

ELSA

**LUNCH MENU « THE SEA IS GREEN »
FROM APRIL 26 TO 28, 2023**

Crab gently curry spiced,
young and crunchy vegetables
from Agerbol with vinegar



Semi-cooked and flamed mackerel,
beetroot gnocchi,
tartar sauce and young mustard shoots



Turtle Teresa, citrus biscuit,
matcha tea mousse, crunchy pistachio



Coffee and delicacies

72€

taxes and service included – allergens list available upon request

ELSA

LUNCH MENU « *THE SEA IS GREEN* » APRIL 29 AND 30, 2023

Appetizer



Crab gently curry spiced,
young and crunchy vegetables
from Agerbol with vinegar



Semi-cooked and flamed mackerel,
beetroot gnocchi,
tartar sauce and young mustard shoots



Turtle Teresa, citrus biscuit,
matcha tea mousse, crunchy pistachio



Coffee and delicacies

92€

taxes and service included – allergens list available upon request

ELSA

MENU DÉGUSTATION « THE SEA IS GREEN » FROM APRIL 26 TO 30, 2023

Fresh watercress velouté, mullet quenelle
and smoked salmon eggs



Mackerel semi-cooked tart, young seasonal vegetables
from Agerbol and black olives



Low temperature cook pollack with sea lettuce,
new potatoes and shells,
prawn and sea asparagus stock



Roasted monkfish with lobster butter,
red curry emulsion and shaved green asparagus



Turtle Teresa, citrus biscuit, matcha tea mousse,
crunchy pistachio



Coffee and delicacies

142€

taxes and service included – allergens list available upon request