

## SNACKS

- GREEN OLIVES "BELLA DI CERIGNOLA VERDE" 85
- "CHIPS & DIP" WITH SOUR CREAM & CHIVES 85
- RÉGAL OYSTER PR. PIECE 65
- JOSEPHINE OYSTER PR. PIECE 75
- GOUGÈRES WITH COMTÉ & TRUFFLES. 4 PCS. 155
- JAMON IBERICO CROISSANT WITH MUSHROOM DUXELLES & GRUYERE CHEESE. 2 PCS. 125
- SALMON TARTARE WITH POMELO, SESAME AND WHITE SOY. 5 PCS. 120
- DANISH LUMPFISH ROE WITH BLINIS, CRÈME FRAICHE & RED ONION
- 50 GR. 195
- 100 GR. 380
- ESMÉE OSSETRA HOUSE CAVIAR BY ROSSINI  
WITH BLINIS, RED ONION & CRÈME FRAICHE
- 10 GR. 375
- 50 GR. 1.750

## BREAD & BUTTER

- SOURDOUGH "GARLIC" BAGUETTE & BUTTER 80

## VEGETABLES

- ESMÉE GREEN SALAD WITH GRILLED ZUCCHINI, AVOCADO & PISTACHIO 180
- ENDIVE SALAD WITH STRACCIATELLA, GRAPE FRUIT, PIMENT & TOASTED ALMONDS 175
- WHOLE GLOBE ARTICHOKE WITH WHIPPED TRUFFLE BUTTER 195
- PUMPKIN RAVIOLI WITH SHITAKE MUSHROOMS, BROWNEB BUTTER & PARMESAN SAUCE 285

## SEAFOOD

- HAMACHI WITH SPICY VINAIGRETTE & ROSSA DI TREVISO TARDIVO 235
- RISOTTO WITH VONGOLE, PARSLEY, N'DUJA & CELARIAC 210
- ORGANIC TROUT FROM BISSERUP WITH BERGAMOT, GINGER AND SAUCE NAGE 275
- GRILLED WHOLE TOPSIDE OF TURBOT ON THE BONE WITH SAUCE FUMÉ 900

*Recommended for 2*

## MEAT & POULTRY

- ORGANIC ROTISSERIE POUSSIN WITH TRUFFLE MAC & CHEESE, BUTTER LETTUCE & SAUCE ALBUFERA 495

*Recommended for 2*

- GRILLED BREAST AND LEG OF PIGEON WITH LARDO AND LONG PEPPER SAUCE 365
- GRILLED DANISH STRIPLOIN
- WITH HARICOT VERTS, FRENCH FRIES & SZECHAUN PEPPER BEARNAISE 675

*Recommended for 2*

## CHEESE

- OUR SELECTION OF CHEESE, 4 PCS 190

## DESSERT

- PIÑA COLADA SOFT SERVE WITH PINEAPPLE, LIME AND CARAMEL 175
- BURNT BASQUE CHEESECAKE WITH POLYNESIAN VANILLA  
PR. PIECE 120
- VANILA ICECREAM, CHANTILY & ESPRESSO CARAMEL 165

STILL OR SPARKLING WATER PER PERSON 50