

## ELSA MAXWELL

Elsa Maxwell (1883-1963) was an American columnist, writer and organiser of high-society events.

She began her career as a pianist, then joined a theater troupe in the early 1900's before performing in music-hall shows. She then travelled very widely, especially in Europe and South Africa.

After the First World War, she devoted herself to organize evenings and receptions, particularly in Monaco at the Monte Carlo Beach, where she invited artists and personalities then in the public eye. The events she took care became essential get-togethers for aristocrats and movie-stars, millionaires and starlets of the 1930's. She alternated fancy-dress balls and "Murder Parties", sometimes playing the piano, and keeping a careful eye on the guests to supply material for the columns she wrote for the press and the radio, especially Harper's Bazaar and Cosmopolitan. Among other things, she introduced Maria Callas to Aristotle Onassis during a Venetian evening in 1957.

The author of four books, several film scenarios and songs, Elsa Maxwell also appeared in several TV series and the film "Stage Door Canteen" directed by Franck Borzage in 1943, alongside Judith Anderson and other actors.

« Serve the dinner backward,  
do anything but for goodness sake,  
do something weird. »

Elsa Maxwell



## ELSA RESTAURANT,

"Beach goes Bio" is a unique and inedited experience for discovering authentic preparations which compose our gastronomic menu. The main particularity, beside all the passion we put behind is the origin of all the ingredients; 100% organic.

Organic is not a follower of the moment but is a conscious and responsible attitude, a true life style. Through the bio we recognise and rediscover the essence of the taste, the essence of the well-being. Something important that wakes us up and pleases all our senses, our palate, our body and our soul.

For the really first time in Europe a restaurant, Elsa, has been recognized and certificated as 100% organic restaurant. This has been possible, beside for the meticulous research of the best organic local ingredients, for their careful transformation and delicate cooking process.

All this meticulous and passionate research brought us to present and write a new culinary page, healthy, sincere, organic, colourful, delicate and respectful of our land, our ocean, our nature, our self. We wrote a page looking back at the Mediterranean and Provençal tradition and looking forward to our future.

To guarantee the excellence of the ingredients we decided to create a partnership with 15 different local producers. Starting from Provence, through La Côte d'Azur and les Alpes Maritimes, to finally arrive to the Liguria.

The road of our olive oils, technically more olive juices, in fact every oil is the essence of a single olive: Arbequina, Calletier, Taggiasca, Moraiolo. A journey through the Mediterranean, taking off from Spain and arriving in Italy.

Olive Oil is our lymph, the A letter for the Elsa restaurant experience. We propose a degustation combined with the bread. Bread is prepared and cooked in our kitchen twice a day, right before lunch and for dinner. The process, with selected organic flours, allow us to present a master piece, second to no one.

White meats, poultry and lamb are also meticulously selected from the best organic farmer.

Wild fishes and vegetables are the stars of our menu, the main actors. The « Bio Sama », our trade mark, reflects perfectly our culinary and life philosophy: essential and simplicity.

Seasonal fruits compose the structure of our desserts menu; chocolate and coffee are of course organic and issued from Fair Trade Market.

Paolo Sari  
Executif Chef



## SUMMER FRESHNESS

BIO SAMA ALL GARDEN VEGETABLES AND HERBS, EXTRA VIRGIN OLIVE OIL AND CAMARGUE SALT	32 €
RATATOUILLE, TRADITION OF PROVENCE	30 €
BRUSCHETTA WITH ANCHOVY FROM THE GOLF OF SAINT ROMAN	37 €
RAW RED SHRIMPS FROM SANREMO, CRUNCHY BABY FENNEL, SCENT OF CITRUS, NACARII CAVIAR	59 €
GASCOGNE SMOKED CHICKEN BREAST MILLEFEUILLE, TUNA SAUCE AND DARK HONEY ICE CREAM	45 €
TOMATOES SOUP, MOZZARELLA "DI BUFALA" SHERBET	29 €

## PASTA & RICE

SPAGHETTI BOTTARGA, DRIED MULLET EGGS PASTE AND SEA URCHIN EGGS	45 €
TAGLIOLINI PASTA WITH STEWED SCORPION FISH AND SPICED TOMATOES	45 €
SAUTÉ OF LANGOUSTINES ON SAVARIN FRIED RICE WITH SAFRAN	75 €
TORTELLI WITH COURGETTES TROMPETTES AND MINT, FLOWER MOUSSE	32 €

## FISH & MEAT

FILLETS OF SOLE, MEUNIÈRE WAY WITH EGGPLANTS PIE AND CRISPY POTATOES	72 €
WILD SEA BASS PERFUMED WITH BASIL, GREEN BEANS, POTATOES AND PESTO FROM GENOVA	73 €
LOCAL RED MULLET ROASTED AS PER THE RIVIERA TRADITION, GARDEN BABY VEGETABLES	60 €
RETURN OF COASTAL FISHING, WILD FISH AND SOUP	79 €
RABBIT SADDLE LIGURE STYLE, VEGETABLES AND TAGGIASCA OLIVES	64 €
ROASTED LOIN OF LAMB WITH PROVENCE HERBS, COLORED VEGETABLES AND ITS PUREAS SCENTED WITH OLIVE OIL	74 €

## MENUS

### *Summer flavours*

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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*

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Proposed for lunch on Saturdays, Sundays and public holidays as well as for every evening dinner.  
A dive into the universe through Paolo Sari 6 dishes.  
Menu to be chosen for all the guests at the table.  
€ 125 per person

BIO SAMA ALL GARDEN VEGETABLES AND HERBS,  
EXTRA VIRGIN OLIVE OIL AND CAMARGUE SALT  
TOMATOES SOUP, MOZZARELLA "DI BUFALA" SHERBET  
TAGLIOLINI PASTA WITH STEWED SCORPION FISH AND SPICED TOMATOES  
LOCAL RED MULLET  
ROASTED AS PER THE RIVIERA TRADITION,  
GARDEN BABY VEGETABLES  
ELSA SOUFFLÉ WITH SICILIAN ALMONDS  
COFFEE AND DELICACIES

### *Inspiration Menu*

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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

*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.*