

ELSA

HOMAGE TO THE SEA



Since a very young age,
I have been immersed in a marine environment.


With Elsa, our aim is to pay tribute to
the artisans of the sea that transport us
between the vast open waters and the depths of the ocean.

Our menus are designed to resonate with its ecosystem,
like the enchanting song of the sirens,
unique, mysterious, and captivating...”

Marcel Ravin

À LA CARTE

A MARINE GARDEN

	Spider crab, white asparagus, yuzu, kiwi, fennel	42
	Spring vegetables, red tuna bottarga, jus 'Terre-Mer'	42
	Sole pithiviers, spinach, morels in "vin de paille"	48
	Beetroot carpaccio, strawberries, Golden Imperial Casparian Caviar	52
	Warm and cold "Perle de Monaco" oysters, meunière-style abalone, seaweed popcorn	56
	Marinière-style fish, flying-fish roe, local flowers from our garden, green asparagus	48

FLOWING WITH THE CURRENTS



	Celeriac, plankton, petits pois, "bouillabaisse" emulsion, baby squid with black garlic	54
	Tuna "Rossini", jus 'Terre-Mer-, cauliflower cooked two ways	82
	Spring risotto with seawater-steamed langoustines, dried "Taggiasche" olives	75
	Bay-leaf-spiked John Dory, "Belleville" sorrel sabayon, leek and shellfish ravioli	59
	Confit lobster marinated in oil from the smoked shell, Menton pink onions, sand carrots	82

LAND IN SIGHT



	Wagyu beef cooked on hot pebble, new potatoes and sea asparagus	68
	Sand crusted free-range poultry, sea fennel, artichoke "Barigoule"	56

SWEET IDEAS

	Squid-ink "gavotte" with myrtle from Agerbol farm	26
	"Aquarelo" rice Chantilly, iced greek yoghurt with "mizuho" kenbishi Sake, crispy seaweed	19
	Riviera citrus fruits, seaweed ice cream, Sicilian pistachio crumble	20
	Sea-fennel panacotta, chocolate, Casparian Golden Imperial Caviar	32



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

Allergens list available upon request - Net prices - Taxes and service included

LUNCH MENUS

Resting upon the winds

75

PROPOSED ONLY ON MONDAY, THURSDAY AND FRIDAY

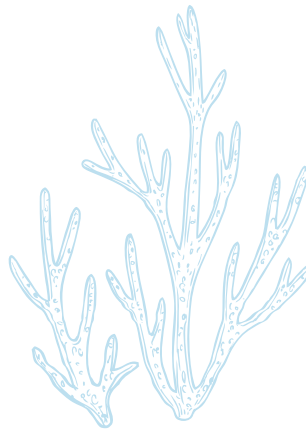
Composed of a starter, main and dessert

Inspiration

95

PROPOSED ONLY ON WEEKENDS AND HOLIDAYS

Composed of an appetizer, starter, main, dessert
and filtered water at discretion



EVENING TASTING MENU

Pescétarien

175

SERVED EXCLUSIVELY FOR ALL GUESTS
EXPLORE THE CULINARY UNIVERSE
OF OUR CHEF, MARCEL RAVIN,
THROUGH A TASTING MENU EXPERIENCE.

Fish, shellfish, crustaceans
accompanied by a lemon-infused soy marine flan

Spider crab, asparagus, kiwi, fennel

Ciabatta with seaweed and green cardamom

Celeriac, plankton, petits pois,
"bouillabaisse" emulsion, baby squid with black garlic

Bay-leaf-spiked John Dory,
"Belleville" sorrel sabayon, leek and shellfish ravioli

Texture of spirulina crème brûlée with a blue emulsion

Squid-ink "gavotte" with myrtle from Agerbol farm

Iodized delicacies



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