

ESMÉE

I N T R O D U C T I O N

At Esmée, we invite you to celebrate life's moments in the heart of Copenhagen. Our dining menus are designed to offer a refined balance of French brasserie flavors, seasonal ingredients, and in Esmée style with loads of family style servings.

Choose between three curated menus – each crafted to suit different occasions, from a classic experience to a light and elegant seafood journey, or the full Esmée indulgence.

We are happy to accommodate special requests or tailored menu wishes. If you or your guests have any allergies or dietary requirements, simply let us know in advance – we will return with our best suggestions.

WINE PARINGS ARE AVAILABLE

Enhance your dining experience with selected wine menus

All wine menus include filtered still & sparkling water as well as coffee/tea for the table.

UPGRADES ARE AVAILABLE FOR ALL MENUS

*Change ribeye for Australian wagyu ribeye
+500 DKK pr person*

*Add 10g pr person of Esmée Rossini caviar
with blinis, crème fraîche & shallots
+350 DKK pr person*



ESMÉE

B U S I N E S S M E N U

Family Style

S T A R T E R

Green olives “Nocellara del Belice”

“Chips & dip”
with sour cream & chives

Spicy fried chicken
with smoked paprika & ranch dressing

Gougères
with comté cheese & black truffle

M A I N

Grilled ribeye on the bone
with french fries & truffle béarnaise

Esmée green salad
with zucchini, avocado & pistachio

D E S S E R T

Warm rhubarb pie
with frangipane & tonka bean served with vanilla ice cream & chantilly

695 DKK

ESMÉE

L I G H T & G R E E N M E N U

Family Style

S T A R T E R

Green olives “Nocellara del Belice”

“Chips & dip”
with sour cream & chives

Whole globe artichoke
with whipped truffle butter

Ceviche of golden sea bream “Esmée signature”
served with endive salad & 3 kinds of sauces

Baby scallops “rockefeller”
gratinated with parmigiano reggiano, spinach, green chili & garlic butter

Josephine oyster natural
with condiments

M A I N

Grilled topside of turbot on the bone
with tomato confit, Taggiasca olives, basil & olive oil blanquette sauce

Heirloom tomato salad
with raspberries, Tropea onion, Calabrian chili & organic olive oil

Esmée green salad
with zucchini, avocado & pistachio

Sourdough garlic baguette & butter

D E S S E R T

Warm rhubarb pie
with frangipane & tonka bean served with vanilla ice cream & chantilly

895 DKK

ESMÉE

E S M É E A L L I N M E N U

Family Style

S N A C K S

“Chips & dip”
with sour cream & chives

Green olives “Nocellara del Belice”

Whole globe artichoke
with whipped truffle butter

Gougères
with comté cheese & black truffle

Baby scallops “rockefeller”
gratinated with with parmigiano reggiano, spinach, green chili & garlic butter

Spicy fried chicken
with smoked paprika & ranch dressing

Josephine oyster natural
with condiments

Thinly sliced jamón ibérico +30-month cured

S T A R T E R

Grilled topside of turbot on the bone
with tomato confit, Taggiasca olives, basil & olive oil blanquette sauce

Esmée green salad
with zucchini, avocado & pistachio

Sourdough garlic baguette & butter

M A I N

Grilled ribeye on the bone
with french fries & truffle béarnaise

Heirloom tomato salad
with raspberries, Tropea onion, Calabrian chili & organic olive oil

D E S S E R T

Warm rhubarb pie
with frangipane & tonka bean served with vanilla ice cream & chantilly

1250 DKK