

# ELSA



IN THIS SPRING 2022,

WELCOME TO ELSA, A « 100% ORGANIC AND WILD FISHING » RESTAURANT,  
CERTIFIED BY ECOCERT LEVEL 3 AND NEWLY LABEL RESTAURANT ENGAGÉ PROMOTED  
BY THE PRINCIPALITY OF MONACO.

ELSA IS ABOVE ALL A TASTY, SEASONAL CUISINE, MADE OF LOCAL PRODUCTS, FROM  
OUR LOCAL ORGANIC VEGETABLE GARDENS WHERE OUR FRUITS AND VEGETABLES  
GROW AT KM 0.

THE PROPOSED FISH AND MEATS ARE ALSO PART OF A COMPLETE USE OF THE  
PRODUCT WITH A 0 WASTE TARGET IN ORDER TO REDUCE OUR ENVIRONMENTAL  
IMPACT.

AN ECOLOGICALLY CONSCIOUS KITCHEN.

ELSA IS ALSO A PHILOSOPHY, A WAY OF LIFE. RESPECT NATURE, RESPECT YOUR BODY,  
EAT HEALTHY AND ABOVE ALL ENJOY IT.

ELSA IS A CULINARY EXPERIENCE WITH THE ARRIVAL OF A NEW CHEF, SURPRISE

GOOD TASTING,

PIERRE-JEAN RICARDONI, RESTAURANT MANAGER,  
AND HIS TEAM.

# CARTE

## STARTERS



### FROM THE EARTH

RAW AND COOKED ARTICHOKE FROM ALBENGA 

28 €

SPRING VEGETABLES SALAD, BURRATA, ACIDULOUS KUMQUATS  

34 €



### FROM THE SEA

SAN REMO RED SHRIMP, RASBERRY JELLY, TANGERINE DRESSING 

65 €

ROASTED GREEN ASPARAGUS, STIFFENED LANGOUSTINES, OLIVE OIL AND LEMON SABAYON,  
ARUGULA JUICE 

45 €

 VEGETERIAN

 GLUTEN FREE

 OLEAGINOUS

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

# CARTE

## TO FOLLOW



### FROM THE LAND TO THE SEA

RISOTTO WITH MEDITERRANEAN CALAMARIES, TRUMPET ZUCCHINI  42 €

TAGLIOLINI PASTA WITH STEWED SCORPIONFISH AND DELICATELY SPICED TOMATOES 48 €



### FROM THE FARM

GRILLED BEEF TENDERLOIN, JUICE WITH ANCHOVY BUTTER, MASHED ROASTED CELERY  58 €

LAMB RUBBED WITH MYRTLE BERRIES, VEGETAL BULGUR WITH CANDIED TOMATOES  72 €



### FROM THE SEA

LOBSTER STEW, RAVIOLI MADE WITH CLASP, SEASONAL VEGETABLES 85 €

JOHN DORY, LIGHT BROTH WITH ORANGE BLOSSOM, GRILLED LEEK AND SPRING ONIONS  66 €

RED MULLET, FISHBONE JUICE, VEGETABLES, SHREDDED BOTTARGA  58 €

SOLE MEUNIÈRE, BABY FENNEL AND MARINATED CLAMS 66 €

 VEGETERIAN

 GLUTEN FREE

 OLEAGINOUS

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

# CARTE

## SWEETNESS



CARAMELIZED PUFF PASTRY & LOCAL LEMON	✓	26 €
STRAWBERRY IN SEVERAL WAYS...	✓ (gluten-free)	28 €
APPLE, KIWI AND CORIANDER	✓ (gluten-free)	24 €
HAZELNUT SOUFFLÉ, PRALIN, LEMON MILK ICE CREAM	(oleaginous)	26 €

✓ VEGETERIAN

(gluten-free) GLUTEN FREE

(oleaginous) OLEAGINOUS

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

# MENUS

---

## MENU DU MARCHÉ

SERVED AT LUNCH ON WEDNESDAY, THURSDAY, AND FRIDAY

---

VARYING ACCORDING TO DAILY MARKET, IT CONSISTS OF A STARTER, A MAIN COURSE AND A DESSERT, COFFEES AND DELICACIES.

68 € PER PERSON

## MENU INSPIRATION

SERVED AT LUNCH ON SATURDAY, SUNDAY AND PUBLIC HOLIDAYS

---

VARYING ACCORDING TO DAILY MARKET, IT CONSISTS OF A APPETIZER, A STARTER, A MAIN COURSE AND A DESSERT, COFFEES AND DELICACIES.

FILTERED WATERS INCLUDED.

88 € PER PERSON

## MENU DÉGUSTATION

SERVED AT DINER.

---

DISCOVER THE GASTRONOMIC WORLD OF OUR CHEF PASCAL GARRIGUES THROUGH A 5-COURSE TASTING

138 € PER PERSON