

Lunch

S M A L L B I T E S

Whole globe artichoke <i>with whipped truffle butter</i> 155
Green olives “nocellara del belice” 85
“Chips & dip” <i>with sour cream & chives</i> 85
Tuna tartar <i>with crispy rice, sesame & lime</i> 2 pcs. 110
Gougeres <i>with comte cheese & black truffle</i> 4 pcs. 145
Esmée toast <i>with gruyère, truffle duxelles & jamón ibérico</i> 4 pcs. 145
Baby scallops “rockefeller” <i>gratinated with parmigiano reggiano, spinach, green chili & garlic butter</i> 3 pcs. 160
Spicy fried chicken <i>with smoked paprika & ranch dressing</i> 145

R A W

Josephine oyster natural <i>with condiments</i> pr. piece 75
Josephine oyster <i>with fresh wasabi, ginger oil & finger lime</i> pr. piece 110
Ceviche of golden sea bream “Esmée signature” <i>served with endive salad & 3 kinds of sauces</i> 375
Esmée black label caviar by Rossini <i>served with blinis, crème fraîche & shallots</i> 10 gr. 390 50 gr. 1.850

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

Sourdough garlic baguette & butter
85

E S M È E L U N C H

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
925

Risotto a la vongole
with lemon, parsley, dried fennel & arbequina olive oil
945

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 morel ragout, confit chestnuts & vin jaune sauce, served with Waldorf salad
recommended for 2*
545

Esmée ceasar salad
with chicken, avocado, anchovies, brioche croutons & parmigiano reggiano
965

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