

ESMÉE

S M A L L B I T E S

Whole globe artichoke
with whipped truffle butter
155

Green olives “Nocellara del Belice”
85

“Chips & dip”
with sour cream & chives
85

Tuna tartar
with crispy rice, sesame & lime
2 pcs. 110

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

R A W

Josephine oyster natural
with condiments
pr. piece 75

Josephine oyster
*with fresh wasabi,
ginger oil & finger lime*
pr. piece 110

Ceviche of golden sea
bream “Esmée signature”
*served with endive salad
& 3 kinds of sauces*
375

Icelandic lumpfish roe
*served with blinis,
crème fraîche & shallots*
50 gr. mp
100 gr. mp

Esmée black label caviar by Rossini
*served with blinis,
crème fraîche & shallots*
10 gr. 390
50 gr. 1.850

S A L A D S

Esmée green salad
with zucchini, avocado & pistachio
180

Citrus salad
*with a selection of seasonal citrus fruits,
Castelfranco salad, radicchio,
pine nuts & ginger vinaigrette*
185

S M A L L E R

D I S H E S

Thinly sliced raw halibut
*with winter radishes, aromatic citrus
vinaigrette & first-harvest green olive oil*
225

Potato gnocchi
*with creamy parmesan sauce,
black winter truffles & brown butter*
355

Grilled prawns
*with piment butter
& provençal vegetable ragù*
365

Steak au poivre
*pepper steak of tournedos
flambéd table side.
served with aromatic pepper sauce
& french fries*
545

P R I M E C U T S

S E L E C T I O N

Grilled Secreto Iberico
*Served with french fries,
lemon & olive oil.*
ask your waiter for today's selection
mp

Danish Wagyu Ribeye from Norlin
*with haricots verts, french fries
& truffle béarnaise.*
ask your waiter for today's selection
mp

Australian Tomahawk from Westholme
*with haricots verts, french fries
& truffle béarnaise.*
ask your waiter for today's selection
mp

C O N D I M E N T S

Sautéed spinach
with olive oil & lemon
95

Haricots verts
with confit garlic butter
95

Pommes purée "robuchon"
85

French fries
75

Sourdough garlic baguette & butter
85

D I S H E S F O R

T H E T A B L E

Salt-baked seabass
*baked in wine leaves & sea salt
served with sauce vierge*
425

Esmée rôtisserie poussin
*with morel ragout, confit chestnuts & vin
jaune sauce, served with waldorf salad*
545

Grilled topside of turbot on the bone
*with parsley, savoy cabbage,
jerusalem artichoke & mussel sauce*
895