

## C O F F E E S E L E C T I O N

Single Espresso	30
Double Espresso	35
Americano	40
Espresso Macchiato	45
Cortado	45
Flat White	55
Cappuccino	55
Caffé Latte	55
Ice Latte	55

*This is Belle Époque, this is Esmée*

## T E A S E L E C T I O N

Golden Darjeeling Black tea	45
7 Citrus Russian blend Black tea	45
Sencha Ariake Green tea	45
Jasmin Imperial Green tea	45
Kamille Herb tea	45
Mint Herb tea	45
Verbena Herb tea	45
Bourbon Rooibos Infusion	45

C L A S S I C C O C K T A I L S

*From light to full-bodied*

AMBROSIA - <i>"Nutty, Juicy, Acidic"</i>	150
Altos Tequila • Mezcal • Honeydew Melon • Pandan • Kaffir Lime Cordial	
DRY MARTINI - <i>"Dry, Stiff, Timeless"</i>	165
Plymouth Gin • Dry Vermouth • Orange & Lemon Bitters	
DIRTY MARTINI - <i>"Wet, Stiff, Savoury"</i>	165
Absolut Elyx • Vermouth Blend • Olive Brine • Lemon Bitters	
ESMÉE ESPRESSO MARTINI - <i>"Delicate, Tempting, Hint of Orange"</i>	170
Absolut Elyx • Espresso • Coffee Liqueur • Dark Chocolate • Orange Bitters	
PALMIER OLD FASHIONED - <i>"Boozy, Smooth, Playful"</i>	150
Toasted Coconut Infused Havana 7 • Sherry Akvavit • White Port • Banana	
BARREL AGED NEGRONI - <i>"Minimum aged for 10 weeks"</i>	195
Monkey 47 Gin • Esmée Vermouth Blend • Campari	

S N A C K S

GREEN OLIVES "Nocellara del Belice"	85
"CHIPS & DIP" with sour cream & chives	85
SPICY FRIED CHICKEN with smoked paprika & ranch dressing	145
GOUGÈRES with comté cheese & black truffle	4 pcs. 145
ESMÉE TOAST with gruyère, truffle duxelles & jamón ibérico	4 pcs. 145
JOSEPHINE OYSTER with fresh wasabi, ginger oil & finger lime	pr. piece 110

D E S S E R T S

GRAPEFRUIT SORBET with first-harvest green olive oil	95
COCONUT SORBET with lime	110
MANGO SORBET with passionfruit	110
CAVIAR & ICE CREAM Esmée black label caviar 10 gr. with vanilla ice cream & hazelnut oil	425
BURNT BASQUE CHEESECAKE with preserved wild Swedish blueberries	145
STRAWBERRY SOFT SERVE with vanilla crème chantilly & fresh strawberries	185

V I R G I N D R I N K S

*From sour to sweet*

GENTIANA - *"Tropical, Tangy, Hint of Bitterness"* 95

Limoncello Senza • Cinot • Passion Fruit • Lemon • Tonic

JUST JADE - *"Herbal, Citrusy, Refreshing"* 95

Bergamot Cordial • Matcha • Shiso • Lime • Soda

LAC BLANC - *"Tart, Nutty, Berries"* 95

Alcohol-Free Amaretto • Anaperitivo • Red Currant Cordial • Verjus

P R O X I E S

Sparkling Elderflower & Jasmine 65

Sparkling Raspberry, Strawberry & Buchu 65

S E A S O N A L C O C K T A I L S

*From light to full-bodied*

JUNO - *"Fruity, Refreshing, Sparkling"* 150

Absolut Vodka • Danish Strawberries • Yuzu • Vanilla • Jasmine

CHIQUITITA - *"Tangy, Elegant, Floral"* 150

Cloudberry Vodka • Lillet Blanc • Elderflower • Honey • Verjus

PRULINA - *"Fruity, Botanical, Exotic"* 150

Havana 3 • Litchi • Umeshu • Vetiver Liqueur • Verjus • Egg White

SUNDRRESS - *"Citrusy, Foamy, Indulgent"* 150

Rye Whiskey • Yuzu • Italian Aperitif • Lemon • Peach & Vanilla Foam

PILLOW FLOWERS - *"Fresh, Floral, Silky"* 150

Plymouth Gin • Swedish Punsch • Rhubarb • Lavender • Citrus Clarified Cream

BOSSA NOVA - *"Sour, Tropical, Herbal"* 150

Pisco • Grappa • Mango & Lemon Verbena Cordial • Cacao • Verjus

## L I G H T S P I R I T S

*This menu explores classic cocktails, traditionally known for their strength and character, reimagined with a lighter touch. Familiar in spirit, lighter in proof and crafted for longer conversations and another round.*

FINO DAIQUIRI - *“Dry, Fruity, Sour”* 110  
Fino Sherry • Pear • Pine • Lime

MANDARIN HIGHBALL - *“Fresh, Light, Fizzy”* 120  
Honey & Whisky Liqueur • Mandarin • Lemon • Soda

ENZONI VERDE - *“Citrusy, Elegant, Hint of Bitterness”* 110  
Lemon Aperitif • Lillet Blanc • Grape Cordial • Verjus

VIOLET SPRITZ - *“Fruity, Floral, Sparkling”* 120  
Blackberry Infused Lillet Blanc • Violet • Lime Cordial • Prosecco

ESMÉE PANACHÉ - *“Hoppy, Tangy, Refreshing”* 110  
Sea Buckthorn • Green Apple • Maple Syrup • Danish IPA

ADRIATIC AMERICANO - *“Bitter, Tart, Hint of Berries”* 110  
Chocolate Amaro • Amaretto • Sour Cherry Kombucha

SLOE SBAGLIATO - *“Tempting, Savory, Bubbly”* 120  
Plymouth Sloe Gin • Cocchi Americano • Olive • Red Currant Kombucha

COFFEE COLLINS - *“Uplifting, Zesty, Playful”* 110  
Coffee Liqueur • Sweet Vermouth • Coconut • Lemon • Soda