

# SAMPLE MENU

## CHAMPAGNES

	Flute	1/2 Bottle	Bottle
Caviar House Selection Brut N.V. <small>France, ABV 12%</small>	£13.50	£36.00	£59.00
Caviar House Selection Rosé <small>France, ABV 12%</small>	£14.50	£39.00	£69.00
Laurent-Perrier La Cuvée Brut <small>ABV 12%</small>	£19.00		£99.00
Laurent-Perrier Cuvée Rosé <small>ABV 12%</small>	£27.00		£150.00
Laurent-Perrier Blanc de Blancs <small>ABV 12%</small>			£150.00
Dom Pérignon <small>ABV 12.5%</small>			£295.00

## SPARKLING WINES

	Flute	Bottle
Prosecco <small>Italy</small>	£10.50	£49.50

## WHITE WINES

	Glass 125ml	Carafe 375ml	Bottle
Caviar House Selection <small>ABV 13%</small>	£7.00	£20.50	£38.00
Chardonnay <small>Chile, 2018, ABV 13%</small>	£7.25	£21.00	£39.00
Pinot Grigio <small>Italy, 2018, ABV 12.5%</small>	£7.50	£22.00	£40.50
Chenin Blanc <small>South Africa, 2018, ABV 12.5%</small>	£7.75	£23.00	£42.00
Sauvignon Blanc <small>New Zealand, 2018, ABV 13.5%</small>	£8.25	£24.00	£45.00
Chablis <small>France, 2018, ABV 12.5%</small>	£9.75	£28.50	£54.00
Sancerre <small>France, 2018, ABV 13%</small>	£10.50	£29.50	£58.00

## RED & ROSÉ WINES

	Glass 125ml	Carafe 375ml	Bottle
Caviar House Selection <small>ABV 13%</small>	£7.00	£20.50	£38.00
Château Belle Vue La Renaissance <small>Lebanon, 2011, ABV 14.5%</small>	£9.75	£28.25	£55.00
Côtes de Provence <small>Provence, France, 2018, ABV 12.5%</small>	£7.50	£21.50	£42.00

## LA GRANDE SELECTION

	Bottle
Pouilly Fumé <small>La Demoiselle de Bourgeois, France, 2014/15, ABV 13.5%</small>	£85.00
Chablis Grand Cru <small>Vandésir Domaine Tremblay, France, 2015/16, ABV 13%</small>	£95.00
Puligny-Montrachet 1er Cru <small>Les Perrières Domaine Bzikot, France, 2016, ABV 13.5%</small>	£145.00
Gevrey-Chambertin 1er Cru <small>La Perrière Domaine Heresztyn-Mann, France, 2014, ABV 13%</small>	£160.00
Château Haut-Brion <small>1er Cru Classé, Pessac-Léognan, France, 2002, ABV 13.5%</small>	£695.00

## COCKTAILS

Screwdriver	£8.50
Bloody Mary	£8.50

## CHAMPAGNE COCKTAILS

	Flute
Kir Royale	£13.50
Mimosa	£13.50

## SPIRITS

	35ml
<b>Vodka</b>	
Beluga Vodka	£7.00
Absolute	£7.00
Chase Williams	£8.00
Grey Goose	£8.50
Crystal Head	£9.50
Beluga Gold Vodka	£11.50
<b>Gin &amp; Tonic</b>	
Bombay Sapphire	£8.50
Chase Williams	£9.00
Bloom	£9.50
Hendricks	£9.50
Theodore	£9.50
<b>Whiskeys</b>	
Jack Daniels	£7.50
Beam	£7.50
Red Label	£7.50
Black Label	£8.50
Famous Grouse	£8.50
The One	£8.50
Woodford Reserve	£9.00
James	£9.00
Glenfiddich 12 years	£14.00
Oban	£15.00
<b>Cognac</b>	
Courvoisier VSOP	£9.50
Remy Martin	£9.50
<b>Rum</b>	
Havanna Club Dark	£8.00
Captain Morgans Spiced	£8.00
Bacardi	£8.50
Bacardi 8 years	£9.50

