

Lunch

SNACKS

- GREEN OLIVES "NOCELLARA DEL BELICE" 90
- "CHIPS & DIP" WITH SOUR CREAM & CHIVES 85
- BABY SCALLOPS "ROCKEFELLER" GRATINATED
WITH PARMIGIANO REGGIANO, SPINACH, GREEN CHILI & GARLIC BUTTER 3 PCS. 160
- JOSEPHINE OYSTER NATURAL WITH CONDIMENTS PR. PIECE 75
- JOSEPHINE OYSTER WITH GREEN JUICE OF HOLY BASIL, CUCUMBER & FINGERLIME PR. PIECE 75
- GOUGÈRES WITH COMTÉ & TRUFFLES 4 PCS. 155
- DANISH HAND PEELED FJORD SHRIMPS WITH LEMON MAYONNAISE, DILL & BRIOCHE
50 GR. 350
- LUMPFISH ROE SERVED WITH BLINIS, CREME FRAICHE & RED ONION
50 GR 275
- ESMÉE BLACK LABEL CAVIAR BY ROSSINI SERVED WITH BLINIS
CRÈME FRAÎCHE & RED ONION
10 GR. 375
50 GR. 1.500

BREAD & BUTTER

- SOURDOUGH GARLIC BAGUETTE & BUTTER 85

VEGETABLES

- ESMÉE GREEN SALAD WITH GRILLED ZUCCHINI, AVOCADO & PISTACHIO 180
- CITRUS SALAD WITH RADICCHIO, LIME VINAIGRETTE & PINE NUTS 175
- WHOLE GLOBE ARTICHOKE WITH WHIPPED TRUFFLE BUTTER 195
- GRILLED GREEN ASPARAGUS WITH RAMSON, PISTACHIO, OLIVE OIL BLANQUETTE & PARMESAN 325
- WHITE ASPARAGUS WITH SOFT BOILED QUAIL EGG, ORANGE ZEST & LEMON HOLLANDAISE 285

SEAFOOD

- CEVICHE OF YELLOWFIN TUNA, SPICY PONZU, CILANTRO & CRISPY ONION 255
- GRILLED SEA BASS WITH SPINACH, LIME & OLIVE OIL 255
- PASTA WITH GRILLED PRAWNS, TOMATOES & LOBSTER SAUCE 325

MEAT & POULTRY

- GRILLED LAMB CHOPS WITH TOMATO, COURGETTE, RAMSON & VADOUVAN JUS 345
- GRILLED RIBEYE ON THE BONE WITH HARICOTS VERTS
FRENCH FRIES & SZECHUAN PEPPER BÈARNAISE 595

Recommended for 2

CHEESE

- OUR SELECTION OF CHEESE. 4 PCS. 190

DESSERT

- BURNT BASQUE CHEESECAKE WITH BLACKCURRANT COMPOTE 145
- WARM RHUBARB TART WITH FRANGIPANE & VANILLA ICE CREAM 165
- Please note it take 20 minutes to bake*
- COCONUT SOFT SERVE "PIÑA COLADA" WITH RÔTISSERIE PINEAPPLE & SALTED RUM CARAMEL 175
- CRÈME BRÛLÉE WITH TAHITI VANILA & BERGAMOTTE 145

STILL OR SPARKLING WATER PER PERSON 50