

ELSA



THE VERY NICE ANNOUNCEMENT OF THE SEASON :

THE ARRIVAL OF CHEFFE MELANIE SERRE AT THE HELM OF THE RESTAURANT ELSA.
A CUISINE THAT PUTS FORWARD THE PRODUCTS, FLAVOURS HARMONY, COLORS AND
GENEROSITY.

ELSA IS THE VERY FIRST RESTAURANT CERTIFIED “ 100% ORGANIC AND WILD –
CAUGHT FISHING ” BY ECOCERT, REFERENCE LABEL.

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

THE FISH AND MEATS OFFERED ARE ALSO PART OF A SUSTAINABLE APPROACH OF FULL
USE OF THE PRODUCT WITH RESPECT AND RECOGNITION FOR WHAT THE LAND AND
THE SEA GIVE TO US.

AN ECO FRIENDLY CUISINE.

ELSA IS ALSO A PHILOSOPHY, A WAY OF LIFE.

RESPECT NATURE, RESPECT YOUR BODY, EAT HEALTHY AND ABOVE ALL ENJOY IT.

HAVE A GREAT TASTING !



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

CARTE



STARTERS

FROM THE EARTH



CARROT WITH CUMIN, CARROT TOP PESTO,
ORANGE AND GINGER FRESH JUICE  

25 €

FRENCH BEANS IN A LIGHT SPICY BROTH,
BOILED EGG WITH FRIED GARLIC SLIVERS  

25 €



FROM THE SEA

SEMI-COOKED MACKEREL, FENNEL CREAM AND CRISP SALAD,
LEMON AND TURMERIC VINAIGRETTE

28 €

BLUE LOBSTER PASTILLA STYLE, BISQUE SPICED WITH CITRUS ZEST,
YOUNG SHOOTS

75 €

SEA BREAM CEVICHE,
NECTARINE, RED ONIONS AND FRESH HERB JUICE 

58 €

 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 SMOKED CHILLI, RAW AND COOKED VEGETABLES
ZUCCHINI FLOWER TEMPURA  


42 €

RAVIOLI FLOWER, IODIZED TOMATO JUICE,
SCORPION FISH FRICASSEE AND BLACK OLIVE SHAVINGS

56 €



FROM THE FARM

PORK RIBS LACQUERED WITH SOY, SESAME AND CEBETTE,
SPINACH SHOOTS FROM AGERBOL GARDEN 

42 €

BEEF TENDERLOIN MARINATED WITH SWEET SPICES,
BEEF CURRY AND GRILLED SPRING ONIONS

58 €





FROM THE SEA

JOHN DORY BOURRIDE STYLE, ZUCCHINI, BEANS, SAVORY AND OLIVE OIL

75 €

MEDITERRANEAN RED MULLET, POTATO GNOCCHIS, PEPPERED ARUGULA,
BLACK GARLIC CONDIMENT

65 €

LOCAL AND DAILY FISH TO SHARE, FOR TWO  
GRILLED VEGETABLES AND VIRGIN SAUCE
PRICE PER PERSON

85 €

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 OLEAGINOUS

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CARTE

SWEETNESS





CANDIED PEACHES, PUFF PASTRY AND BASIL CHANTILLY,
YELLOW PEACH SORBET

26 €

BABA, ROSE WHIPPED CREAM, CANDIED RHUBARB
AND PETALS INFUSION 

28 €

VACHERIN WITH RED FRUITS, BLACK PEPPER MERINGUE
STRAWBERRY SORBET AND VERBENA  

27 €

CHOCOLATE – HAZELNUT CREAMY CRUMBLE,
PRALINE AND PARSLEY ICE CREAM

26 €

 VEGETARIAN

 GLUTEN FREE

 OLEAGINOUS

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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, COFFEE 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, COFFEE AND DELICACIES.

FILTERED WATERS INCLUDED.

88 € PER PERSON

MENU DÉGUSTATION

SERVED AT DINER ONLY AND FOR ALL THE GUESTS AROUND THE TABLE

DISCOVER THE GASTRONOMIC WORLD OF OUR CHEFFE MANON SERRE THROUGH A 5-COURSE TASTING

COFFEE AND DELICACIES

138 € PER PERSON