## BOTTLED BEERS

Heineken, Netherlands	330ml	£6.00
Camden Pale Ale, England	330ml	£6.00
Moretti, Italy	330ml	£6.00
Balik Beer, Switzerland	330ml	£9.50

## SOFT DRINKS

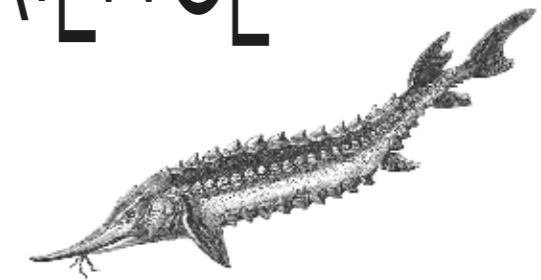
Tomato Juice	Bottle	£3.00
Tonic Waters	Bottle	£3.00
Still / Sparkling Mineral Water	Bottle	£3.50
Coca-Cola / Diet Coke / Sprite	Bottle	£3.50
Luscombe Bubbles & Fruit Juices	Bottle	£3.75
Fresh Orange juice	Glass	£4.50

## COFFEE & TEA

Espresso	£3.00
Americano	£3.50
Latte	£3.50
Tea	£3.50

For a selection of our teas, please ask a member of staff.

MASTER  
OF  
EXPERIENCE



DISCOVER A NEW FOOD EXPERIENCE.

ONE WHERE TASTE, TOUCH, SMELL AND SOUND

HAVE BEEN SPECIALLY DESIGNED

TO GENERATE A COMBINED UNIQUE EXPERIENCE

CAVIAR HOUSE & PRUNIER

THE ULTIMATE LIFESTYLE

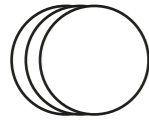
If you have any comments do not hesitate to contact Peter G. Rebeiz, Chairman and CEO Caviar House & Prunier on [pgr@caviarhouse-prunier.com](mailto:pgr@caviarhouse-prunier.com) or Tel.: +41 22 317 81 17



[www.caviarhouse-prunier.com](http://www.caviarhouse-prunier.com)

## PICK & MIX

Please select your favourite plates from our Pick & Mix menu below.



**3 Plates £28.50**

**Crayfish & Mango Cocktail**  
Served on a bed of mixed leaves and spicy mayonnaise.

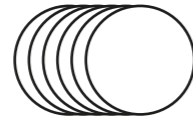
**Tsar Nikolaj Fillet**  
Our signature Balik salmon fillet, served simply with crème fraîche and red onion.

**Prawns with Oriental Salad**  
A mix of leaves, sweetcorn, edamame beans, dressed in an oriental dressing.

**Mini Tsarina**  
Mini blinis topped with crème fraîche, Balik smoked salmon & Prunier caviar.

**Balik Gravlax with Pickled Cucumber**  
Served with dill sauce.

**Prawn Open Sandwich**  
Dark rye bread topped with egg mayonnaise and prawns.



**6 Plates £57.00**

**Duo of Rock Oysters**  
Served with shallot vinegar.

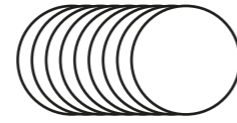
**Balik Tartar**  
Balik salmon tartar served on toasted bread.

**Balik Salmon with Rainbow Salad**  
Balik salmon served on a colourful grain salad.

**Foie Gras with Fruit Chutney**  
Ask a member of the team for today's selection.

**Stilton & Beetroot Salad**  
Served on a bed of mixed baby leaves.

**Tuna Tartar**  
Served on a bed of avocado and topped with crispy onions.



**9 Plates £85.50**

## MEAT & CHEESE

**Foie Gras** £26.00      **Burratina & Caviar** £27.50  
Foie gras, served with a fruit chutney.      Burratina served with 10g of Prunier caviar.

**Pata Negra** £28.50      **V Cheese Board** £15.50  
Traditional Spanish ham.      A selection of 4 cheeses served with granary bread and fruit chutney.

