

## SNACKS

- GREEN OLIVES "NOCELLARA DEL BELICE" 90  
 "CHIPS & DIP" WITH SOUR CREAM & CHIVES 85  
 BABY SCALLOPS "ROCKEFELLER" GRATINATED  
 WITH PARMIGIANO REGGIANO, SPINACH, GREEN CHILI & GARLIC BUTTER 3 PCS. 160  
 JOSEPHINE OYSTER NATURAL WITH CONDIMENTS PR. PIECE 75  
 JOSEPHINE OYSTER "BLOODY MARY" WITH RED PIMENT JUICE, BLACK PEPPER & HORSERADISH PR. PIECE 75  
 TRUFFLE CROQUE MONSIEUR WITH GRUYERE CHEESE, PROSCIUTTO & BLACK TRUFFLE 4 PCS. 210  
 DANISH HAND PEELED FJORD SHRIMPS WITH LEMON MAYONNAISE, DILL & BRIOCHE  
 50 GR. 350  
 TUNA TATAR IN ENDIVE LEAVES WITH SEASAME, PONZU & SCALLIONS 4 PCS. 155  
 ESMÉE BLACK LABEL CAVIAR BY ROSSINI SERVED WITH BLINIS  
 CRÈME FRAÎCHE & RED ONION  
 10 GR. 375  
 50 GR. 1.500

## BREAD & BUTTER

SOURDOUGH GARLIC BAGUETTE & BUTTER 85

## VEGETABLES

- ESMÉE GREEN SALAD WITH GRILLED ZUCCHINI, AVOCADO & PISTACHIO 180  
 HEIRLOOM TOMATO SALAD WITH RASPBERRY, PIMENT D'ESPELETTE, BASIL & OLIVE OIL 175  
 WHOLE GLOBE ARTICHOKE WITH WHIPPED TRUFFLE BUTTER 195  
 RISONI "RISOTTO" WITH PEAS, PARMIGIANO-REGGIANO & STEAMED MORRELS 285

## SEAFOOD

- CEVICHE OF HALIBUT, GENTLE GREEN CHILI JUICE, CILANTRO & CUCUMBER 255  
 GRILLED SEABASS WITH GOOSEBERRIES, SPINACH, FENNEL FLOWER, OLIVE OIL & LIME 255  
 ESMEE LOBSTER PASTA  
 GRILLED LOBSTER IN THE SHELL, TOMATOES, BASIL & LOBSTER SAUCE  
 HALF LOBSTER 395    WHOLE LOBSTER 695  
 GRILLED TOPSIDE OF TURBOT ON THE BONE  
 SERVED WITH PEAS A LA FRANCAISE, BACON, SALTED LEMON & BEURRE BLANC 845  
*Recommended for 2 - 4*

## MEAT & POULTRY

- BARBEQUE ROTISSERIE POUSSIN WITH TRUFFLE MAC & CHEESE, CHANTERELLES & SAUCE ALBUFERA 545  
*Recommended for 2*  
 GRILLED T-BONE WITH HARICOTS VERTS, SPRING ONION,  
 FRENCH FRIES & SZECHUAN PEPPER BÈARNAISE 595  
*Recommended for 2*  
 WAGYU TOMAHAWK STEAK SERVED WITH HARICOTS VERTS  
 FRENCH FRIES & SZECHUAN PEPPER BÈARNAISE  
*Recommended for 2 - 4*  
 MARKET PRICE

## CHEESE

- OUR SELECTION OF CHEESE. 4 PCS. 190

## DESSERT

- BURNT BASQUE CHEESECAKE WITH RHUBARB COMPOTE 145  
 WARM CHERRY TART WITH VANILLA CRÈME FRAÎCHE 165  
*Please note that it takes 20 minutes to bake*  
 STRAWBERRY SOFT ICE WITH DANISH STRAWBERRIES, CHANTILY & STRAWBERRY COULIS 175  
 CRÈME BRÛLÉE WITH TAHITI VANILA & ROSEHIP 145

- STILL OR SPARKLING WATER PER PERSON 50