DESSERTS

CHEESE 9,-
Tete De Moine & plum

CREME CARAMEL 11,-
Traditional creme caramel with kombu oil &
black pepper ice cream

FALL APPLE TOSCA 11,-
“Tosca cake” with caramelized apple, almond, with vanilla
ice cream & pumpkin seed oil

AVEC

Christian Drouin VSOP Calvados 13,-
Remy Martin VSOP Cognac 14,-
Poli Amorosa Grappa 18,-

Espresso Martini 16,-

WINES BY GLASS

WHITE

Domaine Billard et Fils, Bourgogne Aligote 2025 14,-
Aligote - Bourgogne, France

Kolfok, Querschnitt Weiss 2023 15,-
Grüner Veltliner, Chardonnay, Muscat - Burgenland, Austria

Karthäuserhof, Kabinett 2023 18,-
Riesling - Mosel, Germany

Domaine Oudin, Chablis Les Serres 2022 19,-
Chardonnay - Bourgogne, France

RED

Domaine Ferrand, Cotes du Rhone Mistral 2025 14,-
Grenache, Syrah, Carignan,.. - Rhone, France

Jean-Marc Burgaud, Morgon Chollet 2025 14,5,-
Gamay - Beaujolais, France

Punset, Barbera D’Alba 2024 15,5-
Barbera - Piemonte, Itay

Domaine Billard et Fils, Auxey-Duresses 2025 19,-
Pinot Noir - Bourgogne, France

ORANGE

Montesecondo, Bianco 2025 14,-
Trebbiano - Tuscany, Italy

Grape of the day ??,-



APERITIFS 16,-

YUZU MARGARITA *
Tequila, Yuzu, Agave, Jalapeno

HOT HONEY AMARETTO SOUR *
Whiskey, Amaretto, Hot Honey, Orange

PORN STAR MARTINI *
Vodka, Passionfruit, Vanilla

NEGRONI
Gin, Vermouth, Campari

BLUEBERRY PUNCH
Vodka, Coconut, Blueberry, Milk Punch

FAKE MANHATTAN
Whisky, Vermouth, Plum, Milk Punch

AVAILABLE AS NON-ALCOHOLIC 13,-

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

ESMES MENU 54,-

ENDIVE & GRUYERE

FISH

CREME CARAMEL

*Add **TARTAR** 12,-*

Menu can be prepared
as vegetarian or vegan upon request

WINE PAIRING 45,-

TO START

ENDIVE & GRUYERE 16,-
grilled and fresh endives, gruyere, grilled dates, sea buckthorn & hazelnut

HAMACHI 18,-
cured hamachi, burnt kumquat ponzu, mayo & kombu

BEEF TARTAR 17,-
truffle mayo, onions, crispy chicken skin & comte cheese

TO THE MIDDLE

SCALLOP 20,-
pan fried and grilled scallop, butternut squash, champagne, saffron & relish

RISOTTO 25,-
truffle risotto & nothing more

MAINS

SCHNITZEL 31,-
veal schnitzel with antiboise - tomato, anchovies, herbs & fish sauce
served with mashed potato & brown butter

FISH 38,-
pike perch, fishermans sauce (inc. lobster, crab, clams), honey pollen glazed carrot & grilled chanterelles
served with a hasselbacka potato

PUMPKIN GNOCCHI 30,-
marinated zucchini, black trumpet mushrooms & mushroom sauce

*ADD **CAVIAR** / **TRUFFLE** 10,-*

ROBA FRIES 8,-
served with mayo