

SNACKS

- GREEN OLIVES FROM BELLA DE CERIGNOLA 85
"CHIPS & DIP" WITH SOUR CREAM & CHIVES 85
RÉGAL OYSTER PR. PIECE 65
JOSEPHINE OYSTER PR. PIECE 75
DANISH FJORDSHRIMPS WITH TOAST MELBA & LEMON MAYONAISE
50 GR. 300 100 GR. 550
GOUGERES WITH COMTÉ CHEESE & AUSTRALIAN WINTER TRUFFLES. 4 PCS. 155
TARTARE "CEASAR STYLE" WITH ANCHOVIES, PIMENT & PARMESAN 120
ESMÉE OSSETRA HOUSE CAVIAR BY ROSSINI WITH BLINIS
RED ONION & CRÈME FRAICHE
10 GR. 375
50 GR. 1.750

BREAD & BUTTER

- SOURDOUGH 'GARLIC' BAGUETTE WITH LÆSØ BUTTER 80

VEGETABLES

- ESMÉE GREEN SALAD WITH GRILLED ZUCCHINI, AVOCADO & PISTACHIO 180
TOMATO CARPACCIO WITH CHERRIES, PIQUAL OLIVE OIL & AROMATIC HERBS 175
GRILLED GREEN ASPARAGUS WITH OLIVE OIL, MINT & LIME 290
FRENCH WHITE ASPARAGUS WITH QUAIL EGGS & ALMOND MOUSSELINE 225
RISOTTO WITH PARMIGIANO REGGIANO, CHANTERELLES, PEAS & CHORIZO 285

SEAFOOD

- CRUDO OF TUNA WITH CANTALOUPE MELON, PINENUTS & CITRUS VINAIGRETTE 210
CEVICHE OF HAMACHI WITH ZEBRA TOMATOES, HOLY BASIL & GREEN CHILI JUICE 185
GRILLED MONKFISH FILET WITH FRICASSÉE OF SPRING VEGETABLES, BACON & BEURRE BLANC 295
LOBSTER PASTA LINGUINE WITH SUN DRIED TOMATO BASIL & PORK 'NDUJA 295
GRILLED WHOLE TOPSIDE OF TURBOT ON THE BONE WITH SAUCE FUMÉ 900

Recommended for 2

MEAT & POULTRY

- GRILLED LAMB CHOPS WITH VIOLET ARTICHOKE, BLACK GARLIC & VADOUVAN 325
GRILLED QUAIL WITH RAZ EL HANUT, STUFFED MORRELS & CREAM JUS 320
T-BONE STEAK OF DANISH DAIRY COW
WITH HARICOT VERTS, SZECHAUN PEPPER BEARNAISE & FRIES 675

Recommended for 2

CHEESE

- OUR SELECTION OF CHEESE 3/5 PCS 175/250

DESSERT

- STRAWBERRY SOFT ICE WITH WHIPPED CREAM & FRESH STRAWBERRIES 170
VANILLA ICE CREAM WITH CHANTILLY & ESPRESSO CARAMEL SAUCE 165