

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
Tuna tartar <i>with crispy rice, sesame & lime</i> 2 pcs. 110
Hand-peeled rose prawns <i>with grilled citrus mayonnaise</i> 6 pcs. 175
Gougères <i>with comté cheese & black truffle</i> 4 pcs. 145
Esmée toast <i>with gruyère, truffle duxelles & jamón ibérico</i> 4 pcs. 145
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

R A W

Baby kiss oyster natural <i>with condiments</i> pr. piece 75
Baby kiss 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

C O N D I M E N T S

Sourdough garlic baguette & butter 85
French fries 75
Sautéed spinach <i>with olive oil & lemon</i> 95

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

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