## **CHAMPAGNES**

	Flute	1/2 Bottle	Bottle
Caviar House Brut N.V. France, ABV 12%	£13.50	£36.00	£59.00
Caviar House Rosé France, ABV 12%	£14.50	£39.00	£69.00
Lombard 1er Cru Blanc de Noirs Extra Brut N.V. ABV 12.5%	£17.00		£90.00
Lombard Grand Cru Blanc de Blancs Brut N.V.			£95.00
Laurent-Perrier La Cuveé France, ABV 12%			£115.00
Laurent-Perrier Cuveé Rosé France, ABV 12%			£155.00
Dom Pérignon France, ABV 12.5%			£275.00

#### WHITE WINES

	Glass 125ml	Carafe 375ml	Bottle
Chardonnay Chile, 2017, ABV 13%	£7.00	£20.00	£39.00
Pinot Grigio Italy, 2016/17, ABV 12.5%	£7.25	£20.75	£40.50
Picpoul de Pinet France, 2017, ABV 13%	£7.40	£21.00	£41.50
Chenin Blanc South Africa, 2017, ABV 12.5%	£7.50	£21.50	£42.00
Sauvignon Blanc New Zealand, 2016/17, ABV 13.5%	£8.00	£23.00	£45.00
Chablis France, 2016/17, ABV 12.5%	£9.50	£27.50	£54.00
Sancerre France, 2017, ABV 13%	£9.95	£29.00	£57.00

## RED & ROSÉ WINES

	Glass 125ml	Carafe 375ml	Bottle
Pinot Noir France, 2017, ABV 12.5%	£7.50	£21.50	£42.00
Château Belle Vue La Renaissance Lebanon, 2010/11, ABV 14.5%	£10.50	£29.50	£57.50
Côtes de Provence Provence, France, 2016/17, ABV 12.5%	£7.50	£21.50	£42.00

## LA GRANDE SELECTION

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

### COCKTAILS

Kir Royale	£13.50
Mimosa	£13.50
Buck's Fizz	£13.50
Gin/Vodka Martini	£13.50
Bloody Mary	£13.50
Screwdriver	£13.50
Manhattan	£13.50
Old Fashioned	£13.50

### **SPIRITS**

	331111
Vodka	
Absolut ABV 40%	£8.50
Snow Queen ABV 40%	£8.50
Crystal Head ABV 40%	£9.00
Beluga Noble ABV 40%	£9.50
Beluga Gold Line ABV 40%	£11.50
Gin	
Bombay Sapphire ABV 40%	£8.50
Theodore ABV 43%	£9.00
Whiskeys	
Signal Hill ABV 40%	£8.75
Jack Daniels ABV 40%	£9.00
Glenfiddich 12 years ABV 40%	£15.00
Cognac	
Remy Martin (VSOP) ABV 40%	£13.00
Rum	
Bumbu Craft Rum ABV 35%	£8.50

### **BOTTLED BEERS**

Heineken, Netherlands	330ml	£5.75
Moretti, Italy	330ml	£5.75
Balik Beer, Switzerland	330ml	£9.50

## SOFT DRINKS

Bottle	£4.50
Bottle	£4.50
	Bottle Bottle Bottle

### COFFEE & TEA

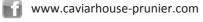
Espresso	£3.50
Americano	£3.50
Latte	£4.00
Cappuccino	£4.00
Tea	£4.00
For a selection of our teas, please ask a member of staff.	

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











DISCOVER A NEW FOOD EXPERIENCE.

ONE WHERE TASTE, TOUCH, SMELL AND SOUND
HAVE BEEN SPECIALLY DESIGNED
TO GENERATE A COMBINED UNIQUE EXPERIENCE



#### SEAFOOD BAR CLASSICS

Balik Tartar, shrimps, ki	smoked salmon, Balik Grav ng prawns and an oyster, caviar and new potato sa	served	£38.00	<b>BALIK N°1</b> 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.	£54.00
Oysters	3 pieces £14.00	6 pieces	£22.00		
	9 pieces £33.00	12 pieces	£42.00	BALIK FILLET TSAR NIKOLAJ	
subject to availability.  Crab Salad Fresh white crab meat.			£29.50	Tsar Nikolaj The noble and most tender part of the famous Balik smoked salmon.	£44.00
(This dish may contain o	elements of shell)			BALIK SLICED SALMON	
Royal Shrimp Cod	ktail		£25.00	Balik Original	£27.50
	ved with Prunier caviar co	cktail sauce.		Balik Gravlax	£27.50
Tsarina Blini topped with crème salmon and 10g of Prun	fraîche served with Balik ier caviar.	smoked	£35.00	Balik Duo or discover them both in a Duo.	£27.50
				BALIK DELIGHT	
King Crab & Cavia Out of the shell king cra and a spoon of Prunier	b legs served with mixed	eaves	£49.50	Balik Tartar Balik salmon fillet finely chopped and seasoned.	£19.50
				Balik Original & Shrimps Balik sliced and smoked salmon accompanied by marinated shrimps.	£29.50

#### **FOODIES CORNER**

Pata Negra Traditional Spanish ham.	£28.50	Marinated Shrimps Served with a mango salsa.	£19.00
Lobster & Caviar Lobster served with 10g of Prunier caviar.	£75.00	Burratina & Caviar Burratina served with 10g of Prunier caviar.	£25.00
Scottish Smoked Salmon Finest Salmon from pure waters of Scotland.	£23.00	Lobster, Mango & Avocado Salad $^{1}\!/_{2}$ Lobster served out of the shell, on a bed of mixed leaves, fresh mango and avocado.	£45.00
Lobster Club Sandwich  1/2 Lobster, avocado, egg, tomato, salad, Emmental cheese, Marie Rose sauce / thick cut crisps.	£39.50		

V = Vegetarian

# AN INVITATION TO DISCOVER FRENCH CAVIAR & SMOKED SALMON

FROM OUR OWN MANUFACTURE

Caviarshot 15g & Tsar Nikolaj 20g £25.00

Duo of dégustation, choice £30.00

Prunier Caviar & Balik Tartar

Duo of baguettes with Prunier caviar and Balik smoked salmon tartar served with a composition of avocado, radish and cucumber.

Prunier Caviar & Salmon Eggs

Duo of baguettes with Prunier caviar and Balik salmon eggs, hard boiled egg, mayonnaise, chives and lemon zest.

£19.50

#### **SEASONAL SPECIALS**

Smoked Salmon & Rainbow Salad

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.

British Meat Charcuterie

£18.50

£14.50

A selection of British meats served with granary bread, olives and chutney.

V Cheese Board

A selection of 4 cheeses served with granary bread

and fruit chutney.

#### THE KINGS SEAFOOD PLATTER

£175.00
Four Rock Oysters
King Crab
Half Lobster
Prawns
Fresh White Crab Meat
1 x 20g of Selected Caviar

**SIDES** 

V Baby Leaf Salad £4.95 V New Potato Salad £4.95

V Tomato & Cucumber Salad £4.95 V Granary Bread & Butter £4.95

THERE ARE NO ENDANGERED HISH ON THIS MENU
SUPPORT PROJECT OCEAN
Selfridges.com/projectocean

A 10% discretionary service charge will be added to your bill.

Our Prunier caviar & Balik salmon come from our own Prunier Manufacture and Balik Smokery. Balik salmon origin: Norway.

For all our preparations, we only use the freshest ingredients.

Therefore, all dishes are subject to availability of raw materials. We thank you for your understanding. 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.