



THE ESMÉE LUNCH

699 DKK

FIRST COURSE - FAMILY STYLE

“CHIPS & DIP” –WITH SOUR CREAM & CHIVES

GREEN OLIVES “BELLA DI CERIGNOLA VERDE”

GOUGÈRES WITH COMTÉ CHEESE & AUSTRALIAN WINTER TRUFFLE

TARTARE “CEASAR STYLE” WITH ANCHOVIES, PIMENT & PARMESAN

SECOND COURSE - FAMILY STYLE

T-BONE STEAK OF DANISH DAIRY COW

WITH HARICOTS VERTS, SZECHAUN PEPPER BEARNAISE & FRENCH FRIES

ESMÉE GREEN SALAD WITH GRILLED ZUCCHINI, AVOCADO & PISTACHIO

SOURDOUGH ‘GARLIC’ BAGUETTE WITH LÆSØ BUTTER

DESSERT

VANILLA ICE CREAM

SERVED WITH CHANTILLY & ESPRESSO CARAMEL

