We hope you enjoy your visit.