

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

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

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