



## 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  
ENDIVE SALAD WITH WALNUT CREAM, BEETROOTS, GRAPES & CHERRY VINAIGRETTE

### DESSERT

VANILLA ICE CREAM  
SERVED WITH CHANTILLY & ESPRESSO CARAMEL

