# Esmée

## SMALL BITES

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

Hand-peeled rose prawns
*with grilled citrus mayonnaise*
6 pcs. 175

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

## RAW

Baby kiss oyster natural
*with condiments*
pr. piece 75

Baby kiss 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

## VEGETABLES

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 & wild garlic*
355

STILL OR SPARKLING WATER PER PERSON 50

## SEAFOOD & MEAT

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, taggiasca olives, linguine pasta & Blue Mountain basil*
475

Esmée signature lobster salad
*whole cooked lobster, served on crushed ice with lobster cocktail sauce, baby gem salad & grilled bread. Good for sharing*
750

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

Esmée herbes de provence rôtisserie poussin
*served confit chestnuts, green grapes & sauce albufera. Good for 2*
545

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

## PRIME CUTS SELECTION

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

## CONDIMENTS

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

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