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

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

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

Grilled organic greens
with lemon & olive oil
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

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

Filet of Turbot “en croûte”
with spinach, 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

Butter-fried lobster
with potato gnocchi, pumpkin purée & saffron bisque
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

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