



DEDICATED
TO THE
BEST
CAVIAR
AND
SMOKED SALMON
OF THE
WORLD



CAVIAR



*Une étape de bon goût ...
dans votre repas.*



THANKS TO JACQUES BEC AND ARTUR MIRANDA
ARCHITECTS
OITOEMPONTO STUDIO

EGGS

ORGANIC BOILED EGGS
& BAERI CAVIAR 20GR
50

SCRAMBLED EGGS
& BAERI CAVIAR 20GR
55

SCRAMBLED EGGS &
SMOKED SALMON
32

MUSHROOM & HERBES
OMELETTE
28



CAVIARS

BELUGA IRAN

THE BEST
IRANIAN FARM

50GR / 125GR
545 1300

BELUGA BULGARE

VERY RARE
STURGEONS,
MATURED FOR
25 YEARS
50GR / 125GR
510 1250

OSSETRA ROYAL GROS GRAINS "FLEUVE AMOUR"

PERFECT AGREEMENT
BETWEEN THE RUSSIAN
OSCETRE
AND THE BELUGA

50GR / 125GR
210 525

OSSETRA IMPERIAL "FLEUVE AMOUR"

BROWN CAVIAR
WITH A TASTE
HAZELNUT

50GR / 125GR
200 500

RUSSIAN SEVRUGA

SEVRUGA STURGEON
RECOGNIZABLE BY HIS SKIN
STAR SHAPED
AND SMALL SILVER GRAINS
2MM IN DIAMETER

50GR / 125GR
300 700

RUSSIAN OSSETRA

RUSSIAN Osetra V20
IS DEFINED BY ITS FLAVOR
RICH AND PERSISTENT
WITH 3 MM GRAINS
OF DIAMETER

50GR / 125GR
250 580

FRENCH BAERI

FROM THE BASSIN

D'ARCACHON
50GR / 125GR
125 315

BAERI URUGUAY

FROM THE BEST

SOUTH AMERICAN FARM

50GR / 125GR
120 300

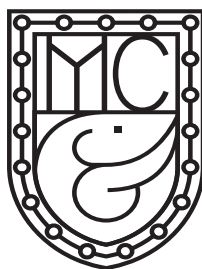
SELECTION OF CAVIAR

URUGUAYAN BAERI 30GR
OSSETRA ROYAL 30GR
BULGARIAN BELUGA 30GR

390

WITH BLINIS AND TOASTS

DE
MAINTENANT



A
L'ORIGINE

BORTSCH & PIROJKIS / 23

MIMOSA EGGS & BOTTARGA / 19

WHITE ASPARAGUS & CAVIAR / 40

LETTUCE & AVOCADO SALAD / 21

LOLITA L SALAD / 21

QUINOA & KALE & POMEGRANATE & AVOCADO

« SURPRISE » AVOCADO / 33

TOMATOES & BURRATA / 25

LETTUCE & KING CRAB / 59

AVOCADO & CRAB / 59

LANGOUSTINE CARPACCIO

& CAVIAR & CITRUS / 75

SEA BREAM CARPACCIO & CAVIAR / 65

MARINATED RAW CARABINEROS GAMBAS
& CAVIAR / 105

FOIE GRAS WITH TRUFFLES / 45

BAKED POTATO
« TRADITION » MAISON DU CAVIAR / 88
30 GR OF CAVIAR

« MINUTE » CRUSHED WHOLE POTATO / 90
30 GR OF CAVIAR

« MINUTE » CRUSHED WHOLE POTATO
WITH TRUFFLES / 75

CRAB & TARRAGON SPAGHETTI / 60

« TRADITIONAL » SPAGHETTI
WITH CAVIAR / 68

BOTTARGA SPAGHETTI / 40

SALMON KOULIBIAC
& WHITE WINE SAUCE / 41

GILTHEAD SEABREAM
& CAVIAR & WINE SAUCE / 70

BEEF FILLET WITH PEPPER SAUCE / 70

BEEF STROGANOFF / 41

SMOKED SALMON

SCOTTISH SALMON
SMOKED ON TWINE
RAISED WITH WILD SALMON ROE
38

NORVEGIAN
SALMON
CLASSIC
29

WILD
SALMON
BALTIC SEA
42

SCOTTISH
SALMON
CLASSIC
32

ORGANIC
SALMON
DEPENDING ON ARRIVALS
SCOTTISH OR IRISH
35

BOTTARGA / 31

PAIR OF PIROJKI / 10

SMOKED «SPRATS» / 14

HERRING PLATE / 24

WILD SALMON ROE FROM ALASKA
50G / 32 125G / 72

OLD-FASHIONED TARAMA / 19
TRADITIONAL RECIPE OF « MAISON DU CAVIAR »

WHITE TARAMA / 12

SUMMER TRUFFLE TARAMA / 15

BOTTARGA TARAMA / 14

CAVIAR TARAMA / 24

SEA URCHIN TARAMA / 11

PLATE OF TARAMA / 19

TOUS LES PRODUITS SONT ACCOMPAGNÉS
DE TOASTS OU DE BLINIS

DESSERTS

CAVIAR

« LA MAISON DU CAVIAR »
125 GR DE CHOCOLAT / 30

WATROUCHKA WITH COTTAGE CHEESE / 23

CHOCOLATE CAKE / 19

APPLE STRUDEL / 23

NUTS PIE / 24

RED FRUIT PAVLAROSE / 28

STRAWBERRIES AND RASPBERRIES / 34

MILLE FEUILLE / 27

COLONEL / 17

SORBET OR ICE CREAM / 14

DEPENDING ON ARRIVAL