

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

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

Esmée toast
*with gruyère, truffle duxelles
& jamón ibérico*
4 pcs. 145

Spicy fried chicken
*with smoked paprika
& ranch dressing*
145

R A W

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 A L A D S

Esmée green salad
with zucchini, avocado & pistachio
180

Yellow beets salad
*with stracciatella, walnuts,
red endive & safran vinaigrette*
185

STILL OR SPARKLING WATER PER PERSON 50

S M A L L E R
D I S H E S

Grilled prawns <i>with gnocchi, tomatoes, chorizo & safran sauce</i>	395
Trout, gently steamed with ginger & bergamot <i>with beurre blanc sauce, trout roe & spinach</i>	315
Iberico pork chop "Milanese" <i>served with beurre noisette sauce, lingonberries & lemon</i>	325
Steak of chateaubriand "surf n turf" <i>with prawns, braised oxtails, grilled marrow & sauce bordelaise</i>	485

S E L E C T I O N
O F P R I M E
B E E F C U T S

Danish Porterhouse <i>from Jersey Cow – 1.1 kg</i>	1450
Spanish Côte de Boeuf <i>from Txogitxu – 1.1 kg</i>	2250
Danish Wagyu from Norlin <i>ask your waiter for today's selection</i>	mp
Australian Tomahawk from Westholme <i>ask your waiter for today's sizes</i>	mp

D I S H E S F O R
T H E T A B L E

Grilled topside of turbot on the bone <i>with mussel sauce, radish, Jerusalem artichoke & cabbage sprouts</i>	895
Esmée lobster "à la Presse" <i>served with pepper sauce, spinach & french fries</i> mp - ask for availability	
Esmée rôtisserie poussin <i>with stuffed morels à la crème, sage & confit chestnuts</i>	455
Grilled ribeye on the bone 800 g <i>with french fries & truffle béarnaise</i>	950

C O N D I M E N T S

Sautéed spinach <i>with olive oil & lemon</i>	95
Haricots verts <i>with confit garlic butter</i>	95
Truffle mac 'n' cheese	120
Pommes purée "robuchon"	85
French fries <i>with parsley, piment d'espelette & garlic</i>	75
Sourdough garlic baguette & butter	85