

ESMÉE

ESMÉE

This is Belle Époque, this is Esmée

*A fee may apply when paying with corporate cards or cards issued outside the EU, in accordance with applicable legislation.
The fee depends on the card type and country of origin. The fee will be displayed on the payment terminal at the time of payment.*

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

I C E C O L D S I P S

ABSOLUT ELYX VODKA 110

PURITY VODKA 80

ESMÉE ORGANIC GIN 110

PLYMOUTH GIN 80

RADIUS DILL & CAVIAR AQUAVIT 110

O.P. ANDERSON AQUAVIT 80

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

SMOKED APPLE OLD FASHIONED - *“Boozy, Complex, Spiced”* 150

Apple infused Danish Rye Whiskey • Cocchi Americano •
Chamomile & Cloves syrup • Cardamom Bitters • Smoked Cinnamon

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

HAND-PEELED ROSE PRAWNS
with grilled citrus mayonnaise
6 pcs. 175

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

PEAR & TOMATO 150
Beefeater 24 Gin • Pear & Bergamot Cordial • Tomato Liqueur • Sage • CO2
Similar to a Tom Collins, but with a fruity touch of tomato and peppery sage

RASPBERRY & BEETROOT 150
Absolut Elyx Vodka • Raspberry • Beetroot • Yuzu • Sweet Vermouth • Verjus • Whey
A reimagined Clover Club, still fruity, sweet and sour but with a pleasant earthiness

PEACH & YUZU 150
Rye Whiskey • Cordusio • Yuzu • Vanilla • White Peach Foam
An elegant riff on a Whisky Sour, marrying delicate peach with vibrant yuzu

BERRY & SHERRY 150
Calvados • Amaretto • Lingonberry Amaro • Acidic Cherries • PX Sherry
Our take on the classic Manhattan with notes of cherries, almonds and bitter lingonberries

COFFEE & SODA 150
Plymouth Sloe Gin • Coffee Liqueur • Black Currant • Ginger Honey • Fig Leaf Soda
A riff on the 40s classic El Diablo. Spiced, tangy, and tailored for Scandinavian autumn nights

BLUEBERRY & COCONUT 150
Havana Club 3 Year Rum • Fino Sherry • White Chocolate • Coconut • Milk • Blueberry Lillet Blanc
Imagine a Piña Colada, creamy and sweet, tropical and addictive, but clarified and trendy



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

From sour to sweet

COLIBRI - *"Herbal, Citrusy, Refreshing"* 95

Grapefruit & Calamansi Cordial • Rosemary • Pink Pepper • Lime • Soda

MANZANAS - *"Bright, Silky, Hint of Spice"* 95

Danish Apples • Condensed Milk • Cinnamon • Ginger • Lemon

CRÉME DE BANANE - *"Nutty, Aromatic, Dessert-like"* 95

Non-Alcoholic Amaretto • Caramelized Banana • Coffee • Amaro Zero

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 celebrates the timeless allure of classic aperitifs, renowned for their distinctive character and bold flavours, elegantly reinterpreted through the Esmée lens. Familiar in spirit, lighter proof and tailored for longer conversations and another round.

PAMPLEMOUSSE SPRITZ - *"Citrusy, Floral, Sparkling"* 120

Cocchi Rosa • Jasmine • Shiso Umeshu • Grapefruit Cordial • Prosecco

MANDARIN HIGBALL - *"Fresh, Light, Fizzy"* 120

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

ADRIATIC AMERICANO - *"Bitter, Tart, Hint of Berries"* 120

Chocolate Amaro • Amaretto • French Aperitif Wine • Blackberry & Cinchona Soda