

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

Autumn salad
*salt-baked yellow beets, Castelfranco, endive & Puglian figs,
Quartirolo cheese, pine nut & walnut vinaigrette*
185

Porcini mushrooms risotto
with Parmigiano Reggiano & rosemary
355

Grilled filet of turbot
with Autumn greens, pommes purée & apple cider beurre blanc
345

Niçoise Summer Salad
*yellowfin tuna crudo served with quail eggs, new Danish potatoes,
haricots verts, olives & mustard vinaigrette*
265

Organic Danish beef tartare, prepared table side
served with classic condiments & warm potato chips
285

Lobster fettuccine
with creamy saffron bisque, piment d'Espelette & datterini tomatoes
475

Spaghetti vongole "Rossini Caviar"
pasta served with Venus clams, parsley & of Rossini caviar
475

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

Esmée rôtisserie poussin
served with confit chestnuts & morels à la crème
Good for 2
545