

# Lunch

S M A L L      B I T E S

R A W

Whole globe artichoke  
*with whipped truffle butter*  
 155

Green olives “nocellara del belice”  
 85

“Chips & dip”  
*with sour cream & chives*  
 85

Tuna tartar  
*with crispy rice, sesame & lime*  
 2 pcs. 110

Gougeres  
*with comte cheese & black truffle*  
 4 pcs. 145

Esmée toast  
*with gruyère, truffle duxelles*  
*& jamón ibérico*  
 4 pcs. 145

Baby scallops “rockefeller”  
*gratinated with parmesan reggiano,*  
*spinach, green chili & garlic butter*  
 3 pcs. 160

Spicy fried chicken  
*with smoked paprika & ranch dressing*  
 145

Josephine oyster natural  
*with condiments*  
 pr. piece 75

Josephine oyster  
*with fresh wasabi,*  
*ginger oil & finger lime*  
 pr. piece 110

Ceviche of golden sea  
 bream “Esmée signature”  
*served with endive salad*  
*& 3 kinds of sauces*  
 375

Esmée black label caviar by Rossini  
*served with blinis,*  
*crème fraîche & shallots*  
 10 gr. 390  
 50 gr. 1.850

B R E A D & B U T T E R

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Sourdough garlic baguette & butter  
85

E S M È E L U N C H

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Esmée green salad  
*with zucchini, avocado & pistachio*  
180

Winter citrus salad  
*with a selection of seasonal citrus fruits, Castelfranco salad,  
radicchio, pine nuts & ginger vinaigrette*  
185

Thinly sliced raw halibut with  
*winter radishes, aromatic citrus vinaigrette & first-harvest green olive oil*  
225

Risotto a la vongole  
*with lemon, parsley, dried fennel & arbequina olive oil*  
245

Potato gnocchi  
*with creamy parmesan sauce, black winter truffles & brown butter*  
355

Grilled prawns  
*with piment butter & provençal vegetable ragù*  
365

Turbot en Croûte  
*with spinach & lobster sauce*  
345

Esmée rôtisserie poussin  
*with roasted potatoes & sauce albufera*  
455

Esmée caesar salad  
*with chicken, avocado, anchovies, brioche croutons & parmesano reggiano*  
265

Steak au poivre  
*pepper steak of tournedos flambéed table side  
served with aromatic pepper sauce & pommes allumettes*  
545