Lunch

SMALL BITES

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

Hand-peeled rose prawns
with grilled citrus mayonnaise
6 pcs. 175

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

RAW

Baby kiss oyster natural
with condiments
pr. piece 75

Baby kiss 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

CONDIMENTS

Sourdough garlic baguette & butter
85

French fries
75

Sautéed spinach
with olive oil & lemon
95

STILL OR SPARKLING WATER PER PERSON 50

E S M É E L U N C H

Esmée green salad
with zucchini, avocado & pistachio
180

Heirloom tomato carpaccio 'Peach Melba'
with raspberries, Calabrian chili & peach vinaigrette
185

Green French asparagus
with lemon risotto, parmigiano Reggiano & wild garlic
355

Grilled filet of turbot
with summer greens, pommes purée & beurre blanc
345

Niçoise Summer Salad
yellowfin tuna crudo served with quail eggs, new Danish potatoes,
haricots verts, olives & mustard 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

Esmée lobster pasta
half a grilled lobster in the shell,
served with datterini tomato sauce, taggiasca olives,
linguine pasta & Blue Mountain basil
475

Esmée signature lobster salad
whole cooked lobster, served on crushed ice with lobster cocktail sauce,
baby gem salad & grilled bread. Good for sharing
750

Steak au poivre
pepper steak of tournedos flambéed table side
served with aromatic pepper sauce & french fries
545

Esmée herbes de provence rôtisserie poussin
served confit chestnuts, green grapes & sauce albufera
Good for 2
545

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