

ESMÉE

S M A L L B I T E S

Whole globe artichoke
with whipped truffle butter
155

Green olives “Nocellara del Belice”
85

“Chips & dip”
with sour cream & chives
85

Tuna tartar
with crispy rice, sesame & lime
2 pcs. 110

Baby scallops “rockefeller”
*gratinated with parmigiano reggiano,
spinach, green chili & garlic butter*
3 pcs. 160

Gougères
with comté cheese & black truffle
4 pcs. 145

Esmée toast
*with gruyère, truffle duxelles
& jamón ibérico*
4 pcs. 145

Spicy fried chicken
*with smoked paprika
& ranch dressing*
145

Danish hand-peeled fjord shrimps
*served with grilled lemon mayonnaise
& toast melba*
50 gr. 345

R A W

Josephine oyster natural
with condiments
pr. piece 75

Josephine oyster
*with fresh wasabi,
ginger oil & finger lime*
pr. piece 110

Ceviche of golden sea
bream “Esmée signature”
*served with endive salad
& 3 kinds of sauces*
375

Esmée black label caviar by Rossini
*served with blinis,
crème fraîche & shallots*
10 gr. 390
50 gr. 1.850

V E G E T A B L E S

Esmée green salad
with zucchini, avocado & pistachio
180

Heirloom tomato carpaccio ‘Peach Melba’
*with raspberries, Calabrian chili
& peach vinaigrette*
185

Green French asparagus
*with lemon risotto, parmigiano
reggiano & ramsons*
355

P R I M E C U T S
S E L E C T I O N

Danish Wagyu Ribeye from Norlin
*with haricots verts, french fries
& truffle béarnaise.*
ask your waiter for today’s selection
mp

Australian Tomahawk from Westholme
*with haricots verts, french fries
& truffle béarnaise.*
ask your waiter for today’s selection
mp

American Ribeye
*with haricots verts, french fries
& truffle béarnaise.*
ask your waiter for today’s selection
mp

S E A F O O D
& M E A T

Grilled seabass “butterfly”
*with sauce vierge, basil,
olive oil & lemon*
385

Lamb chops grilled in vadouvan
*served with spring
vegetable ragù & lemon*
450

Esmée lobster pasta
*half a grilled lobster in the shell,
served with datterini tomato sauce,
linguine pasta & Blue Mountain basil*
475

Steak au poivre
*pepper steak of tournedos
flambéed table side. Served with
aromatic pepper sauce & french fries*
545

Esmée rôtisserie poussin
*ras el hanout, chanterelles, apricots
& roasted chicken jus. Good for 2*
545

Grilled topside of turbot on the bone
*with peas à la Française, applewood-
smoked bacon & beurre blanc.*
Recommended for 2-4 persons
895

C O N D I M E N T S

Sautéed spinach
with olive oil & lemon
95

Haricots verts
with confit garlic butter
95

Pommes purée “robuchon”
85

French fries
75

Sourdough garlic baguette & butter
85