

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
- STONE CRAB SALAD WITH GINGER, LEMON GRASS, LIME LEAFS & KOHLRABI 4 PCS. 155
- SPICY FRIED CHICKEN WITH SMOKED PAPRIKA & RANCH DRESSING 145
- CRISPY RÖSTI WITH TRUFFLE-CAESAR BEEF TARTARE PR. PIECE 110
- ESMÉE BLACK LABEL CAVIAR BY ROSSINI SERVED WITH BLINIS
CRÈME FRAÎCHE & RED ONION
- 10 GR. 390
- 50 GR. 1.850

BREAD & BUTTER

- SOURDOUGH GARLIC BAGUETTE & BUTTER 85

VEGETABLES

- ESMÉE GREEN SALAD WITH GRILLED ZUCCHINI, AVOCADO & PISTACHIO 180
- SALAD OF ENDIVE WITH STRACCIATELLA, GRAPES & SAFRAN VINAIGRETTE 175
- WHOLE GLOBE ARTICHOKE WITH WHIPPED TRUFFLE BUTTER 195

SEAFOOD

- WHOLE DORADE CEVICHE WITH CONDIMENTS & SALADS 375
- PASTA WITH GRILLED PRAWNS, 'NDUJA, DRIED TOMATOES & PIMENT D'ESPELETTE 345
- GRILLED TOPSIDE OF TURBOT ON THE BONE
SERVED WITH CHANTARELLES, SALTED LEMON & BEURRE BLANC 945
- Recommended for 2 - 4*

MEAT & POULTRY

- WHOLE GRILLED ANJOU PIGEON WITH SAUCE GASTRIQUE, PICKLED CHERRY,
BLACK TRUMPET MUSHROOMS, BEETROOT & CONFIT PIGEON LEGS 565
- GRILLED PORK CHOP WITH SEASONAL SWEDISH MUSHROOMS A LA CRÈME & PICKLED RAMSONS 435
- VENISON EN CROÛTE WITH TRUFFLE VINAIGRETTE, JUNIPER, CONFIT CHESTNUTS & POMMES PURÉE 375
- 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 PRESERVED SWEDISH WILD BLUEBERRIES 145
- ESMÉE AMALFI LEMON MERINGUE PIE 165
- PISTACHIO SOFT ICE WITH DARK CHOCOLATE MOUSSE, ARBEQUINA OLIVE OIL & CACAO NIBS 175

STILL OR SPARKLING WATER PER PERSON 50