

Lunch

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
- STONE CRAB SALAD WITH GINGER, LEMON GRASS, LIME LEAFS & KOHLRAB 4 PCS. 155
- FRIED MONKFISH CHEEKS WITH FENNEL POLLEN & BURNED LEMON MAYONAISE 175
- CRISPY RÖSTI WITH TRUFFLE-CAESAR BEEF TARTARE PR. PIECE 110
- ESMÉE BLACK LABEL CAVIAR BY ROSSINI SERVED WITH BLINIS
CRÈME FRAÎCHE & RED ONION
- 10 GR. 375
- 50 GR. 1.500

BREAD & BUTTER

- SOURDOUGH GARLIC BAGUETTE & BUTTER 85

VEGETABLES

- ESMÉE GREEN SALAD WITH GRILLED ZUCCHINI, AVOCADO & PISTACHIO 180
- SALAD OF ENDIVE WITH STRACCIATELLA, GRAPES & SAFRAN VINAIGRETTE 175
- WHOLE GLOBE ARTICHOKE WITH WHIPPED TRUFFLE BUTTER 195

SEAFOOD

- WHOLE DORADE CEVICHE WITH CONDIMENTS & SALADS 375
- GRILLED TURBOT GLAZED WITH GINGER, LEMON GRASS & LIME
SERVED WITH LATE SUMMER VEGETABLES & POMMES PUREE 345
- ESMÉE LOBSTER PASTA
- GRILLED LOBSTER IN THE SHELL, TOMATOES, BASIL & LOBSTER SAUCE
- HALF LOBSTER 395 WHOLE LOBSTER 695

MEAT & POULTRY

- STEAK OF TENDERLOIN WITH PEPPERSAUCE & FRENCH FRIES 385
- GRILLED BBQ QUAIL WITH APRICOTS, SWEDISH CHANTERELLES & JUS 285
- GRILLED PORK CHOP WITH SEASONAL SWEDISH MUSHROOMS A LA CRÈME & PICKLED RAMSONS 435
- GRILLED WAGYU RIBEYE 300 GRAM
- SERVED WITH HARICOTS VERTS, FRENCH FRIES & SZECHUAN PEPPER BÈARNAISE 950

CHEESE

- OUR SELECTION OF CHEESE. 4 PCS. 190

DESSERT

- BURNT BASQUE CHEESECAKE WITH PRESERVED SWEDISH WILD BLUEBERRIES 145
- SOFT ICE À LA PEACH MELBA WITH RASPBERRY, POACHED PEACH & VANILLA SABAYONNE 175
- ESMÉE AMALFI LEMON MERINGUE PIE 165

- STILL OR SPARKLING WATER PER PERSON 50