

ELSA RESTAURANT,

Five years have passed since we chose to start a journey dedicated to the health, respect for the consumer and nature. Five years dedicated to developing our vegetable gardens to obtain the best ingredients 100% from organic agriculture, seasonal, from the region.

Five years that the restaurant Elsa is recognized and certified as a restaurant 100% organic, thanks to the careful research of ingredients and their cooking processes. Five years that the prestigious Michelin Guide awarded us with the star by positioning the Restaurant Elsa among the most prestigious tables of the region. Even today, our restaurant is the only one in the world to be Michelin starred with a third-level organic certification.

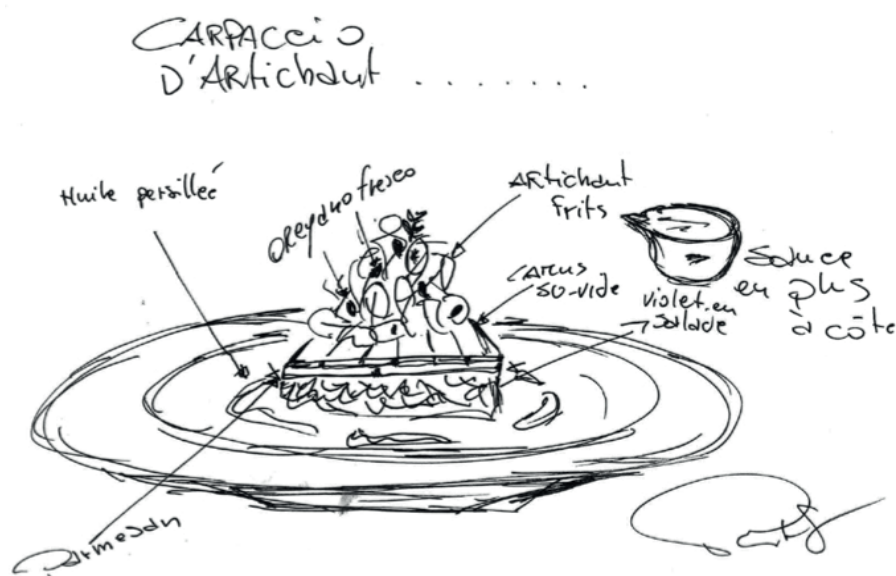
Bio is for us a real lifestyle, representing the excellence of taste and health. A well-being that satisfies our palate, our body but also our spirit.

The best regional products have been carefully selected for their quality, their origins, the small scale production and the care which they benefited.

The work and reflection allowed us to arrive at a light and colorful menu. It is signing up in the great Mediterranean and Provençal tradition, placed under the sign of the biodiversity, respect for nature and ourselves.

From this year, we renew ourselves, to be able to spoil you even better. We decided to acknowledge that “La Grande Carte” belong to the past and to build a new chapter of great dishes that represented our tradition. We offer 4 menus that will vary continuously to enjoy better ingredients than nature and responsible fishing offer us every day.

Paolo Sari
The Bio Chef



MENUS

Market-Menu

Served at lunch time from Monday to Friday, excluding holidays.
Varying according to daily market, it consists of a starter,
a main course and a dessert. Coffee and sweets.
€55 per person

Tasting Menu

Proposed for lunch every day.
A dive into the universe through Paolo Sari 4 dishes.
€95 per person

DUO OF GREEN AND WHITE ASPARAGUS
PEAS AND STRACCHINO CHEESE RISOTTO, HAZELNUT POWDER
RACK OF LAMB WITH THE ARTICHOKE FROM OUR GARDEN
THE CHOCOLATE SURPRISE
COFFEE AND DELICACIES

*With these menus, a food and wine match can be suggested by our Chef Sommelier.
A selection of wines by the glass to sublimate the creativity of Paolo Sari.*

TAXES AND SERVICE CHARGE INCLUDED
LIST OF ALLERGENS AVAILABLE ON REQUEST



Discovery Menu

Only at dinner, a gustative discovery of 6 courses around the Mediterranean.
Menu to be chosen for all the guests at the table.
€120 per person

VELVETY OF WHITE ASPARAGUS AND ITS CHOCOLATE EGG
RABBIT TORTELLO, GENOVESE STYLE AND SPRING TRUFFLE
MEDITERRANEAN TURBOT,
FARANDOLE OF BEANS, PEAS AND BROCCOLI
SUPREME LIGHTLY SMOKED DUCK, CANDIED KUMQUAT AND ITS JUICE
A TOUCH OF SWEET...
CHOCOLATE SOUFFLÉ, ORANGE ICE CREAM
COFFEE AND DELICACIES

Tradition Menu

Only at dinner, a sensory journey of 8 courses around the Mediterranean.
Menu to be chosen for all the guests at the table.
€160 per person

BIO SAMA, ALL THE VEGETABLES AND HERBS FROM MY GARDEN
RAW RED SHRIMPS FROM SANREMO,
CRUNCHY BABY FENNEL, SCENT OF CITRUS, NACCARI CAVIAR
SPAGHETTI PASTA WITH DRIED MULLET EGGS AND SEA URCHIN
GOLD RISOTTO WITH BLACK CUTTLEFISH, LANGOUSTINES WITH SAFFRON
LOCAL RED MULLET AS PER THE RIVIERA TRADITION
FAVA BEANS PUREE AND BABY VEGETABLES
ROASTED LOIN OF LAMB WITH PROVENCE HERBS
COLORED VEGETABLE PUREES
SWEET TOUCH
ELSA SOUFFLÉ WITH SICILIAN ALMONDS
COFFEE AND DELICACIES

*With these menus, a food and wine match can be suggested by our Chef Sommelier.
A selection of wines by the glass to sublimate the creativity of Paolo Sari.*

TAXES AND SERVICE CHARGE INCLUDED
LIST OF ALLERGENS AVAILABLE ON REQUEST





*Five years “star award”
Our Signature dishes*

STARTERS

BIO SAMA ALL THE VEGETABLES AND HERBS FROM MY GARDEN	32 €
RAW RED SHRIMPS FROM SANREMO, CRUNCHY BABY FENNEL, SCENT OF CITRUS, NACCARII CAVIAR	59 €

PASTA & RICE

SPAGHETTI PASTA WITH DRIED MULLET EGGS AND SEA URCHIN	46 €
GOLD RISOTTO WITH BLACK CUTTLEFISH, LANGOUSTINES WITH SAFFRON AND EXTRA VIERGE OLIVE OIL	64 €

FISH & MEAT

WILD SEA BASS SCENTED WITH PROVENCE’S CITRUS, “ACQUAPAZZA” WITH OLIVES AND CAPERS FROM PANTELLERIAA	72 €
LOCAL RED MULLET AS PER THE RIVIERA TRADITION FAVA BEANS PUREE AND BABY VEGETABLES	59 €
ROASTED LOIN OF LAMB WITH PROVENCE HERBS COLORED VEGETABLE PUREAS	74 €

DESSERTS

ELSA SOUFFLÉ WITH SICILIAN ALMONDS	29 €
ENCOUNTER OF GREAT CLASSICS SAINT HONORE AND TIRAMISU	26 €