



ESSE Dinner

ESSE Journey Menu | 1695

Deep Water Prawns | 42% Søtofte Cream | Red Seaweed | Angelica

Zander | Plum | Horseradish | Trinidad Perfume

Fermented Potato Bread | House Cultured Butter

Celeriac | Pear | RIV Cheese | Ramson Capers

Lobster Claw | Rhubarb | Maitake Mushroom | Chicken Skin

Lobster Tail | Habanada Pepper | Dried Herbs

Warm Noodles | Aromatic Broth | Smoked Butter | Chili

Redfish Belly | Crème Fraîche | Buckwheat | Oscietra Caviar

Grilled Redfish | Shishito Pepper | Basil

Søtofte Yogurt | Blackened Beach Rose | Meadowsweet

Sea Buckthorn | Toasted Leaves | Burnt Meringue

THIC Mousse | Hazelnut | Cold Pressed Rapeseed Oil | Sea Salt

Menu subject to change