

Lunch

S M A L L B I T E S

- 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
- Baby scallops “rockefeller”

gratinated with parmigiano reggiano, spinach, green chili & garlic butter

3 pcs. 160
- Spicy fried chicken

with smoked paprika & ranch dressing

145

R A W

- 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

C O N D I M E N T S

- Sourdough garlic baguette & butter

85
- French fries

75
- Grilled organic greens

with lemon & olive oil

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

Filet of Turbot “en croûte”
with Autumn greens, pommes purée & apple cider beurre blanc
345

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

Organic Danish beef tartare, prepared table side
served with classic condiments & French fries
285

Lobster fettuccine
with creamy saffran 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