

# Lunch

## S M A L L B I T E S

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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

Danish hand-peeled fjord shrimps  
*served with grilled lemon mayonnaise  
& toast melba*  
50 gr. 345

## R A W

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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

E S M É E L U N C H

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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

Green French asparagus  
*with lemon risotto, parmigiano reggiano & ramsons*  
355

White asparagus pan-roasted with rosemary  
*served with stuffed morels, poached quail eggs & parmesan sauce*  
425

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

Crispy fried turbot "goujons"  
*on butter toasted brioche with spinach, lemon & sauce tartar*  
345  
*add 25 gr. of hand-peeled fjord shrimps 145*

Esmée market salad  
*Grilled chicken with a daily selection of seasonal vegetables & market salads,  
served with Parmigiano Reggiano & chardonnay vinaigrette*  
265

Hand-cut organic beef tartare, prepared table side  
*Served with classic condiments & warm potato chips*  
285

Lamb chops grilled in vadouvan  
*served with spring vegetable ragù & lemon*  
450

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

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Sourdough garlic baguette & butter  
85

French fries  
75

Sautéed spinach  
*with olive oil & lemon*  
95