

# ESMÉE

## S M A L L B I T E S

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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

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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

V E G E T A B L E S

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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

Green French asparagus  
*with lemon risotto, parmigiano  
reggiano & ramsons*  
355

Steamed white asparagus  
*served with fjord shrimps, soft-boiled  
quail eggs & citrus leaf hollandaise*  
25 / 50g 475 / 585

P R I M E C U T S

S E L E C T I O N

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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

S E A F O O D

& M E A T

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

Grilled seabass  
*served with spinach, pine nuts,  
olive oil & sauce verte*  
345

Grilled topside of turbot on the bone  
*with tomato confit, Taggiasca olives,  
basil & olive oil blanquette sauce.*  
*Recommended for 2-4 persons*  
895

Lamb chops grilled in vadouvan  
*served with spring  
vegetable ragù & lemon*  
450

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

C O N D I M E N T S

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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