

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 "BLOODY MARY" WITH RED PIMENT JUICE, BLACK PEPPER & HORSERADISH 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, CRÈME FRAÎCHE & RED ONION
50 GR. 185
- 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
- HEIRLOOM TOMATO SALAD, CELERY, PIMENT, BASIL & OLIVE OIL 175
- WHOLE GLOBE ARTICHOKE WITH WHIPPED TRUFFLE BUTTER 195
- GREEN ASPARAGUS RISOTTO WITH RAMSON, PISTACHIO, OLIVE OIL & PARMESAN 265
- WHITE ASPARAGUS WITH SOFT-BOILED QUAIL EGG, ORANGE ZEST & LEMON HOLLANDAISE 285

SEAFOOD

- CEVICHE OF YELLOWFIN TUNA, GENTLE GREEN CHILI JUICE, CILANTRO & CUCUMBER 255
- POACHED TURBOT WITH CLAMS, LIME, GINGER, SPINACH & RAMSON 295
- PASTA WITH GRILLED PRAWNS, TOMATOES & LOBSTER SAUCE 325

MEAT & POULTRY

- STEAK OF TENDERLOIN WITH PEPPERSAUCE & FRENCH FRIES 385
- 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 that it takes 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