

Lunch

SNACKS

- GREEN OLIVES "BELLA DI CERIGNOLA VERDE" 85
- "CHIPS & DIP" WITH SOUR CREAM & CHIVES 85
- RÉGAL OYSTER PR. PIECE 65
- JOSEPHINE OYSTER PR. PIECE 75
- GOUGÈRES WITH COMTÉ & TRUFFLES. 4 PCS. 155
- JAMON IBERICO CROISSANT WITH MUSHROOM DUXELLES & GRUYERE CHEESE. 2 PCS. 125
- SALMON TARTARE WITH POMELO, SESAME & WHITE SOY. 5 PCS. 120
- DANISH LUMPFISH ROE SERVED WITH BLINIS
- CRÈME FRAICHE & RED ONION
- 50 GR. 195
- 100 GR. 380
- ESMÉE OSSETRA HOUSE CAVIAR BY ROSSINI SERVED WITH BLINIS
- CRÈME FRAICHE & RED ONION
- 10 GR. 375
- 50 GR. 1.750

BREAD & BUTTER

- SOURDOUGH "GARLIC" BAGUETTE & BUTTER 80

VEGETABLES

- ESMÉE GREEN SALAD WITH GRILLED ZUCCHINI, AVOCADO & PISTACHIO 180
- ENDIVE SALAD WITH STRACCIATELLA, GRAPEFRUIT, PIMENT & TOASTED ALMONDS 175
- CHOPPED SALAD WITH POUSSIN, BUTTER BEANS, PARMESAN, ARTICHOKE & OLIVES 275
- WHOLE GLOBE ARTICHOKE WITH WHIPPED TRUFFLE BUTTER 195
- PUMPKIN RAVIOLI WITH SHITAKE MUSHROOMS, BROWNED BUTTER & PARMESAN SAUCE 285

SEAFOOD

- CEVICHE OF HAMACHI WITH SPICY VINAIGRETTE & ROSSA DI TREVISO TARDIVO 235
- RISOTTO WITH VONGOLE, PARSLEY, N'DUJA & CELARIAC 210
- ORGANIC TROUT FROM BISSERUP WITH BERGAMOT, GINGER & SAUCE NAGE 275

MEAT & POULTRY

- ORGANIC DANISH BEEF TARTARE WITH WINTER SALADS & TOASTED BRIOCHE 195
- GRILLED BREAST AND LEG OF PIGEON WITH LARDO & LONG PEPPER SAUCE 395
- ORGANIC ROTISSERIE POUSSIN WITH TRUFFLE MAC & CHEESE, BUTTER LETTUCE & SAUCE ALBUFERA 495
- Recommended for 2*
- GRILLED DANISH STRIPLOIN
- WITH HARICOT VERTS, FRENCH FRIES & SZECHAUN PEPPER BEARNAISE 675
- Recommended for 2*

CHEESE

- OUR SELECTION OF CHEESE, 4 PCS 190

DESSERT

- PIÑA COLADA SOFT SERVE WITH PINEAPPLE, LIME & CARAMEL 175
- BURNT BASQUE CHEESECAKE WITH POLYNESIAN VANILLA 120
- VANILLA ICE CREAM, CHANTILY & ESPRESSO CARAMEL 165

- STILL OR SPARKLING WATER PER PERSON 50