

Lunch

S M A L L B I T E S

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

Gougères
with comté cheese & black truffle
4 pcs. 145

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

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

Spicy fried chicken
with smoked paprika & ranch dressing
145

R A W

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

Icelandic lumpfish roe
*served with blinis,
crème fraîche & shallots*
50 gr. mp
100 gr. mp

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

E S M É E L U N C H

Esmée green salad
with zucchini, avocado & pistachio
180

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

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

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

Turbot en Croûte
with spinach & lobster sauce
345

Grilled prawns
with piment butter & provençal vegetable ragù
365

Salt-baked seabass
baked in wine leaves & sea salt served with sauce vierge
425

Esmée ceasar salad
with chicken, avocado, anchovies, brioche croutons & parmigiano reggiano
265

Esmée rôtisserie poussin
with morel ragout, confit chestnuts & vin jaune sauce, served with waldorf salad
545

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

C O N D I M E N T S

Sourdough garlic baguette & butter
85

French fries
75

Sautéed spinach
with olive oil & lemon
95