

Lunch

S M A L L B I T E S

Whole globe artichoke <i>with whipped truffle butter</i> 155
Green olives “nocellara del belice” 85
“Chips & dip” <i>with sour cream & chives</i> 85
Hand-peeled Danish fjord shrimps <i>served with burned lemon mayonnaise & toasted brioche</i> 375
Baby scallops “rockefeller” <i>gratinated with parmigiano reggiano, spinach, green chili & garlic butter</i> 3 pcs. 160
Spicy fried chicken <i>with smoked paprika & ranch dressing</i> 145
Crispy rösti <i>with truffle-caesar beef tartar</i> 2 pcs. 120
Esmée lobster brioche roll <i>with chili, pickled onions & iceberg</i> pr. piece 165

R A W

Thinly sliced jamón ibérico <i>+30-month cured</i> 220
Josephine oyster natural <i>with condiments</i> pr. piece 75
Josephine oyster <i>with fresh wasabi, ginger oil & finger lime</i> pr. piece 110
Ceviche of golden sea bream “Esmée signature” <i>served with endive salad & 3 kinds of sauces</i> 375
Esmée black label caviar by rossini <i>served with blinis, crème fraîche & shallots</i> 10 gr. 390 50 gr. 1.850

B R E A D & B U T T E R

Sourdough garlic baguette & butter
85

E S M È E L U N C H

Esmée green salad
with grilled zucchini, avocado & pistachio
180

Tomato salad “peach melba”
with raspberries, stracciatella & basil
195

Grilled sea bass
with sauce vierge, olives & tomatoes
315

Nicoise salad Esmée style
with crudo of tuna, quail eggs, green beans, olives & potatoes
255

Grilled turbot fillet
with steamed vongole, beurre blanc sauce & summer vegetables
345

Grilled lobster
with gnocchi, tomatoes, chorizo & safran sauce
465

Esmée rotisserie poussin
with chanterelles, summer greens & sauce albufera
455

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

Steak of ribeye
with haricots verts, french fries & truffle béarnaise
450