

# ELSA



THE VERY PLEASANT ANNOUNCEMENT OF THIS SEASON ;

THE ARRIVAL OF THE CHEFFE MANON FLEURY AT THE HELM OF THE MICHELIN STAR AWARDED RESTAURANT ELSA.

ON THE MENU : A MEDITERRANEAN AND ORGANIC GASTRONOMY, GIVING PROMINENCE TO LOCAL FOOD NETWORK PRODUCTS, FOR A PLAIN CUISINE, GENEROUS AND SETTLED AND ITS SOIL.

ELSA, IT IS THE FIRST ORGANIC STARRED RESTAURANT CERTIFIED SINCE 2013.

OUR ORGANIC VEGETABLE GARDENS PROVIDE US WITH HERBS, FRUITS AND VEGETABLES, AND WE WORK EVERY DAY WITH LOCAL PRODUCERS AND FISHERMEN.

ELSA, IS ALSO A STAR AWARDED BY THE MICHELIN GUIDE, A TRUST THAT HAS BEEN RENEWED YEAR AFTER YEAR SINCE 2014.

ELSA IS 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!

OUR CARTE MENU IS CONCEIVED IN A SUSTAINABLE APPROACH TO THE COMPLETE USE OF THE PRODUCT. FROM HEAD TO TAIL, FROM FRUIT TO NUCLEUS, FROM FLOWER TO LEAF.

LOOKING FORWARD TO WELCOME YOU AT OUR TABLE,

PIERRE-JEAN RICARDONI, RESTAURANT MANAGER,




AND HIS TEAM.

# CARTE

## RAW








### FROM THE EARTH



- EGGPLANT AND NECTARINE, TARRAGON SAUCE   32 €
- SWEET AND SOUR CUCUMBER, FRESH ALMONDS, BARLEY  26 €
- « PANZANELLA » STYLE TOMATOES, TOASTED BREAD, LARD CONSOMMÉ 30 €

### FROM THE SEA



- GAMBERI FROM SAN REMO, RASBERRIES AND CAPPUCINE FLOWER JELLY    68 €
- WHITE TUNA MARINATED IN FIG OIL, FIG AND PLUM   36 €
- MEDITERRANEAN SEA BREAM CARPACCIO, CANDIED CHERRY AND PARSLEY OIL  42 €
- CAPELLACCIO PASTA STUFFED ALMOND AND RICOTTA, PEPPER, GAMBERI JUICE  32 €












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

# CARTE

## COOKED







### FROM THE EARTH

- PIE WITH SUMMER VEGETABLES, FRUITS AND HERBS   34 €
- STUFFED ZUCCHINI FLOWERS, FENNEL SAUCE AND HAZELNUT OIL   38 €
- ZUCCHINI SPAGHETTI, MARINATED EGG YOLK, ORAGANO      34 €



### FROM THE FARM

- ROASTED YELLOW POULTRY, ARUGULA AND WALNUT MARMALADE, CREAMY POLENTA   55 €
- GREEN BEAN SALAD AND LARDO, CANDIED TUNA SAUCE   45 €



### FROM THE SEA

- PAPARDELLA PASTA, TOMATO SAUCE WITH ROCK FISH  
CRISPY BREADCRUMBS WITH HERBS    52 €
- MEDITERRANEAN MUSSELS, POTATOES & CARROTS   48 €
- GRILLED RED MULLET, ZUCCHINI STRIPS, GREEN OLIVES AND MÉLISSE  62 €







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# CARTE

## SWEETNESS



CANDIED MELON, PISTACHIO ICE CREAM, MINT OIL 	24 €
POACHED APRICOT, STEAMED BISCUIT, DIPLOMATE CREAM WITH HONEY 	28 €
RED FRUITS COMPOTÉE, CREAMY MUESLI, PURPLE SHISO 	26 €
SUMMER PEACH, CREAM WITH VERBENA AND PUFFED RICE 	26 €



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# MENUS

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## MENU INSPIRATION

SERVED AT LUNCH.

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

78 € PER PERSON

## MENU DÉGUSTATION

SERVED AT DÎNER.

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DISCOVER THE GASTRONOMIC WORLD OF OUR CHEF MANON FLEURY THROUGH A 5-COURSE TASTING

138 € PER PERSON