

ESMÉE

SNACKS

“CHIPS & DIP” – CRISPY POTATOES WITH SOUR CREAM & ONION 75

GREEN OLIVES “BELLA DI CERIGNOLA VERDE” 85

OSTRA RÈGAL OYSTER PR. PIECE 65

JOSEPHINE OYSTER PR. PIECE 75

SPICY ROSÈ SHRIMPS, IN THE SHELL, WITH TOAST AND LEMON 175

ESMÉE OSSETRA HOUSE CAVIAR BY ROSSINI SERVED WITH BLINIS,
RED ONION & CRÈME FRAICHE

10 GR. 375

50 GR. 1750

GOUGÈRES, COMTÉ & TRUFFLE (4 PIECES) 110

JAMÓN IBÉRICO ON TOASTED BRIOCHE & GRUYÈRE (4 PIECES) 90

BREAD & BUTTER

SOURDOUGH ‘GARLIC’ BAGUETTE WITH LÆSØ BUTTER 80

VEGETABLES

ESMÉE GREEN SALAD WITH GRILLED ZUCCHINI, RADISH & PISTACHIO 180

TOMATO CARPACCIO WITH RHUBARB, PIQUAL OLIVE OIL AND AROMATIC HERBS 175

GRILLED FRENCH GREEN ASPARAGUS WITH PARMESAN, RAMSON & PICUAL OLIVE OIL 290

WHITE FRENCH ASPARAGUS WITH QUAIL EGGS & ALMOND MOUSSELINE 225

RISOTTO WITH PARMIGIANO REGGIANO, STEAMED MORRELS AND GREEN PEAS 285

SEAFOOD

CEVICHE OF HAMACHI WITH ZEBRA TOMATOES, HOLY BASIL AND GREEN CHILI JUICE 185

GRILLED MONKFISH FILET WITH FRICASSÉE OF SPRING VEGETABLES, BACON & BEURRE BLANC 295

LOBSTER PASTA LINGUINE WITH DRIED TOMATO, BASIL AND ‘NDUJA 295

GRILLED WHOLE TOPSIDE OF TURBOT ON THE BONE WITH SAUCE FUMÉ 900

Recommended for 2

MEAT & POULTRY

GRILLED LAMB CHOPS WITH VADOUVAN, VIOLET ARTICHOKE & LEMON 325

ORGANIC FREE RANGE ESMÉE ROTISSERIE POUSSIN 675

SERVED WITH BLUE FOOT MUSHROOMS, TRUFFLE CAESAR SALAD, FINGERLING POTATOES & SAUCE ALBUFÉRA

Recommended for 2

T-BONE STEAK OF DANISH DAIRY COW 675

SERVED WITH HARICOT VERTS, FRENCH FRIES & SZECHAUN PEPPER BEARNAISE

Recommended for 2

CHEESE

OUR SELECTION OF CHEESE 3/5 PCS 175/250

DESSERT

COCONUT SOFT SERVE “PIÑA COLADA” WITH ROTISSERIE PINEAPPLE 165

VANILLA ICE CREAM WITH CHANTILLY & ESPRESSO CARAMEL 165

WARM CHOCOLATE PIE WITH CHOCOLATE MOUSSE & WALNUT ICE CREAM 175