



THE ESMÉE EXPERIENCE

1050 DKK

FAMILY STYLE

FIRST COURSE

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

GREEN OLIVES “BELLA DI CERIGNOLA VERDE”

GOUGÈRES WITH COMTÉ CHEESE & TRUFFLES

JAMÓN IBÉRICO CROISSANT WITH MUSHROOM DUXELLES & GRUYÈRE CHEESE

WHOLE GLOBE ARTICHOKE WITH WHIPPED TRUFFLE BUTTER

OYSTER OF THE DAY 1 PR PERSON

SECOND COURSE

FRIED FILET OF TURBOT WITH SUMMER VEGETABLES & BEURRE BLANC SAUCE

SERVED WITH

ESMÉE GREEN SALAD WITH GRILLED ZUCCHINI, AVOCADO & PISTACHIO

SOURDOUGH “GARLIC” BAGUETTE & BUTTER

THIRD COURSE

T-BONE WITH SMOKED BONE MARROW, 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

