

NUL PART AILLEURS

7D/7 LUNCH AND DINNER - LATE SERVICE



Starters

Panisses	9€	Corsica cheese plate	12€
Corsica cold meat plate	22€	Mussels au gratin butter (Garlic and parsley, bread crumbs)	18€

Pizza

	SMALL	LARGE
Anchovy	15€	18€
Cheese (Shredded emmenthal)	17€	20€
Mozza	17€	20€
Napolitaine (Tomatoes, italian sausage, mozzarella)	18€	21€
Ham (Pork shoulder, shredded emmenthal)	17€	20€
The royale (Pork shoulder, shredded emmenthal, fresh mushrooms)	17€	20€
Four-Cheese (Goat cheese, roquefort, mozzarella, shredded emmenthal)	17€	20€
Stracciatella (Tomatoes, burrata cream, basil)	18€	21€
Figatelli (Figatelli, shredded emmenthal)	17€	20€
The Marseillaise (Onions, fresh tomatoes, mozzarella)	17€	20€
The Special (Fresh tomatoes, basil, mozzarella)	17€	20€
Goat cheese (Goat, basil, tomato)	17€	20€
The Nul Part Ailleurs (Fresh tomatoes, fresh mushrooms, mozzarella, shredded emmenthal, peppers)	17€	20€

Specials

Cuttlefish persillade	23€
Eggplant parmesan	20€
Tuna tartar (Crunchy vegetables)	23€
Pan-fried octopus (Octopus, potatoes, garlic and parsley)	23€
Pan-fried artichokes (Artichokes, potatoes, smoked bacon)	22€
The reblochon platter (1/2 wheel of reblochon, ham speck, grilled bacon, ham, steamed potatoes, pickles)	26€

Pasta

Linguini with clams	26€
Linguini with garlic	18€
Penne with arrabiata	19€
Meat Lasagna	21€
Gnocchi italian sausage	20€
Gnocchi with pesto and speck ham	20€
Cannelloni and stew	21€
Sicilian Linguini (Fresh tomatoes, basil, olive oil)	19€
Meat ravioli with porcini ceps sauce	21€
Meat ravioli with roquefort sauce	20€
Meat ravioli with sicilian sauce	20€

Salads

Burrata (Burrata 125g, tomatoes, salad, tapenade, artichokes)	19€
Avocado shrimp (Shrimp, avocado, arugula, cherry tomato, mango vinaigrette)	21€
Salad Nul Part Ailleurs (Green beans, boiled potatoes, soft-boiled egg, tuna in oil)	20€

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Provençal dishes

Stuffed squid (Squid with filling, minced meat, tomato sauce, rice filling)	28€
Provençal larks (Stuffed with garlic and parsley, small salt, tomato sauce, roasted potato filling)	26€
Provençal feet and packs (Stuffed small salted, garlic, parsley, white wine, tomato sauce)	28€
Provençal stew (Roasted potato filling)	26€
Stuffed cabbage from Provence	24€

Meat

Steak tartare (Butcher's cut of meat, homemade fries, homemade sauce)	21€
Beef carpaccio (200g of meat, capers, parmesan)	21€
Home-style burger (Butcher's cut of meat, cheddar, homemade sauce)	22€
Nul Part Ailleurs meat roll (Turkey escalope, smoked bacon, shredded emmenthal, mushroom sauce)	26€
Lamb shoulder for 2 (Butcher's cut of meat, homemade sauce)	74€
Prime RIB with bone marrow	37€
Grilled prime RIB	36€
Grilled duck	36€
Flank steak with onions	25€
Milanese cutlet	26€
Extra roquefort or pepper sauce	2€
Extra porcini ceps sauce	3€

Homemade desserts

Profiterole	10€
Lemon tart	10€
Tatin tart	10€
Chocolate mousse	10€
Soft chocolate cake	10€
Tiramisu	10€
Fiadone	10€
Creme brulee	10€
Banana chocolate tart	10€
Rum baba	10€
Panna cotta	10€
Caramel cream	10€

Ice cream

Vanilla	3€
Chocolate	
Salted butter caramel	
Coffee	
Malaga	
Lemon	
Mango	
Strawberry	
Coconut	

Bon appetitu !
Enjoy your meal !



Wines

CORSICAN WINES

Domaine Saparale (Sartène) red - rosé - white	37€ (75cl)
Petit Clos Canarelli red - rosé	42€ (75cl)
Clos Canarelli white	65€ (75cl)
Casteddu red	58€ (75cl)
Casteddu rosé	49€ (75cl)
Domaine Fiumicicoli red - rosé	40€ (75cl)
Domaine Fiumicicoli white	43€ (75cl)
Clos Culombu (AOP Corse Calvi) red - white	42€ (75cl)
Glass of Corsican wine	8€ (25cl)
Glass Canarelli	10€ (25cl)

COTEAUX D'AIX

Domaine Suriane red - rosé - white	32€ (75cl) - 25€ (50cl)
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CASSIS

Domaine de Bagnol white - rosé	44€ (75cl)
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LOCAL WINE MONT CAUME

Domaine Cagueloup red	26€ (75cl) - 20€ (50cl)
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BANDOL

Domaine Bunan red	60€ (75cl) - 45€ (50cl)
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VALLEY OF RHÔNE

Côtes du Rhône Laudin	28€ (75cl) - 23€ (50cl)
Domaine de Jérôme	49€ (75cl)
Vacqueyras domaine de la Monardière	52€ (75cl)
Gigondas domaine des Bosquets	70€ (75cl)

BORDEAUX

Cru Bourgeois Château La Gorce red	53€ (75cl)
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LANGUEDOC

Chardonnay (Mas de la Chevalière) white	33€ (75cl)
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CARAFE OF WINE

Country wine	10€ (50cl)
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CHAMPAGNE

Deutz	95€ (75cl)
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Digestives

Digestive	10€
Jack Daniels	12€
Havana 7 years old	12€
Pacto Navio	12€
Hendrick's Gin	12€
Bombay Sapphire Gin	12€

Appetizers

Spritz - Mojito	12€
Pastis	4€
Porto	6€
Campari	6€
Cap Corse	6€
Kir royal	12€
Beer bottle	8€
Leffe, Heineken, Desperados, Teslaquila	
Draft beer	5€
Half	
Draft beer	9€
Large	
Wine glass	6€
Martini	6€
Suze	5€
Baileys	7€
Kir (10cl)	5€
Champagne flute (10cl)	12€
Soda (25cl - 33cl)	5€
Fruit juice	5€

Mineral water

St Georgess 1L	8€
OREZZA 1L	8€

Hot beverages

Coffee	2€
Tea, Herbal tea	3€
Irish Coffee	10€

SALUTE!
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