

## SNACKS

- GREEN OLIVES "NOCELLARA DEL BELICE" 90
- "CHIPS & DIP" WITH SOUR CREAM & CHIVES 85
- BABY SCALLOPS "ROCKEFELLER" GRATINATED  
WITH CRÈME FRAÎCHE, PARMIGIANO REGGIANO, SPINACH, GREEN CHILI & GARLIC BUTTER 3 PCS. 160
- JOSEPHINE OYSTER NATURAL WITH CONDIMENTS PR. PIECE 75
- JOSEPHINE OYSTER WITH GREEN JUICE OF HOLY BASIL, CUCUMBER & FINGERLIME PR. PIECE 75
- CRISPY SOFT-SHELL CRAB WITH SHELLFISH MAYONNAISE 110
- GOUGÈRES WITH COMTÉ & TRUFFLES 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
- WINTER SALAD WITH BUTTERNUT SQUASH, ENDIVE, WALNUT & PICKLED QUINCE 175
- WHOLE GLOBE ARTICHOKE WITH WHIPPED TRUFFLE BUTTER 195
- RISONI "RISOTTO" WITH MUSHROOMS FROM BYGAARD, PARMIGIANO REGGIANO & BEURRE NOISETTE 195

## SEAFOOD

- CEVICHE OF HALIBUT WITH CRISPY SALAD, RADISHES, OLIVE OIL & LECHE DE TIGRE 205
- GRILLED SEA BASS WITH SPINACH, OLIVE OIL & LEMON 250
- SPAGHETTI WITH LANGOUSTINES, PRAWNS, TOMATO & SAFFRON-LOBSTER SAUCE 325
- GRILLED TOPSIDE OF TURBOT ON THE BONE SERVED  
WITH BRUSSELSPROUTS, BACON & SAUCE BEURRE BLANC 845

*Recommended for 2 - 4*

## MEAT & POULTRY

- RÔTISSERIE POUSSIN WITH STUFFED MORELS, GRATIN DAUPHINOIS & SAUCE ALBUFERA 565

*Recommended for 2*

- GRILLED RIBEYE ON THE BONE WITH HARICOTS VERTS

- 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

- MILK SOFT ICE WITH HALF BAKED PEANUTBUTTER COOKIE & SALTED CARAMEL SAUCE 175

- CHOCOLATE FONDANT WITH DARK BERRIES & PISTACHIO ICE CREAM 185

STILL OR SPARKLING WATER PER PERSON 50