



THE ESMÉE EXPERIENCE

1050 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
OYSTER OF THE DAY 1 PR PERSON

SECOND COURSE

GRILLED WHOLE TOPSIDE OF TURBOT ON THE BONE WITH SAUCE FUMÉ
SERVED WITH
ESMÉE GREEN SALAD WITH GRILLED ZUCCHINI, AVOCADO & PISTACHIO
SOURDOUGH “GARLIC” BAGUETTE WITH LÆSØ BUTTER

THIRD COURSE

T-BONE STEAK OF DANISH DAIRY COW WITH HARICOTS VERTS,
SZECHAUN PEPPER BÉARNAISE & FRENCH FRIES
SERVED WITH
TOMATO SALAD WITH STONEFRUITS, PIQUAL OLIVE OIL & AROMATIC HERBS

DESSERT

VANILLA ICE CREAM
SERVED WITH CHANTILLY & ESPRESSO CARAMEL

