

★ ★ ★ ★ ★  
Cala Bossa  
grand hôtel

The logo is a black and white graphic. At the top, five small stars are arranged in a horizontal line. Below them, the words "Cala Bossa" are written in a large, elegant, cursive script. Underneath "Cala Bossa", the words "grand hôtel" are written in a smaller, simpler cursive font. The entire text is framed by a decorative flourish consisting of two large, sweeping, curved lines that cross each other in the center, creating a central vertical line that passes through the text.

# I PIATTINI

<b>L'aubergine en Chermoula</b> <i>Croûtons épicés</i> <b>Chermoula style aubergine</b> <b>Crispy croûtons</b>	<b>8 €</b>
<b>L'anguille fumée de l'étang de Palo</b> <i>Sur une pomme de terre à l'huile</i> <b>Smoked eel on a potato in oil</b>	<b>8 €</b>
<b>Le fritto misto de la mer</b> <i>Gambas, anémone de mer et anchois fariné</i> <b>Gambas, sea anemone and anchovy</b>	<b>9 €</b>
<b>L'huitre panée</b> <i>Sauce tartare marine</i> <b>Crumbed oyster</b> <i>Squid ink crisps &amp; rouille mayonnaise</i>	<b>10 €</b>
<b>La petite planche de charcuterie de Philippe Vincensini</b> <i>Courgettes et oignons au vinaigrette et herbes du potager</i> <b>Selection of cured meats from Mr Vincensini</b>	<b>19 €</b>

**La tartine de pain focaccia à la bolognaise de seiche et de piste** 9 €  
**Squid & calamary bolognese served on a focaccia toast**

**Nos Tigelles façon pissaladière** 8 €  
**Tigelle bread stuffed with confited onions, anchovy, olives & capres**

**Le croque-monsieur au jambon truffé** 10 €  
**Truffled ham croque-monsieur**

**La sélection de nos fromages affinés** 15 €  
**The cheese platter**

**La palette de douceurs gourmandes** 16 €  
**A selection of gourmet sweets**

GRAND HÔTEL DE CALA ROSSA

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