

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

Hand-peeled Danish fjord shrimps
*served with burned lemon mayonnaise
& toasted brioche*
375

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

Spicy fried chicken
with smoked paprika & ranch dressing
145

Crispy rösti
with truffle-caesar beef tartar
pr. piece 110

Esmée lobster brioche roll
with chili, pickled onions & iceberg
pr. piece 165

R A W

Thinly sliced jamón ibérico
+30-month cured
920

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

S M A L L E R

D I S H E S

Roasted white asparagus
*with steamed morels, rosemary &
parmigiano reggiano sauce*
345

Grilled lobster
*with gnocchi, tomatoes,
chorizo & safran sauce*
465

Grilled sea bass
with sauce vierge, olives & tomatoes
315

Grilled ribeye on the bone 550g
with french fries & truffle béarnaise
680

C O N D I M E N T S

Sautéed spinach
with olive oil & lemon
95

Haricots verts
with confit garlic butter
95

Truffle mac 'n' cheese
120

Pommes purée “robuchon”
85

French fries
with parsley, piment d’espelette & garlic
75

Sourdough garlic baguette & butter
85

D I S H E S F O R

T H E T A B L E

“Esmée fish & chips”
*Deep fried monkfish on the
bone with lemon, chips &
cep mushroom mayonnaise*
765

Whole grilled sole
*served with vongole,
clam sauce & chives*
750

Grilled topside of turbot on the bone
*served with mussel sauce, bacon,
spring vegetables & salted lemon*
895

Esmée lobster “à la Presse”
*served with pepper sauce,
spinach & french fries*
mp - ask for availability

Esmée rotisserie poussin
*with chanterelles, summer greens
& sauce albufera*
455

Selection of Prime Beef Cuts
*From Norlin Wagyu,
Txogitxu & Westholme*
ask your waiter for today’s selection
mp

S A L A D S

Esmée green salad
*with grilled zucchini,
avocado & pistachio*
180

Tomato salad “peach melba”
*with raspberries,
stracciatella & basil*
195