

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 - Scottish 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

YELLOW TAIL TUNA SASHIMI	20	SCOTTISH SMOKED SALMON	28
<i>pickled cucumber, daikon, orange & ponzu gel</i>		<i>blinis, crème fraîche</i>	
CRAB & CRAYFISH SALAD	26	KASPIA FISH SOUP	16
<i>avocado, herb mayonnaise</i>		<i>croutons, Gruyère, rouille</i>	
HERITAGE BEETROOT & FETA SALAD (v)	16	KASPIA LOBSTER BISQUE	18
<i>avocado puree, roasted cherry tomatoes, pea shoots</i>		<i>Cognac cream, croutons, chives</i>	
BEEF TATAKI	22	TARAMA SELECTION	20
<i>artichoke crisps, edamame, corn puree</i>		<i>white, crab, caviar & croutons</i>	
STEAK TARTARE	35	KASPIA CROQUE MONSIEUR	77
<i>Imperial Baeri caviar, quail's egg, anchovy dressing, croutons</i>		<i>Imperial Baeri caviar, Scottish smoked salmon, Comté</i>	
SEARED SCALLOPS	28	SCOTTISH SMOKED SALMON	25
<i>salsa verde, spicy nduja</i>			

MAINS

FILLET OF BEEF	48	PAN FRIED FILLET OF HALIBUT	38
<i>celeriac puree, girolles, beetroot crisps, veal jus</i>		<i>saffron potatoes, clams, samphire</i>	
BRAISED OX CHEEKS	36	ROASTED WHOLE LOBSTER	85
<i>chanterelle, pomme puree</i>		<i>Imperial Baeri caviar, beurre blanc</i>	
ROASTED CAULIFLOWER (v)	26	DOVER SOLE	
<i>grilled artichoke, pickled red onions, tahini & turmeric dressing</i>		<i>caviar beurre blanc</i>	72
STEAK TARTARE	70	<i>meunière</i>	55
<i>Imperial Baeri caviar, quail's egg, anchovy dressing & pommes allumettes</i>		<i>grilled</i>	55

PASTA

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

SIDES

SAUTEED BABY CARROTS	7	MIXED LEAF SALAD	7
<i>dukkah, yoghurt</i>		<i>lemon vinaigrette</i>	
TENDERSTEM BROCCOLI	7	HERITAGE TOMATO & CHICORY SALAD	7
<i>red chilli</i>		<i>mustard dressing</i>	
POMMES ALLUMETTES	7	KASPIA BAKED POTATO	7



KASPIA

PARIS 1927