

COCKTAILS

PINOY MARGARITA *

Tequila, Agave, Calamansi, Jalapeno

PEACHY PUNCH *

Pisco, Scotch, Peach, Tea, Milk

NEGRONI

Gin, Vermouth, Campari

PORN STAR MARTINI *

Vodka, Passionfruit, Vanilla

CHERRY ON TOP *

Scotch, Cherry, Hibiscus, Orange

MICHELADA *

Mezcal, Beer, Tomato, Spices

DIRTY BASILTINI

Gin, Basil, Apple, Olive Brine

16,-

AVAILABLE AS NON-ALCOHOLIC 13,-

WINES BY GLASS

Sparkling wine 13,5,- / Petnat 13,5,- / Champagne 19,-

Benoit Gautier, Vouvray Argilex Sec 2023 13,-

Chenin Blanc - Loire, France

Stein, Weihwasser Riesling Feinherb 14,-

Riesling - Mosel, Germany

Domaine de Sulauze, "Le Mur" 14,5,-

Bourboulenc, Picpoul Gris, Ugni Blanc - Provence, France

Chapuis & Chapuis, Chorey-Lés-Beaune 17,-

Chardonnay - Bourgogne, France

Kolfok, All Universe 14,5,-

Field blend - Burgenland, Austria

Domaine de l'Horizon, Mar i Muntanya 14,5,-

Garignan, Syrah, Grenache - Roussillon, France

Il Sasso, Valpolicella Superiore 18,-

Corvina, Corvinone, Rondinella - Veneto, Italy

Domaine Billard et Fils, Auxey-Duresses 19,5,-

Pinot Noir - Bourgogne, France

Domaine de Sulauze, Pomponette Rose 14,-

Grenache, Syrah, Cinsault,... - Provence, France

Val Delle Corti, Rose Scuro 14,5,-

Sangiovese - Tuscany, Italy

Grape of the day ??,-

Very, Nice - Yes, Please



MENU

CHEF'S MENU

65,-

Our menu changes regularly and maybe even daily.

It's built around dishes carefully selected by our kitchen – prepared the way we believe they're at their best.

Menu can be prepared as vegetarian or vegan upon request.

WINE PACKAGE 50,-

SNACKS

BREAD 4,-

grilled loaf with gooseberry & whipped lovage butter

esmes NUGGET 14,-

deep fried sweetbread with pepper mayo & apple

OLIVOS 6,-

grilled noccellara olives with elderflower vinaigrette

esmes CHICKEN DRUMS

chicken drum with gochujang glaze and sour cream

1pc 8,- 2pcs 14,- 3pcs 20,-

SIDES

HASSELBACKA POTATO 12,-

sour cream, cucumber salad & roe

CORN STICKS 10,-

grilled corn sticks with butter, Old Bay-seasoning & mayo

ROBA FRIES 10,-

fries with mayo - nothing more

ADD ON

CAVIAR 13,-

TRUFFLE 11,-

STARTERS

CABBAGE & GRUYÈRE 14,-

roasted summer cabbage, fried olives, 113
gooseberries & gruyère foam

WHITE FISH & AGUACHILE 16,-

cured white fish, cream cheese & aguachile

TARTAR 16,-

beef tartar inside of a brioche, onion and brown
butter dip

LANGOUSTINES 3pcs 18,-

grilled whole langoustines, garlic, parsley & lemon

RISOTTO with shrimps

risotto made with lobster broth, grilled lemon & fried
shrimps

small 18,- & big 25,-

MAIN COURSES

SCHNITZEL 29,-

veal, fried chanterelle, anchovies and cucumber
salsa - served with a grilled lemon

FISH 32,-

fish of the day served with grilled corn, caramelized
butter sauce & condiments

GRILLED MEAT 34,-

grilled flank steak with haricot verts & cowboy butter

TEMPURA COURGETTE FLOWERS 27,-

grilled corn, spinach, caramelized butter sauce &
condiments

DESSERTS

BLUEBERRIES & CORN 12,-

blueberries, grilled corn ice cream & popcorn
crumble

APPLE TARTE TATIN 12,-

Elsa's famous tarte tatin with brown butter ice
cream

CHEESE 12,-

Brillat Savarin grilled inside blackcurrant leaves,
served with honey