

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 TRUFFLE CROQUE MONSIEUR WITH GRUYERE CHEESE, PROSCIUTTO & BLACK TRUFFLE 4 PCS. 210 DANISH HAND PEELED FJORD SHRIMPS WITH LEMON MAYONNAISE, DILL & BRIOCHE

50 GR. **350**

TUNA TATAR IN ENDIVE LEAVES WITH SEASAME, PONZU & SCALLIONS 4 PCS. 155 ESMÉE BLACK LABEL CAVIAR BY ROSSINI SERVED WITH BLINIS

		CR	RÈME FRAÎCHE	& RED ONION		
			10 GR.	375		
			50 GR. 1	.500		
	<u> </u>		BREAD & E	BUTTER		- vo)
		SOURDOU	GH GARLIC BAC	GUETTE & BUTTER 8	5	
<u></u>			VEGETA	BLES		
	ESMÉE GREEN SALAD WITH GRILLED ZUCCHINI, AVOCADO & PISTACHIO 180					
	HEIRLOOM TOMATO SALAD WITH RASPBERRY, PIMENT D'ESPELETTE, BASIL & OLIVE OIL 175					E OIL 175
	WI	HOLE GLOBE ART	ICHOKE WITH V	WHIPPED TRUFFLE BU	JTTER 195	
	RISONI "RIS	SOTTO" WITH PEA	AS, PARMIGIANO	O-REGGIANO & STEA	MED MORRELS	285
~ -			—— SEAFO	OOD		
U	CEVICHE (OF HALIBUT, GEN	TLE GREEN CH	ILI JUICE, CILANTRO	& CUCUMBER	255
ILLED '	TURBOT GLACED	WITH GINGER, LI	EMON GRASS &	LIME SERVED WITH S	SWISS CHARD &	POMMES PURE
			ESMEE LOBST	ER PASTA		
	GRILLED LOBSTER IN THE SHELL, TOMATOES, BASIL & LOBSTER SAUCE					
		HALF LO	BSTER 395	WHOLE LOBSTER 695		
~ -			MEAT & PO	DULTRY		
Ü	STI	EAK OF TENDERL	OIN WITH PEPI	PERSAUCE & FRENCH	FRIES 385	Š
BARB	EQUE ROTISSERII	E POUSSIN WITH T	TRUFFLE MAC &	CHEESE, CHANTERE	ELLES & SAUCE	ALBUFERA 545
			Recommend	ed for 2		
	GRILLED T-BONE WITH HARICOTS VERTS, SPRING ONION,					
		FRENCH FRIE	ES & SZECHUAN	PEPPER BÈARNAISE	595	
			Recommend	ed for 2		
	~@ ~ -		—— CHEE	SE —		\circ
		OUR SE	ELECTION OF C	HEESE. 4 PCS. 190		
	©		—— DESSE	ERT		<i></i>
				ITH RHUBARB COMPO	TE 145	

WARM CHERRY TART WITH VANILLA CRÈME FRAÎCHE 165

Please note that it takes 20 minutes to bake

STRAWBERRY SOFT ICE WITH DANISH STRAWBERRIES, CHANTILY & STRAWBERRY COULIS 175 CRÈME BRÛLÉE WITH TAHITI VANILLA & ROSEHIP 145

STILL OR SPARKLING WATER PER PERSON 50