

SNACKS

GREEN OLIVES "NOCELLARA DEL BELICE" 90
"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 GREEN JUICE OF HOLY BASIL, CUCUMBER & FINGERLIME PR. PIECE **75**GOUGÈRES WITH COMTÉ & TRUFFLES 4 PCS. **155**

DANISH HAND PEELED FJORD SHRIMPS WITH LEMON MAYONNAISE, DILL & BRIOCHE

50 GR. **350**

LUMPFISH ROE SERVED WITH BLINIS, CREME FRAICHE & RED ONION

50 GR **275**

ESMÉE BLACK LABEL CAVIAR BY ROSSINI SERVED WITH BLINIS

CRÈME FRAÎCHE & RED ONION

10 GR. **375**

50 GR. **1.500**

SOURDOUGH GARLIC BAGUETTE & BUTTER 85

~ ------ VEGETABLES --

ESMÉE GREEN SALAD WITH GRILLED ZUCCHINI, AVOCADO & PISTACHIO 180
CITRUS SALAD WITH RADICCHIO, LIME VINAIGRETTE & PINE NUTS 175
WHOLE GLOBE ARTICHOKE WITH WHIPPED TRUFFLE BUTTER 195
GRILLED GREEN ASPARAGUS WITH RAMSON, PISTACHIO, OLIVE OIL BLANQUETTE & PARMESAN 325
WHITE ASPARAGUS WITH SOFT BOILED QUAIL EGG, ORANGE ZEST & LEMON HOLLANDAISE 285

CEVICHE OF YELLOWFIN TUNA, SPICY PONZU, CILANTRO & CRISPY ONION 255

GRILLED SEA BASS WITH SPINACH, LIME & OLIVE OIL 255

PASTA WITH GRILLED PRAWNS, TOMATOES & LOBSTER SAUCE 325

GRILLED TOPSIDE OF TURBOT ON THE BONE

SERVED WITH PEAS, SMOKED LARD & SAUCE BEURRE BLANC 845

Recommended for 2 - 4

GRILLED LAMB CHOPS WITH TOMATO, COURGETTE, RAMSON & VADOUVAN JUS 345
GRILLED RIBEYE ON THE BONE WITH HARICOTS VERTS
FRENCH FRIES & SZECHUAN PEPPER BÈARNAISE 595

Recommended for 2

WAGYU TOMAHAWK STEAK SERVED WITH HARICOTS VERTS FRENCH FRIES & SZECHUAN PEPPER BÈARNAISE

Recommended for 2 - 4

MARKET PRICE

OUR SELECTION OF CHEESE. 4 PCS. 190

BURNT BASQUE CHEESECAKE WITH BLACKCURRANT COMPOTE 145

WARM RHUBARB TART WITH FRANGIPANE & VANILLA ICE CREAM 165

Please note it take 20 minutes to bake

COCONUT SOFT SERVE "PIÑA COLADA" WITH RÔTISSERIE PINEAPPLE & SALTED RUM CARAMEL 175

CRÈME BRÛLÉE WITH TAHITI VANILA & BERGAMOTTE 145