

## 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	215	350
	Imperial Baeri, Oscietra Reserve	230	380
DUET OF IMPERIAL CAVIAR	Oscietra Selection, Beluga	350	575
	Oscietra Reserve, Beluga	365	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	440	725
	Imperial Baeri, Oscietra Reserve, Beluga	455	755

## THE BAKED POTATOES

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

## THE EGGS

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

<b>YELLOW TAIL TUNA SASHIMI</b>	20	<b>VEAL TONNATO</b>	26
<i>pickled cucumber, citrus soy dressing &amp; orange</i>		<i>capers &amp; anchovy</i>	
<b>CRAB &amp; CRAYFISH SALAD</b>	24	<b>SEARED SCALLOPS</b>	28
<i>avocado &amp; herb mayonnaise</i>		<i>salsa verde &amp; spicy nduja</i>	
<b>HERITAGE BEETROOT &amp; FETA SALAD (v)</b>	16	<b>KASPIA FISH SOUP</b>	20
<i>avocado puree, roasted cherry tomatoes &amp; pea shoots</i>		<i>croutons, Gruyère &amp; rouille</i>	
<b>FENNEL GRATIN (v)</b>	16	<b>KASPIA LOBSTER BISQUE</b>	23
<i>baby spinach, chestnuts &amp; poached egg</i>		<i>Cognac cream, croutons &amp; chives</i>	
<b>ROASTED SEASONAL PUMPKIN (vg)</b>	18	<b>TARAMA SELECTION</b>	19
<i>red wine glazed shallots, artichoke puree &amp; crispy sage</i>		<i>white, crab, caviar &amp; croutons</i>	
<b>BURRATA (v)</b>	18	<b>CAVIAR TARAMA</b>	21
<i>confit cherry tomatoes &amp; chilli jam</i>		<i>croutons</i>	
<b>STEAK TARTARE</b>	35	<b>KASPIA CROQUE MONSIEUR</b>	77
<i>Imperial Baeri caviar, quail's egg, anchovy dressing &amp; croutons</i>		<i>Imperial Baeri caviar, Norwegian smoked salmon &amp; Comté</i>	

## SMOKED FISH

<b>SMOKED SALMON</b>		<b>GRAVLAX</b>	18
<i>blinis &amp; crème fraîche</i>		<i>cured salmon, mustard &amp; dill sauce</i>	
<b>SCOTTISH</b>	28	<b>SCOTTISH SMOKED SALMON</b>	25
<b>NORWEGIAN</b>	29	<b>NORWEGIAN SMOKED SALMON</b>	26

## MAINS

<b>FILLET OF BEEF</b>	48	<b>PAN FRIED FILLET OF HALIBUT</b>	38
<i>celeriac puree, girolles, beetroot crisps &amp; veal jus</i>		<i>saffron potatoes, mussels &amp; samphire</i>	
<b>STEAK TARTARE</b>	70	<b>ROASTED WHOLE LOBSTER</b>	85
<i>Imperial Baeri caviar, quail's egg, anchovy dressing &amp; pommes allumettes</i>		<i>Imperial Baeri caviar &amp; beurre blanc</i>	
<b>SEARED DUCK BREAST</b>	36	<b>DOVER SOLE</b>	72
<i>confit shallots, parsnip puree, baby carrots &amp; duck jus</i>		<i>caviar beurre blanc</i>	55
		<i>meunière</i>	55
		<i>grilled</i>	55

## PASTA

<b>CAVIAR TAGLIOLINI</b>	30 g	50 g	<b>RIGATONI ALLA NORMA (v)</b>	23
<i>Imperial Baeri caviar &amp; Champagne cream sauce</i>	90	150	<i>aubergine, burrata &amp; tomato sauce</i>	
<b>LOBSTER TAGLIOLINI</b>		45		

## SIDES

<b>SAUTEED BABY CARROTS</b>	6	<b>MIXED LEAF SALAD</b>	6
<i>dukkah &amp; yoghurt</i>		<i>lemon vinaigrette</i>	
<b>TENDERSTEM BROCCOLI</b>	6	<b>ROASTED NEW POTATOES</b>	6
<i>red chilli</i>		<i>rosemary &amp; garlic</i>	
<b>POMMES ALLUMETTES</b>	6	<b>KASPIA BAKED POTATO</b>	6



CAVIAR

**KASPIA**

PARIS 1927