

SNACKS

GREEN OLIVES "BELLA DI CERIGNOLA VERDE" 90

"CHIPS & DIP" WITH SOUR CREAM & CHIVES 85

RÉGAL OYSTER PR. PIECE 65

JOSEPHINE OYSTER PR. PIECE 75

GOUGÈRES WITH COMTÉ & TRUFFLES. 4 PCS. 155

JAMÓN IBÉRICO CROISSANT WITH MUSHROOM DUXELLES & GRUYERE. 2 PCS. 125

DANISH FJORD SHRIMPS WITH DILL, LEMON MAYONNAISE & TOASTED BRIOCHE

50 GR. 375

ESMÉE OSSETRA HOUSE CAVIAR BY ROSSINI SERVED WITH BLINIS

CRÈME FRAICHE & RED ONION

10 GR. 375

50 GR. 1.750

BREAD & BUTTER

SOURDOUGH "GARLIC" BAGUETTE & BUTTER 85

VEGETABLES

ESMÉE GREEN SALAD WITH GRILLED ZUCCHINI, AVOCADO & PISTACHIO 180

TOMATO SALAD WITH WHITE PEACH VINAIGRETTE, MARJORAM & OLIVE OIL 185

WHOLE GLOBE ARTICHOKE WITH WHIPPED TRUFFLE BUTTER 195

GREEN ASPARAGUS WITH QUAIL EGGS, SHAVED PARMESAN, BITTER SALADS & SAUCE GRIBICHE 285

SEAFOOD

YELLOWFIN TUNA TARTAR WITH LIME, PINE NUTS, RADICCHIO & WASABI 255

CEVICHE OF SCALLOPS WITH GREEN JUICE OF HOLY BASIL, CUCUMBER & FINGERLIME. 2 PCS. 225

STEAMED WHITE ASPARAGUS WITH CLAMS, MUSSEL SAUCE, POMELO & ALMONDS 310

LOBSTER PARPADELLE PASTA WITH TOMATO CONFIT, SAFRAN & LOBSTER SAUCE 325

GRILLED TOPSIDE OF TURBOT ON THE BONE SERVED WITH PEAS A LA FRANÇAISE & BEURRE BLANC 800

Recommended for 2 - 4

MEAT & POULTRY

GRILLED DUROC PORK CHOP WITH PIMENT, LARDO, LEMON & BROCCOLINI 375

RÔTISSERIE POUSSIN WITH TRUFFLE MAC N' CHEESE, MORELS & SAUCE ALBUFERA 510

Recommended for 2

T-BONE WITH SMOKED BONE MARROW, HARICOT VERTS

FRENCH FRIES & SZECHAUN PEPPER BEARNAISE 575

Recommended for 2

WAGYU TOMAHAWK SERVED WITH HARICOT VERTS

FRENCH FRIES & SZECHAUN PEPPER BEARNAISE

Recommended for 2 - 4

MARKET PRICE

CHEESE

OUR SELECTION OF CHEESE. 4 PCS. 190

DESSERT

STRAWBERRY SOFT SERVE WITH WHIPPED CREAM & FRESH STRAWBERRIES 175

BURNT BASQUE CHEESECAKE WITH POLYNESIAN VANILLA & RHUBARB COMPOTE 165

VANILLA ICE CREAM, CHANTILY & ESPRESSO CARAMEL 165

STILL OR SPARKLING WATER PER PERSON 50