



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

TRUFFLE CROQUE MONSIEUR WITH GRUYERE CHEESE & IBERICO

WHOLE GLOBE ARTICHOKE WITH WHIPPED TRUFFLE BUTTER

SECOND COURSE

GRILLED TURBOT GLAZED WITH GINGER, LEMON GRASS

& LIME SERVED WITH TOMATOES & POMMES PURE

SERVED WITH

ESMÉE GREEN SALAD WITH GRILLED ZUCCHINI, AVOCADO & PISTACHIO

SOURDOUGH “GARLIC” BAGUETTE & BUTTER

THIRD COURSE

GRILLED RIBEYE WITH HARICOTS VERTS, FRENCH FRIES & SZECHUAN PEPPER BEARNAISE

SERVED WITH

WHITE ENDIVE SALAD WITH STRACCIATELLA, GRAPES & SAFRAN VINAIGRETTE

DESSERT

VANILLA ICE CREAM

SERVED WITH CHANTILLY & ESPRESSO CARAMEL

