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, COLOURS 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 O.

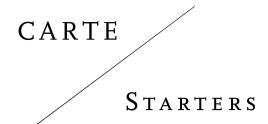
THE FISH AND MEATS OFFERED ARE ALSO PART OF A SUSTAINABLE APPROACH OF FULL USE OF THE PRODUCT WITH RESPECT AND RECOGNITION FOR WHAT THE LAND AND THE SEA GIVE TO US.

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!



#### FROM THE EARTH

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

25€

BURRATA FROM PUGLIA, CRUNCHY PEAS
WITH BALSAMIC AND FRESH ALMOND MILK



32€

Breaded and runny hen's egg, green asparagus, smoked speck and parmigiano shavings

40€

#### FROM THE SEA

POACHED CANCALE OYSTERS, LEEKS BURNED WITH FLAME, SEA LETTUCE EMULSION

38€

Blue lobster pastilla style, bisque spiced with citrus zest, young shoots

45€

VEGETERIAN





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



# To Follow

#### FROM THE LAND TO THE SEA

42€

#### FROM THE FARM

TENDER FARM POULTRY, FRENCH STYLE PEAS, SWEAT GARLIC CREAM AND SMOKED BACON

56€

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

58€

#### FROM THE SEA

CANNELLONI CLAMS AND COCKLES, SMOOTH LETTUCE SOUP, SOFT EWE'S CHEESE AND VERMOUTH IODIZED JUICE

55€

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

75€

65€

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

LOCAL AND DAILY FISH TO SHARE, FOR TWO PEOPLE,
GREEN ASPARAGUS FROM PROVENCE AND SABAYON WITH SATAY
PRICE PER PERSON





85€

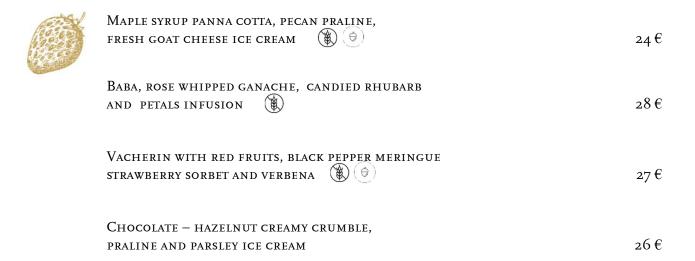
VEGETERIAN





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# CARTE SWEETNESS

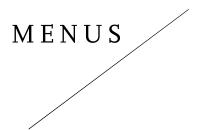








Our sommelier is at your disposal to offer a selection of wines by the glass in order to enhance all of these dishes.



#### 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.  $68 \in \text{per person}$ 

### 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.  $88 \in \text{per person}$ 

## 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  $\mbox{\ensuremath{\upsign}}$  per person