



ELLE BELLE

Seafood · Bar · Cocktails

Snacks

Homemade potato chips 32,-
Smoked and salty almonds 32,-
Mixed, marinated olives 32,-
Homemade Foccacia 45,-

Meat

Bresaola 79,-
Ventricina 79,-
Coppa 79,-
Fennel Salami 79,-
Vitello Tonnato, parmesan, and caper berries 129,-
Porchetta, bechamel, and parsley gremolata 128,-

Fish and shellfish

Gillardeau oyster, yuzu, and elderflower granité 49,-
Gillardeau oyster au naturel, tabasco, and grilled lemon 49,-
Grilled red shrimps, chimichurri, and lemon 113,-
White beans a la 'Cacio e Pepe' 85,-
Ceviche with lime, tomatillo, pickled chili, harissa, sesame, mayonnaise, and chorizo oil 130,-
Fried small fish, dip, and lemon 104,-
Ling with butter sauce, peas, bacon, and shallots 152,-

Vegetables

Panko fries with dip 85,-
Grilled Padrons, lime mayo, and dried yoghurt 87,-
Grilled broccolini, romesco, shaken currant, and almonds 92,-
Croquetas a la 'Patata Bravas' 92,-
Leek confit with stracciatella, hot honey, and cashews 104,-
Grilled carrots with homemade, fresh cheese, ramson, and shallots 111,-

Dessert

Blackcurrant, set cream, and hazelnut praliné 95,-
Crema Catalana with cinnamon, and lemon 95,-