

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



AUTUMN FRESHNESS

BIO SAMA ALL THE VEGETABLES AND HERBS FROM THE GARDEN COULIS OF CHLOROPHYLL	32 €
RATATOUILLE, TRADITION OF PROVENCE	30 €
RAW RED SHRIMPS FROM SANREMO, CRUNCHY BABY FENNEL, SCENT OF RED POMELOS, NACARII CAVIAR	59 €
SARDINES "EN SAOR", PRESERVED RED ONIONS	33 €
SMOKED CHICKEN BREAST MILLEFEUILLE, TUNA SAUCE AND DARK HONEY ICE CREAM	45 €
WHITE BEANS VELOUTE, ROASTED BABY SQUID IN EXTRA VIRGIN OLIVE OIL	35 €

PASTA & RICE

SPAGHETTI BOTTARGA, DRIED MULLET EGGS PASTE AND SEA URCHIN EGGS	45 €
TAGLIOLINI PASTA WITH WHITE ALBA TRUFFLE	85 €
TORTELLI FILLED WITH STEWED RABBIT, AND CUTLETS BLACK OLIVES CRUMBLE	45 €
PUMPKIN GNOCCHI, AGED PARMESAN CHEESE AND PERIGORD BLACK TRUFFLE	34 €

FISH & MEAT

SAUTÉ OF LANGOUSTINES ON SAVARIN FRIED RICE WITH SAFFRON	73 €
WILD SEA BASS PERFUMED WITH BAY LAUREL, POTATOES, LEEKS AND BARLEY RAGOUT	73 €
LOCAL RED MULLET ROASTED AS PER THE RIVIERA TRADITION, GARDEN BABY VEGETABLES	60 €
BABY MEDITERRANEAN MONKFISH, AUTUMN FRESHNESS GARDEN	58 €
CHARENTE 100 DAYS BLACK CHICKEN IN THREE COOKING STYLES	59 €
ROASTED LOIN OF LAMB WITH PROVENCE HERBS, COLORED VEGETABLES PUREAS SCENTED WITH EXTRA VIRGIN OLIVE OIL	72 €

MENUS

Menu du Marché

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.
€ 48 per person

Tasting Menu

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,
COULIS OF CHLOROPHYLL
TAGLIOLINI PASTA WITH WHITE ALBA TRUFFLE
LOCAL RED MULLET ROASTED AS PER THE RIVIERA TRADITION,
GARDEN BABY VEGETABLES
ROASTED LOIN OF LAMB WITH PROVENCE HERBS,
COLORED VEGETABLES PUREAS SCENTED WITH EXTRA VIRGIN OLIVE OIL
ELSA SOUFFLÉ WITH SICILIAN ALMONDS
COFFEE AND MIGNARDISES

Inspiration Menu

Only at dinner, a sensory journey of 8 courses around the Mediterranean.
Menu to be chosen for all the guests at the table.
€ 150 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.*

TAXES AND SERVICE CHARGE INCLUDED



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