## OPEN SANDWICHES

**Smoked Salmon & Egg Mayonnaise** £12.50      **Platter of Open sandwiches** £17.50  
Scottish smoked salmon served with freshly made egg mayonnaise.      Selection of 3 open sandwiches.

**Shrimp Cocktail** £12.50      **V Avocado & Chilli** £9.50  
Shrimps mixed in Marie rose sauce, served with iceberg lettuce.      Sliced avocado with fresh chilli and olive oil.



Our Prunier caviar & Balik salmon come from our own Prunier Manufacture and Balik Smokery. All dishes are subject to availability of raw materials. A list of allergens is available on request. The majority of our meals can be adapted to become gluten-free. Please enquire with a member of staff for further details. All prices include VAT charged at the standard rate.

V = Vegetarian

## BALIK

**BALIK N°1** £56.00      **BALIK DELIGHT** £29.50  
Smoked and prepared in the original Balik oven, which was closed down in 1994. In 2010, we decided to re-open the oven and were able to source a unique and rare salmon from Norwegian waters.      Balik Sashimi Poke Bowl  
Bowl of sushi rice, Balik salmon, avocado, mango, edamame and red radish.

**BALIK FILLET TSAR NIKOLAJ** £46.00      **Balik Tartar** £21.00  
Tsar Nikolaj      Balik salmon fillet finely chopped and seasoned.  
The noble and most tender part of the famous Balik smoked salmon.

**BALIK SLICED SALMON** £28.50      **Balik Original & Shrimps** £29.50  
Balik Original      Balik sliced and smoked salmon accompanied by marinated shrimps.  
Balik Gravlax      £28.50  
Balik Duo      £28.50  
or discover them both in a Duo.

## SEAFOOD BAR CLASSICS

**Seafood Platter** £39.50      **Crayfish & Mango Salad** £16.50  
A combination of Balik smoked salmon, Balik Gravlax, Balik Tartar, shrimps, king prawn and an oyster, served with a spoon of Prunier caviar and new potato salad.      Served with sweet chilli sauce mayonnaise.

**Oysters** 3 pieces £11.00      6 pieces £21.00      **Smoked Salmon & Rainbow Salad** £19.50  
*subject to availability.*      Slices of smoked salmon, served on a colourful grain salad with butternut squash, red peppers, brown linseed and curly kale. Dressed in a sweet chilli, soy and ginger sauce.

**Crab Salad** £29.50      **Tuna Tartar** £29.00  
Fresh white crab meat.      Tuna Tartar served with avocado and crispy onions.  
*(This dish may contain elements of shell)*

**Royal Shrimp Cocktail** £24.50      **Rock Lobster & Caviar** £75.00  
Shrimps and prawn, served on a bed of avocado, served in a caviar sauce.      Rock lobster served with 10g of Prunier caviar.

**Tsarina** £36.50      **V Avocado Poke Bowl** £19.50  
Blini topped with crème fraîche served with Balik smoked salmon and 10g of Prunier caviar.      Bowl of sushi rice, avocado, mango, edamame, sweetcorn and red radish.

**King Crab & Caviar** £49.50      **Taste of Excellence** £79.00  
Out of the shell king crab legs served with mixed leaves and a spoon of Prunier caviar.      The ultimate & most legendary food products produced for and by mankind must be Caviar, Salmon & Foie Gras! Well here it is! Our ultimate know-how and passion in one! Enjoy!

**Smoked Salmon Salad** £18.00  
Accompanied with feta cheese and beetroot salad, served with a lemon olive oil dressing.

## SIDES

**V Baby Leaf Salad** £3.50      **V New Potato Salad** £3.50  
**V Tomato, Basil & Onion Salad** £3.50      **V Granary Bread & Butter** £3.50

## DESSERTS

**Chocolate Fondant** £7.95      **Coffee & Charbonnel et Walker** £3.95  
Served with whipped cream.      Your choice of coffee served with 2 Charbonnel & Walker truffles.