

ESMÉE

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This is Belle Époque, this is Esmée

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ESMÉE

R A W

BABY KISS OYSTER NATURAL
with condiments
pr. piece 75

BABY KISS OYSTER
with fresh wasabi, ginger oil & finger lime
pr. piece 110

ESMÉE BLACK LABEL CAVIAR BY ROSSINI
served with blinis, crème fraîche & shallots
10 gr. 390 50 gr. 1.850

ESMÉE

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

From light to full-bodied

HONEYDEW MARGARITA - *“Nutty, Juicy, Acidic”* 150
Altos Blanco Tequila • Mezcal • Honeydew Melon • Pandan • Kaffir Lime Cordial

ESMÉE DRY MARTINI - *“Dry, Stiff, Timeless”* 165
Plymouth Gin • Dry Vermouth • Orange & Lemon Bitters

ESMÉE DIRTY MARTINI - *“Wet, Stiff, Savoury”* 165
Absolut Elyx Vodka • Vermouth Blend • Olive Brine • Lemon Bitters

ESMÉE ESPRESSO MARTINI - *“Delicate, Tempting, Hint of Orange”* 170
Absolut Elyx Vodka • Espresso • Coffee Liqueur • Dark Chocolate • Orange Bitters

PALMIER OLD FASHIONED - *“Boozy, Smooth, Playful”* 150
Toasted Coconut Infused Havana 7 • Sherry Akvavit • White Port • Banana

BARREL AGED NEGRONI - *“Minimum aged for 10 weeks”* 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

TUNA TARTAR

With crispy rice, sesame & lime

2 pcs. 110

BABY SCALLOPS “ROCKEFELLER

Gratinated with parmigiano reggiano, spinach, green chili & garlic butter

3 pcs. 160

GOUGÈRES

With comté cheese & black truffle

4 pcs. 145

ESMÉE TOAST

With gruyère, truffle duxelles & jamón ibérico

4 pcs. 145

SPICY FRIED CHICKEN

With smoked paprika & ranch dressing

145



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

From light to full-bodied

KAGOME HIGBALL - “Fizzy, Fruity, Citrusy”

150

Beefeater 24 Gin • Pear & Bergamot Cordial • Tomato Liqueur • Sage • CO2

PRULINA - “Fruity, Botanical, Exotic”

150

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

SUNDRESS - “Citrusy, Foamy, Indulgent”

150

Rye Whiskey • Cordusio • Yuzu • Vanilla • White Peach 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

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

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

Chivas 12 Year Whisky • Mandarin • Honey • Buckwheat • Soda

ADRIATIC AMERICANO - *“Bitter, Tart, Hint of Berries”* 110

Chocolate Amaro • Amaretto • Sour Cherry Kombucha

COFFEE COLLINS - *“Uplifting, Zesty, Playful”* 110

Coffee Liqueur • Sweet Vermouth • Coconut • Lemon • Soda