



THE ESMÉE EXPERIENCE

1050 DKK

FIRST COURSE - FAMILY STYLE

“CHIPS & DIP” – WITH SOUR CREAM & CHIVES

GREEN OLIVES “BELLA DI CERIGNOLA VERDE”

GOUGÈRES WITH COMTÉ & AUSTRALIAN WINTER TRUFFLE

JAMON IBERICO CROISSANT WITH MUSHROOM DUXELLES & GRUYERE CHEESE

TARTARE “CEASAR STYLE” WITH ANCHOVIES, PIMENT & PARMESAN

OYSTER OF THE DAY 1 PR PERSON

SECOND COURSE

FRIED FILET OF TURBOT, WINTER SPINACH & BEURRE BLANC

SERVED WITH

ESMÉE GREEN SALAD, GRILLED ZUCCHINI, AVOCADO & PISTACHIO

SOURDOUGH “GARLIC” BAGUETTE & BUTTER

THIRD COURSE

GRILLED NEW YORK STRIPLOIN WITH HARICOT VERTS,

FRENCH FRIES & SZECHAUN PEPPER BEARNAISE

SERVED WITH

ENDIVE SALAD, CITRUS & ALMONDS

DESSERT

VANILLA ICE CREAM

SERVED WITH CHANTILLY & ESPRESSO CARAMEL

