



## **THE ESMÉE EXPERIENCE**

**1050 DKK**

*FAMILY STYLE*

### **FIRST COURSE**

GREEN OLIVES “NOCELLARA DEL BELICE”

CHIPS & DIP WITH SOUR CREAM & CHIVES

JOSEPHINE OYSTER NATURAL WITH CONDIMENTS

GOUGÈRES WITH COMTÉ & TRUFFLES

WHOLE GLOBE ARTICHOKE WITH WHIPPED TRUFFLE BUTTER

### **SECOND COURSE**

POACHED TURBOT WITH CLAMS, LIME, GINGER, SPINACH & RAMSON

SERVED WITH

ESMÉE GREEN SALAD WITH GRILLED ZUCCHINI, AVOCADO & PISTACHIO

SOURDOUGH GARLIC BAGUETTE & BUTTER

### **THIRD COURSE**

GRILLED RIBEYE ON THE BONE WITH HARICOTS VERTS, FRENCH FRIES & SZECHUAN PEPPER BÉARNAISE

SERVED WITH

HEIRLOOM TOMATO SALAD, CELERY, PIMENT & OLIVE OIL

### **DESSERT**

VANILLA ICE CREAM

SERVED WITH CHANTILLY & ESPRESSO CARAMEL

