

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.

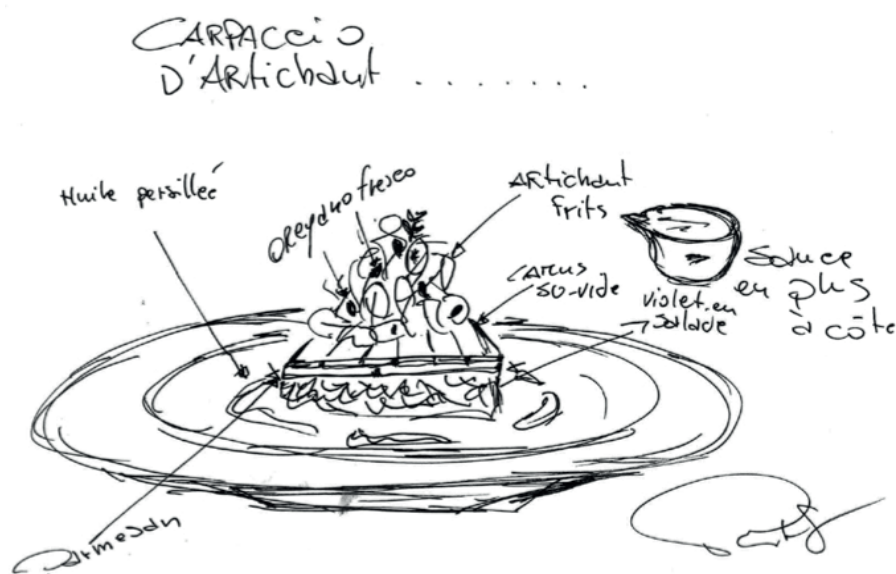
Bio is for us a real lifestyle, representing the excellence of taste and health. A well-being that satisfies our palate, our body but also our spirit.

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

MARINATED OCTOPUS WITH BEET NECTARS,
FRESHNESS OF FAVA AND GREEN PEAS

TAGLIOLINI PASTA WITH SCORPIONFISH CONFIT,
DELICATELY SPICED CHERRY TOMATOES

SOFLY SMOKED DUCK,
KUMQUAT, FENNEL AND LEEKS WITH ORANGE ZEST

SABAYON WITH VERBENA, CAT'S TONGUE BISCUIT

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

FILET OF SOLE, LEMON STEAM, RAW AND COOKED ZUCCHINI AND FLOWERS

WHITE ASPARAGUS RISOTTO AND BLACK TRUFFLE

THE RETURN OF COASTAL FISHING WITH ITS MEDITERRANEAN BROTH

SADDLE OF RABBIT MARINATED WITH SAFRON,
"GALETTO DI RISO" AND RADISH SALAD

A TOUCH OF SWEET...

THE SURPRISE TIRAMISU !

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 PUREAS

SWEET TOUCH

ELSA SOUFFLÉ WITH SICILIAN ALMONDS

COFFEE AND DELICACIES

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*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 €