

PRODIGAL OF ITS ASSETS, OUR BEAUTIFUL RIVIERA ALLOWS US TO ENJOY ITS BENEFITS ALL YEAR ROUND.

EACH SEASON HAS ITS DELIGHTS; IN OUR VEGETABLE GARDENS AND IN THE MEDITERRANEAN!

FOR SIX YEARS NOW, ELSA HAS BEEN PAYING TRIBUTE TO HIM. THE RESULT OF A GASTRONOMIC JOURNEY THAT BEGINS WITH THE SELECTION OF THE BEST PRODUCTS, ALL FROM ORGANIC FARMING, BEING RECOGNIZED AND CERTIFIED BY THE THIRD ECOCERT LEVEL, A GUARANTEE OF RESPECT AND CONSISTENCY OF QUALITY. ELSA IS ALSO A STAR AWARDED BY THE MICHELIN GUIDE, A TRUST THAT HAS BEEN RENEWED YEAR AFTER YEAR SINCE 2014.

ALL THE PRODUCTS YOU WILL TASTE ARE LOCAL AND SEASONAL. OUR ORGANIC VEGETABLE GARDENS PROVIDE US WITH HERBS, FRUITS AND VEGETABLES, AND WE WORK EVERY DAY WITH LOCAL PRODUCERS AND FISHERMEN. LIGHT AND COLORFUL BY NATURE, OUR MENU IS PART OF THE MEDITERRANEAN TRADITION, FROM PROVENCE TO THE ITALIAN COAST. A GOURMET CUISINE, MODERN AND AUTHENTIC, A CUISINE THAT WE WANT FAIR AND GENEROUS.

ELSA IS FINALLY A PHILOSOPHY, A WAY OF LIFE. RESPECTING NATURE, RESPECTING YOUR BODY, EATING HEALTHY AND ABOVE ALL ENJOYING IT! THIS IS THE WELL-BEING WE ASPIRE TO!



PAOLO SARI  
THE BIO CHEF

PIERRE-JEAN RICARDONI, RESTAURANT MANAGER,  
AND THE TEAM ARE PLEASED TO WELCOME YOU.



Imprimé sur papier recyclé et FSC (sources mixtes)





## OUR SIGNATURE DISHES

### STARTERS

BIO SAMA ALL THE VEGETABLES AND HERBS FROM THE GARDEN	32 €
RAW RED SHRIMPS FROM SAN REMO, CRUNCHY BABY FENNEL, SCENT OF CITRUS, NACARII CAVIAR	59 €
SMOKED SCALLOPS, PRESERVED DAIKON, CRUSTACEAN JUICE, TRUFFLE	48 €
LOCAL DELIGHTS FROM THE LAND AND SEA, POTATO COULIS	32 €
GREEN ASPARAGUS SCENTED WITH CITRUS, WHITE ASPARAGUS SABAYON, 25 YEARS OLD "ACETO BALSAMICO DI MODENA"	29 €
PISSALADIERE WITH GREEN PEAS AND FAVA BEANS, ONIONS AND BEETROOT CHIPS, GOAT CHEESE	25 €

### PASTA & RICE

SPAGHETTI PASTA WITH DRIED MULLET EGGS AND SEA URCHIN	46 €
BLACK TAGLIOLINI PASTA WITH CAVIAR, GREEN PEAS AND MUSSEL'S JUICE	65 €
ARTICHOKES FROM THE GARDEN OF ROQUEBRUNE VILLAGE	35 €
RISOTTO WITH BRILLAT-SAVARIN CHEESE CELERY CHIPS, PRESERVED PEAR, NUT'S POWDER	39 €

