

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 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,
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

 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 €

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 €

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

65 €

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



85 €

 VEGETERIAN

 GLUTEN FREE






 OLEAGINOUS

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CARTE

SWEETNESS



- MAPLE SYRUP PANNA COTTA, PECAN PRALINE,
FRESH GOAT CHEESE ICE CREAM   24 €
- BABA, ROSE WHIPPED GANACHE, 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 €

 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.

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