

## SNACKS

- GREEN OLIVES "NOCELLARA DEL BELICE" 85
- "CHIPS & DIP" WITH SOUR CREAM & CHIVES 85
- BABY SCALLOPS "ROCKEFELLER" GRATINATED  
WITH PARMIGIANO REGGIANO, SPINACH, GREEN CHILI & GARLIC BUTTER 3 PCS. 160
- JOSEPHINE OYSTER NATURAL WITH CONDIMENTS PR. PIECE 75
- JOSEPHINE OYSTER WITH FRESH WASABI, GINGER OIL & FINGER LIME PR. PIECE 110
- HAND-PEELED RÔSE SHRIMPS WITH BURNED LEMON MAYONNAISE & PIMENT D'ESPELETTE 6 PCS. 155
- SPICY FRIED CHICKEN WITH SMOKED PAPRIKA & RANCH DRESSING 145
- CRISPY RÖSTI WITH TRUFFLE-CAESAR BEEF TARTAR PR. PIECE 110
- ESMÉE BLACK LABEL CAVIAR BY ROSSINI SERVED WITH BLINIS  
CRÈME FRAÎCHE & SHALLOTS  
10 GR. 390  
50 GR. 1.850

## BREAD & BUTTER

- SOURDOUGH GARLIC BAGUETTE & BUTTER 85

## VEGETABLES

- ESMÉE GREEN SALAD WITH GRILLED ZUCCHINI, AVOCADO & PISTACHIO 180
- YELLOW BEET SALAD WITH STRACCIATELLA & WALNUTS 165
- WINTER SALAD WITH ORANGE, POMELO, RADICCHIO & TOASTED PINE NUTS 185
- WHOLE GLOBE ARTICHOKE WITH WHIPPED TRUFFLE BUTTER 155

## SEAFOOD

- CEVICHE OF GOLDEN SEA BREAM "ESMÉE SIGNATURE" SERVED WITH ENDIVE SALAD & 3 KINDS OF SAUCES 375
- VONGOLE RISOTTO WITH CLAM SAUCE, ARBEQUINA OLIVE OIL & FENNEL POLLEN 275
- BAKED TROUT WITH BERGAMOT, SPINACH & BEURRE BLANC WITH TROUT ROE 275
- GRILLED TOPSIDE OF TURBOT ON THE BONE  
SERVED WITH MUSSEL SAUCE, SEASONAL GREENS & SALTED LEMON 845  
*Recommended for 2 - 4*

## MEAT & POULTRY

- GRILLED TENDERLOIN GLAZED IN BORDELAISE  
SERVED WITH HARICOT VERTS, TRUFFLE BÉARNAISE & TATER TOTS 495
- ESMÉE RÔTISSERIE POUSSIN WITH TRUFFLE MAC & CHEESE, STUFFED MORELS, CHESTNUTS & SAUCE ALBUFERA 625  
*Recommended for 2*
- GRILLED RIBEYE WITH HARICOTS VERTS, FRENCH FRIES & TRUFFLE BÉARNAISE 785  
*Recommended for 2*
- WAGYU TOMAHAWK STEAK SERVED WITH HARICOTS VERTS  
FRENCH FRIES & SZECHUAN PEPPER BÉARNAISE  
*Recommended for 2 - 4*  
MARKET PRICE

## CHEESE

- OUR SELECTION OF CHEESE 4 PCS. 175

## DESSERT

- BURNT BASQUE CHEESECAKE WITH PRESERVED WILD SWEDISH BLUEBERRIES 145
- WARM APPLE PIE WITH CARDEMOMME AND FRANGIPANE SERVED WITH VANILLA ICE CREAM & CHANTILLY 145
- PISTACHIO SOFT ICE WITH DARK CHOCOLATE MOUSSE, ARBEQUINA OLIVE OIL & CACAO NIBS 175

STILL OR SPARKLING WATER PER PERSON 50