



## THE ESMÉE EXPERIENCE

995 DKK

### FIRST COURSE - FAMILY STYLE

GREEN OLIVES "BELLA DI CERIGNOLA VERDE"

GOUGÈRES, COMTÉ & TRUFFLE

JAMÓN IBÉRICO ON TOASTED BRIOCHE & GRUYÈRE

"CHIPS & DIP" – CRISPY POTATOES WITH SOUR CREAM & ONION

### SECOND COURSE

GRILLED MONKFISH FILET WITH FRICASSÉE OF SPRING VEGETABLES, BACON & BEURRE BLANC

SERVED WITH

ESMÉE GREEN SALAD, GRILLED ZUCCHINI, RADISH & PISTACHIO

SOURDOUGH "GARLIC" BAGUETTE & BUTTER

### THIRD COURSE

GRILLED BEEF TENDERLOIN WITH HARICOTS VERTS & PEPPER BÉARNAISE

SERVED WITH

TOMATO CARPACCIO WITH RHUBARB, PIQUAL OLIVE OIL & AROMATIC HERBS

FRENCH FRIES

### DESSERT

WARM CHOCOLATE PIE

SERVED WITH CHOCOLATE MOUSSE & WALNUT ICE CREAM

