

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

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

R A W

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

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

Porcini mushrooms risotto
*served with Parmigiano Reggiano
& Piedmont hazelnuts*
355

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

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

Lobster tagine
*Half a lobster in the shell
with potato gnocchi,
datterini tomato sauce, saffron
& lightly smoked piment*
475

Spaghetti vongole “Rossini Caviar”
*Pasta served with Venus clams,
parsley & Rossini caviar*
475

Whole roasted pigeon
*served with Italian figs, pommes Anna
& Perigord truffle sauce*
650

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

Esmée Rôtisserie Poussin
*served with confit chestnuts
& morels à la crème*
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
895

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

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