

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

Gougeres
with comte 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

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

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

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

White truffles from Alba
with tagliatelle pasta
& *parmegiano Reggiano*
Market price

Grilled half lobster
with lobster sauce,
butternut squash purée, shiitake
& *grilled cabbage sprouts*
395

Risotto a la vongole
with lemon, parsley, dried fennel
& *arbequina olive oil*
245

Wild duck breast “à l’orange”
with confit duck leg winter salad
325

Grilled topside of turbot on the bone
with parsley, savoy cabbage,
jerusalem artichoke & mussel sauce
895

Esmée rôtisserie poussin
with stuffed morels à la crème,
sage & confit chestnuts
455

Grilled ribeye on the bone 800 g
with french fries & truffle béarnaise
950

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

Spanish Côte de Boeuf from Txogitxu
ask your waiter for today’s selection
mp

Danish Wagyu Ribeye from Norlin
ask your waiter for today’s selection
mp

Australian Tomahawk from Westholme
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
with parsley, piment d’espelette & garlic
75

Sourdough garlic baguette & butter
85