### FISH & MEAT

FISHES OF THE DAY AND BABY VEGETABLES IN DIFFERENT TEXTURES, LANGOUSTINES BISQUE	75 €
BACALAO FILET, GREEN SAUCE, CAVIAR	69 €
LOCAL RED MULLET, FAVA BEANS COULIS AND BABY VEGETABLES	59 €
BOLLITO MISTO, PURÉE OF LENTILS, GLAZED VEGETABLES, SPICY FRUITS CHUTNEYS	65 €
ROASTED LOIN OF LAMB WITH PROVENCAL HERBS COLORED VEGETABLES PURÉES	74 €
CRISPY SLOW COOKING SUCKLING PIG, RED WINE SHALLOTS AND POTATOES	68 €

## DESSERTS

ELSA SOUFFLE WITH SICILIAN ALMONDS	29 €
CARAMELIZED MILLEFEUILLE WITH LEMON AND SORBET	26 €
ENCOUNTER OF GREAT CLASSICS, SAINT-HONORÉ AND TIRAMISÙ	26 €
CAPPUCCINO FANTASIA	29 €
FRIED RICE PUDDING SAVARIN, CALVADOS ICE CREAM APPLE, RAISINS AND CINNAMON CARAMELIZE CRUMBLE	26 €

\*\*\*

OUR SOMMELIER CHEF IS AT YOUR DISPOSAL TO PRESENT A SELECTION OF WINES BY  
GLASS IN ORDER TO ENHANCE ALL THESE DISHES.

## MARKET-MENU

-----

SERVED AT LUNCH TIME FROM MONDAY TO FRIDAY, EXCLUDING HOLIDAYS.  
VARYING ACCORDING TO DAILY MARKET, IT CONSISTS OF A STARTER, A MAIN COURSE  
AND A DESSERT, COFFEES AND DELICACIES.  
58 € PER PERSON

## DISCOVERY MENU

-----

ONLY AT DINNER, FOR THE ALL GUESTS AROUND THE TABLE  
A GUSTATIVE DISCOVERY 6 COURSES AROUND THE MEDITERRANEAN.  
MENU SERVI À L'ENSEMBLE DES CONVIVES À TABLE  
128 € PER PERSON

\*\*\*

ASPARAGUS WITH CITRUS FRUITS AND SABAYON  
ARTICHOKES FROM THE GARDEN  
FISHING OF THE DAY AND VEGETABLES IN DIFFERENT KITCHENS  
DUBLIN BAY PRAWN BISQUE  
CRISPY SUCKLING PIG, SHALLOTS WITH RED WINE  
SWEET TOUCH  
CARAMELIZED MILLEFEUILLE WITH LEMON AND SORBET  
COFFEE AND MIGNARDISES

## TRADITION MENU

-----

ONLY AT DINNER, A SENSORY JOURNEY OF 8 COURSES AROUND THE MEDITERRANEAN.  
MENU TO BE CHOSEN FOR ALL THE GUESTS AT THE TABLE.  
158 € PER PERSON

\*\*\*

BIO SAMA, ALL THE VEGETABLES AND HERBS FROM THE GARDEN  
RAW RED SHRIMPS FROM SAN REMO  
CRUNCHY BABY FENNEL, SCENT OF CITRUS, NACARII CAVIAR  
LAND AND SEA NEW VEGETABLES, POTATO VELVET  
BLACK TAGLIOLINI PASTA WITH CAVIAR AND GREEN PEAS, MUSSELS  
LOCAL RED MULLET AS PER THE RIVIERA TRADITION  
FAVA BEANS AND BABY VEGETABLES  
ROASTED LOIN OF LAMB WITH PROVENCAL HERBS  
COLORED VEGETABLES PUREES  
SWEET TOUCH  
ELSA SOUFFLE WITH SICILIAN ALMONDS  
COFFEE AND MIGNARDISES

WITH THESE MENUS, A FOOD AND WINE MATCH CAN BE SUGGESTED  
BY OUR CHEF SOMMELIER  
A SELECTION OF WINES BY THE GLASS TO SUBLIMATE THE CREATIVITY OF PAOLO SARI.