Esmée

INTRODUCTION

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

BUSINESS MENU

Family Style

STARTER

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

MAIN

Grilled ribeye on the bone
with french fries & truffle béarnaise

Esmée green salad
with zucchini, avocado & pistachio

DESSERT

Chocolate fondant
served with vanilla ice cream & Chantilly

695 DKK

Esmée

LIGHT & GREEN MENU

Family Style

STARTER

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

Baby kiss oyster natural
with condiments

MAIN

Grilled topside of turbot on the bone
with Swiss chard, salted lemon, Piedmont hazelnuts & apple cider beurre blanc

Esmée green salad
with zucchini, avocado & pistachio

Sourdough garlic baguette & butter

DESSERT

Chocolate fondant
served with vanilla ice cream & Chantilly

895 DKK

ESMÉE

ESMÉE CHRISTMAS MENU

Family Style

SNACKS

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

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

MAIN

Esmée Christmas Duck
Roasted duck served with condiments & warm spiced gastrique

Winter salad
Salt-baked yellow beets, Castelfranco, endive & Puglian figs,
Quartirolo cheese, pine nut & walnut vinaigrette

Sourdough garlic baguette & butter

DESSERT

Chocolate fondant
served with vanilla ice cream & Chantilly

995 DKK

ESMÉE

ESMÉE ALL IN MENU

Family Style

SNACKS

"Chips & dip"
with sour cream & chives

Green olives "Nocellara del Belice"

Whole globe artichoke
with whipped truffle butter

Gougères
with comté cheese & black truffle

Spicy fried chicken
with smoked paprika & ranch dressing

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

STARTER

Grilled filet of turbot
with greens, pommes purée & beurre blanc

Sourdough garlic baguette & butter

MAIN

Grilled ribeye on the bone
with french fries & truffle béarnaise

Esmée green salad
with zucchini, avocado & pistachio

DESSERT

Chocolate fondant
served with vanilla ice cream & Chantilly

1250 DKK