

DAILY MENU 1 | 2 COURSES | 45

SEASONAL ROASTED PUMPKIN (VG)
 AVOCADO PUREE, FRISÉE, CANDY BEETROOT & BALSAMIC PEARLS
 OR
 GRAVLAX - CURED SALMON, MUSTARD & DILL SAUCE

LINGUINE VONGOLE
 OR
 STEAK TARTARE
 ANCHOVY DRESSING, QUAIL'S EGG & POMMES ALLUMETTES

DAILY MENU 2 | 3 COURSES | 60

HERITAGE BEETROOT & FETA SALAD (V)
 AVOCADO PUREE, ROASTED TOMATOES & PEA SHOOTS
 OR
 STEAK TARTARE - ANCHOVY DRESSING & QUAIL'S EGG

ROASTED RACK OF LAMB
 PUMPKIN PUREE, WILD MUSHROOMS & BROAD BEANS
 OR
 PANFRIED SKATE WING
 CAPER BEURRE NOISETTE, CRUSHED NEW POTATOES & WATERCRESS

SEASONAL ICE CREAMS & SORBETS

THE BAKED POTATOES

BAKED POTATO WITH CAVIAR	30G	50G	80G
IMPERIAL BAERI	96	156	246
OSCIETRA SELECTION	131	206	326
OSCIETRA RESERVE	146	236	374
KASPIA'S GOLD*	186	306	486
BELUGA ROYAL	231	381	606

*UPON AVAILABILITY

ALL CAVIARS ARE AVAILABLE IN TINS OF 30, 50 AND 125 G
 SERVED WITH BLINIS & CRÈME FRAICHE

STARTERS

HERITAGE BEETROOT & FETA SALAD (V)	16
AVOCADO, ROASTED TOMATOES & PEA SHOOTS	
CRAB & CRAYFISH SALAD	24
MIXED LEAVES, LEMON VINAIGRETTE & RADISH	
YELLOW TAIL TUNA SASHIMI	20
PICKLED CUCUMBER, CITRUS SOY DRESSING & BLOOD ORANGE	
GRAVLAX - CURED SALMON, MUSTARD & DILL SAUCE	18
STEAK TARTARE	STARTER 35
ANCHOVY DRESSING, QUAIL'S EGG & IMPERIAL BAERI	MAIN 70
IBÉRICO JAMON DE BELLOTA 36 MONTHS	36

MAINS

PAN ROASTED WILD HALIBUT	38
CAULIFLOWER PUREE, BABY CARROTS & LEAFY BABY SPINACH	
RIBEYE STEAK 250G	45
BEARNAISE SAUCE & POMMES ALLUMETTES	
ROASTED RACK OF LAMB	40
PUMPKIN PUREE, WILD MUSHROOMS & BROAD BEANS	
WILD MUSHROOM LINGUINE (V)	23
SHAVED PARMESAN	
CAVIAR TAGLIOLINI	30G 90
CHAMPAGNE CREAM SAUCE, IMPERIAL BAERI	50G 150
SMOKED SALMON FETTUCINE	29
SALMON ROE & VODKA CREAM SAUCE	
LINGUINE VONGOLE	26
SCOTTISH SMOKED SALMON	28
NORWEGIAN SMOKED SALMON	29
BLINIS & CRÈME FRAICHE	

DAILY SIDES | ALL AT 6

A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL
 PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES



CAVIAR

KASPIA

PARIS 1927