

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.



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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.