

Brunch

COLD

SOURDOUGH BREAD WITH WHIPPED BUTTER 55

FRESHLY BAKED PETIT CROISSANT 65

JOSEPHINE OYSTER NATURAL WITH CONDIMENTS PR. PIECE 75

JOSEPHINE OYSTER "BLOODY MARY"
WITH RED PIMENT JUICE, BLACK PEPPER & HORSERADISH PR. PIECE 75

SMOKED SALMON WITH CAPERS, DILL & CREAM CHEESE 125

SELECTION OF COLD CUTS 155

LUMPFISH ROE SERVED WITH BLINIS, CRÈME FRAÎCHE & RED ONION
50 GR. 185

ESMÉE BLACK LABEL CAVIAR BY ROSSINI SERVED WITH BLINIS, CRÈME FRAÎCHE & RED ONION
10 GR. 375
50 GR. 1500

GREEN & LIGHT DISHES

AVOCADO WITH OLIVE OIL, LIME, CHILI & HOLY BASIL 65

CHIA PORRIDGE WITH MANGO, PASSION FRUIT, MANUKA HONEY & VERBENA 85

ESMÉE GREEN SALAD WITH GRILLED ZUCCHINI & AVOCADO 95

WARMS DISHES & EGG

FRIED QUAIL EGGS 3 PCS. 65

ORGANIC DANISH BACON 85

BRUNCH SAUSAGES WITH RAMSON, BAKED TOMATO & TOMATO COMPOTE 85

EGGS EN COCOTTE WITH BAKED BEANS, SMOKED CHILI, CILANTRO & CHORIZO 135

SCRAMBLED EGGS WITH CHIVES & TRUFFLE 155

EGGS FLORENTINE WITH STEAMED GREEN ASPARAGUS, SMOKED SALMON & POACHED EGG 185

CROQUE MADAME WITH TRUFFLE & QUAIL EGGS 185

SOFT BOILED EGG WITH BLACK LABEL ROSSINI CAVIAR 10 GR. & SOLDIERS 255

LOBSTER EGG FLORENTINE WITH SPINACH & SPICY HOLLANDAISE 375

SWEETS & CHEESE

RHUBARB TART WITH CHANTILLY CREAM 95

CHEESECAKE WITH BLACK CURRANT COMPOTE 95

FRUITS & BERRIES OF THE SEASON 120

PAIN PERDU WITH BLUEBERRIES & VANILLA SOFT SERVE 120

COMTÉ CHEESE WITH TOASTED RYE BREAD & WHIPPED BUTTER 120

STILL OR SPARKLING WATER PER PERSON 50

WITH PAYMENT BY CREDIT CARD THE CARD ISSUER'S FEE IS CHARGED