

## 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  
 ICELANDIC LUMPFISH ROE SERVED WITH BLINIS, CRÈME FRAÎCHE & SHALLOTS  
 50 GR. 275  
 100 GR. 465  
 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  
 BEET SALAD WITH STRACCIATELLA, RADICCHIO & 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  
 PASTA WITH GRILLED PRAWNS, SAFFRON BISQUE & CONFIT CHESTNUTS 295  
 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 HARICOTS VERTS, FRENCH FRIES & TRUFFLE BÉARNAISE 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 & TRUFFLE 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