

CAVIARS

IMPERIAL BAERI

30 G — 90
50 G — 150
125 G — 375

OSCIETRA SELECTION

30 G — 125
50 G — 200
125 G — 500

OSCIETRA RESERVE

30 G — 140
50 G — 230
125 G — 575

KASPIA'S GOLD*

30 G — 180
50 G — 300
125 G — 750

*upon availability

ROYAL BELUGA

30 G — 225
50 G — 375
125 G — 935

THE DUETS

	2 x 30 g	2 x 50 g	
DUET OF ROYAL CAVIAR	Imperial Baeri, Oscietra Selection Imperial Baeri, Oscietra Reserve	215 230	350 380
DUET OF IMPERIAL CAVIAR	Oscietra Selection, Beluga Oscietra Reserve, Beluga	350 365	575 605

THE TRILOGIES

	3 x 30 g	3 x 50 g	
ROYAL TRILOGY OF CAVIAR	Imperial Baeri, Oscietra Selection, Oscietra Reserve	355	580
IMPERIAL TRILOGY OF CAVIAR	Imperial Baeri, Oscietra Selection, Beluga Imperial Baeri, Oscietra Reserve, Beluga	440 455	725 755

THE BAKED POTATOES

	30 g	50 g	80 g	
BAKED POTATO WITH CAVIAR	Imperial Baeri Oscietra Selection Oscietra Reserve Kaspia's Gold Beluga	96 131 146 186 231	156 206 236 306 381	246 326 374 486 606

THE EGGS

CONFIT EGG YOLK - toasted rye bread, salmon roe & Imperial Baeri 25 g			95
KASPIA ROYALE - Norwegian smoked salmon, poached eggs, hollandaise & toasted muffin			
Salmon Roe 25 g			30
Imperial Baeri 25 g			85
	30 g	50 g	80 g
OMELETTE - Imperial Baeri	95	155	245
FRIED EGGS - Imperial Baeri	95	155	245

A discretionary service charge of 15% will be added to your bill

Please inform your server of any allergies or intolerances before placing your order, as not all ingredients are listed and we cannot guarantee the total absence of allergens

STARTERS

YELLOW TAIL TUNA SASHIMI <i>pickled cucumber, citrus soy dressing & orange</i>	20	CONFIT SICILIAN AUBERGINE (vg) <i>asparagus, carrot puree & dukkah</i>	16
TARAMA SELECTION <i>white, crab, caviar & croutons</i>	19	OCTOPUS CARPACCIO <i>pickled red onion, carrot & samphire</i>	19
CAVIAR TARAMA <i>croutons</i>	21	TUNA NIÇOISE <i>fine beans, kalamata olives, anchovy & soft boiled quail's egg</i>	20
CRAB & CRAYFISH SALAD <i>avocado & herb mayonnaise</i>	24	KASPIA FISH SOUP <i>croutons, Gruyère & rouille</i>	18
BURRATA (v) <i>confit Datterino, tempura courgette flower & chilli jam (v)</i>	16	KASPIA LOBSTER BISQUE <i>Cognac cream, croutons & chives</i>	23
STEAK TARTARE <i>anchovy dressing, quail's egg, Imperial Baeri & croutons</i>	35	IBERICO HAM DE BELLOTA <i>36 months</i>	36
HERITAGE BEETROOT & FETA SALAD (v) <i>avocado puree, roasted tomatoes & pea shoots</i>	16	KASPIA CROQUE MONSIEUR <i>Norwegian smoked salmon, Comté & Imperial Baeri</i>	77

SMOKED FISH

SMOKED SALMON <i>blinis & crème fraîche</i>		GRAVLAX <i>cured salmon, mustard & dill sauce</i>	18
SCOTTISH	28	SCOTTISH SMOKED SALMON	23
NORWEGIAN	29	NORWEGIAN SMOKED SALMON	24

MAINS

FILLET OF BEEF <i>sauteed asparagus, celeriac puree & veal jus</i>	48	PAN ROASTED WILD HALIBUT <i>cauliflower puree, baby carrots & leafy baby spinach</i>	38
STEAK TARTARE <i>anchovy dressing, quail's egg, Imperial Baeri & pommes allumettes</i>	70	DOVER SOLE <i>caviar beurre blanc meunière</i>	72
ROASTED RACK OF LAMB <i>squash puree, wild mushrooms & broad beans</i>	40	<i>grilled</i>	55

PASTA

CAVIAR TAGLIOLINI <i>Champagne cream sauce, Imperial Baeri</i>	30 g 90	50 g 150	WILD MUSHROOM FETTUCCINE <i>shaved Parmesan (v)</i>	23
LOBSTER TAGLIOLINI		42	SMOKED SALMON FETTUCCINE <i>salmon roe & vodka cream sauce</i>	29

SIDES

SAUTEED BABY CARROTS <i>dukkah & yoghurt</i>	6	POTATOES <i>Kaspia baked potato, pommes allumettes</i>	6
SAUTEED ASPARAGUS	6	MIXED SALAD <i>lemon vinaigrette</i>	6
TENDERSTEM BROCCOLI <i>red chilli</i>	6	BLINIS	5



CAVIAR

KASPIA

PARIS 1927