

## 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 "BLOODY MARY" WITH RED PIMENT JUICE, BLACK PEPPER & HORSERADISH 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, CRÈME FRAÎCHE & RED ONION  
 50 GR. 185  
 ESMÉE BLACK LABEL CAVIAR BY ROSSINI SERVED WITH BLINIS  
 CRÈME FRAÎCHE & RED ONION  
 10 GR. 375  
 50 GR. 1.500

## BREAD & BUTTER

SOURDOUGH GARLIC BAGUETTE & BUTTER 85

## VEGETABLES

- ESMÉE GREEN SALAD WITH GRILLED ZUCCHINI, AVOCADO & PISTACHIO 180  
 HEIRLOOM TOMATO SALAD, CELERY, PIMENT, BASIL & OLIVE OIL 175  
 WHOLE GLOBE ARTICHOKE WITH WHIPPED TRUFFLE BUTTER 195  
 GREEN ASPARAGUS RISOTTO WITH RAMSON, PISTACHIO, OLIVE OIL & PARMESAN 265  
 WHITE ASPARAGUS WITH SOFT-BOILED QUAIL EGG, ORANGE ZEST & LEMON HOLLANDAISE 285

## SEAFOOD

- CEVICHE OF YELLOWFIN TUNA, GENTLE GREEN CHILI JUICE, CILANTRO & CUCUMBER 255  
 POACHED TURBOT WITH CLAMS, LIME, GINGER, SPINACH & RAMSON 295  
 PASTA WITH GRILLED PRAWNS, TOMATOES & LOBSTER SAUCE 325  
 WHOLE LEMON SOLE COOKED ON THE BONE  
 STUFFED WITH SPINACH, SERVED WITH CHIVE BEURRE BLANC, TROUT ROE & DANSH PEAS 675  
*Recommended for 2*

## MEAT & POULTRY

- 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

## CHEESE

- OUR SELECTION OF CHEESE. 4 PCS. 190

## DESSERT

- BURNT BASQUE CHEESECAKE WITH BLACKCURRANT COMPOTE 145  
 WARM RHUBARB TART WITH FRANGIPANE & VANILLA ICE CREAM 165  
*Please note that it takes 20 minutes to bake*  
 COCONUT SOFT SERVE "PIÑA COLADA" WITH RÔTISSERIE PINEAPPLE & SALTED RUM CARAMEL 175  
 CRÈME BRÛLÉE WITH TAHITI VANILA & BERGAMOTTE 145

STILL OR SPARKLING WATER PER PERSON 50