

LONG DRINKS

From fruity to savory

PIÑA COLDADA 2.0 - *“Fruity, Refreshing, Bubbly”* 140
Coconut Rum • Lime • Pineapple Soda

ADAGIO - *“Citrusy, Fruity, Hint of Bitterness”* 150
Symphony 6 • Bergamot • Lacto Fermented Plums • Mandarin Soda

LA MALINCHE - *“Funky, Fruity, Hint of Spiciness”* 150
Eminente Cuban Rum • Falernum • Lime • Tepache

WABI SABI - *“Umami, Fruity, Refreshing”* 150
Umeshu • Chanterelles Aquavit • Smoked Seaweed Syrup • Sparkling Sake

BLOODY PASILLA - *“Umami, Smoky, Spicy”* 160
Mezcal • Pasilla Distillate • Sherry • Tomato • Empirical Hot Sauce

VIRGIN

From sour to sweet

HIBISCUS MARGARITA - *“Floral, Sour, Hint of Spiciness”* 85
Hibiscus Syrup • Lime • Ginger Kombucha

ORCHARD SOUR - *“Fruity, Sweet, Refreshing”* 85
Peach • Mint • Lime • Pineapple Soda

FIG MIMOSA - *“Fruity, Bubbly, Hint of Bitterness”* 95
Virgin Amaro • Verjus • Fig Syrup • Sparkling Tea

LOLLAND VAND - *“Fruity, Sweet, Bubbly”* 95
Frederiksdal Cherry Juice • Lemon • Vanilla • Soda Water

CASH PAYMENTS NOT ACCEPTED AFTER 22.00

*“It’s the most wonderful time of the year
There’ll be much mistltoeing, and hearts will be
glowing when loved ones are near”*

This is Belle Époque, this is Esmée

SNACKS

Available from 12.00 to 22.00

GREEN OLIVES 85
“Bella di cerignola verde”

“CHIPS & DIP” 85
With sour cream & chives

RÉGAL OYSTER pp. 65

JOSEPHINE OYSTER pp. 75

GOUGÈRES WITH COMTÉ & TRUFFLES 4 pcs. 155

JAMON IBERICO CROISSANT 2 pcs. 125
With mushroom duxelles & gruyere cheese

TARTARE “CEASAR STYLE” 5pcs. 120
With anchovies, piment & parmigiano reggiano

ESMÉE OSSETRA CAVIAR BY ROSSINI 10 gr. 375 / 50 gr. 1750
With blinis, red onion & crème fraiche

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SIGNATURE COCKTAILS

From fruity to boozy

POIRE ROYALE - <i>“Dry, Fruity, Bubbly”</i>	160
Hennessy VS Cognac • Pear • Fino Sherry • Lemon • Pet Nat	
AEGEAN SOUR - <i>“Fruity, Nutty, Herbal”</i>	150
Coconut infused Mastia • Bergamot • Lemon • Kaffir Syrup • Egg White	
HATITI - <i>“Fruity, Exotic, Fluffy”</i>	160
Vodka • Vanilla • Vermouth • Passion Fruit • Lime • Egg White	
SAUDADE - <i>“Fruity, Herbal, Tart”</i>	150
Ruby Port • Absinthe • Cherry Juice • Lemon • Tarragon Syrup	
COLD HAWAII - <i>“Tart, Nutty, Hint of Smokiness”</i>	160
Taffel Aquavit • Danish Whisky • Orange Liqueur • Lime • Almond Syrup	
RABBIT MARTINI - <i>“Boozy, Earthy, Floral”</i>	160
Gin • Carrot Eau de Vie • Extra Dry Vermouth	
KASBAH OLD FASHIONED - <i>“Boozy, Floral, Hint of Sweetness”</i>	160
Bourbon • Orange Liqueur • Orange Blossom Water	

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SEASONAL DRINKS

Frosty - From light to full bodied

COSMICO - <i>“Fruity, Tart, Hint of Spiciness”</i>	150
Sumac infused Belvedere Vodka • Orange Liqueur • Lime • Red Currant	
RUDOLF - <i>“Fruity, Velvety, Hint of Tartness”</i>	150
White Amaretto • Coconut Cream • Lemon • Cherry Juice • Tonka	
CHESTNUT SOUR - <i>“Citrusy, Nutty, Smoky”</i>	150
Rye Whisky • Chestnut Liqueur • Lemon • Maple • Egg White	
GRINCH - <i>“Nutty, Floral, Hint of Spice”</i>	160
Cardamom infused Vodka • Gin • Pistachio • Oat Milk • Honey	

SEASONAL DRINKS

Toasty

HOT BUTTERED RUM - <i>“Boozy, Spicy, Velvety”</i>	130
Barbados Aged Rum • Spiced Rum • Cinnamon & Cloves Syrup • Butter	
ESMEE IRISH COFFEE - <i>“Boozy, Creamy, Spicy”</i>	130
Irish Whiskey • Cinnamon & Cloves Syrup • Coffee • Coconut Cream	

Long drinks & virgins - next page

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