



THE ESMÉE EXPERIENCE

1050 DKK

FAMILY STYLE

FIRST COURSE

“CHIPS & DIP” –CRISPY POTATO WITH SOUR CREAM & CHIVES

GREEN OLIVES “BELLA DI CERIGNOLA VERDE”

GOUGÈRES WITH COMTÉ & TRUFFLE

JAMON IBERICO CROISSANT WITH MUSHROOM DUXELLES & GRUYERE CHEESE

SALMON TARTARE WITH POMELO, SESAME & WHITE SOY

OYSTER OF THE DAY 1 PR PERSON

SECOND COURSE

FRIED FILET OF TURBOT WITH POMMEE PURÉE

SPRING VEGETABLES & BEURRE BLANC SAUCE

SERVED WITH

ESMÉE GREEN SALAD WITH GRILLED ZUCCHINI, AVOCADO & PISTACHIO

SOURDOUGH “GARLIC” BAGUETTE & BUTTER

THIRD COURSE

GRILLED NEW YORK STRIPLOIN WITH HARICOT VERTS

FRENCH FRIES & SZECHAUN PEPPER BEARNAISE

SERVED WITH

TOMATO CARPACCIO WITH WHITE PEACH VINAIGRETTE, AROMATIC HERBS & OLIVE OIL

DESSERT

VANILLA ICE CREAM

SERVED WITH CHANTILLY & ESPRESSO CARAMEL

