

CLASSICS

Scottish Smoked Salmon

£14.50

Finest Salmon from the pure waters of Scotland.
Served with a green salad, new potato salad
and bread & butter

Prawn Cocktail

£14.50

Shrimps accompanied by a freshly prepared
Marie-Rose sauce & avocados.

Dressed Crab

£23.00

Fresh white & brown crab meat delivered daily from
the South coast of England.
(This dish main contain elements of shell)

Tsarina

£29.00

Blini topped with crème fraîche, served with
Balik smoked salmon and 10 g of Prunier caviar.

Lobster

£29.50

Half Lobster

£17.50

Shrimp Cocktail

£19.50

Shrimps served with tiger prawns, accompanied by a freshly
prepared Marie-Rose sauce and mixed salad.

PLATTERS

Seafood Platter

£29.50

A combination of Balik smoked salmon, Balik Gravlax, Balik Tartar,
crayfish, shrimps, herring and king prawn.

FOODIES' CORNER

Burratina & Caviar

£19.50

Burratina cheese served with 10g Prunier caviar.

Tuna Tartare

£29.00

Freshly diced Tuna, served with avocado, crispy onions
and a citrus, soy sauce.

Curried Crab & Mango Salad

£27.00

White crab meat mixed with a curry sauce,
served with freshly cut mango.

Salmon Tartar Wrap & Soft Drink

£9.00

Salmon tartar wrap
served with a green salad.

SMOKED SALMON

from our own smokery

BALIK SALMON FILLETS

Tsar Fillet

£29.50

The most noble and tender part of our Balik salmon,
carved from the rear fillet.

BALIK SLICED SALMON

Original

£23.50

Gravlax

£23.50

Choose the classic Balik smoked salmon, the Gravlax
or discover them both in a Duo.

BALIK DELIGHT

Tartar

£15.00

Balik salmon fillet finely chopped
and seasoned.

CAVIAR



Prunier "Tradition"

30 g £60 - 50 g £95 - 125 g £235

This caviar's pure taste, with hints of almond and walnuts,
leaves a long lasting-taste on the palate.

Prunier "Saint James - YSL Love Edition"

30 g £100 50 g £165 125 g £395

The delicate roe impresses with its lovely,
long-lasting aroma and its lively,
iodised flavour.



Caviar House Selection "Oscietra"

30 g £100 - 50 g £165 - 125 g £395

A fine hazelnut aroma underscores
its balanced flavour.

#CAVIAR
SHOT

10 g £10 20 g £20

CAVIAR HOUSE & PRUNIER HIGH TEA

Available between 3.00pm - 5.00pm

Selection of Seafood Canapes without Champagne

£19.50 per person

With Champagne

£26.00 per person



THERE ARE NO ENDANGERED FISH ON THIS MENU
SUPPORT PROJECT OCEAN
selfridges.com/projectocean

CHAMPAGNES

	Glass 125ml	1/2 Bottle	Bottle
Caviar House N.V. ABV 12%	£12.00	£29.00	£55.00
Caviar House Rosé ABV 12%	£13.50	£36.00	£63.00
Selfridges Brut N.V. ABV 12%	£12.50		£56.00
Selfridges Brut Rosé N.V. ABV 12.5%	£14.75		£65.00
Bollinger Special Cuvée ABV 12.5%			£95.00
Ruinart Rosé, ABV 12.5%	£20.00		£95.00
Ruinart Blanc de Blancs, ABV 12.5%	£21.00	£55.00	£100.00
Dom Perignon, ABV 12.5%			£235.00
Krug, ABV 12.5%			£245.00

CHAMPAGNE COCKTAILS

	Flute
Kir Royale	£12.50
Mimosa	£12.50

WHITE WINES

	Glass 125ml	Carafe 375ml	Bottle
Pinot Grigio Veneto, Italy 2014/15, ABV 12.5%	£6.25	£18.50	£35.00
Sauvignon Blanc Framingham Marlborough, New Zealand 2014/15, ABV 13%	£7.00	£20.00	£38.00
Chablis Burgundy, France 2014, ABV 12.5%	£7.25	£20.50	£39.00
Sancerre Loire Valley, France 2014, ABV 12.5%	£7.50	£22.00	£43.00

RED & ROSÉ WINES

	Glass 125ml	Carafe 375ml	Bottle
Chateau Belle-Vue La Renaissance Lebanon 2008/09, ABV 14%	£9.50	£27.50	£55.00
Côtes de Provence Provence, France 2014, ABV 12.5%	£6.50	£19.00	£38.00

SPIRITS

	35 ml
Beluga Noble Russian Vodka ABV 40%	£6.00
Gin & Tonic ABV 40%	£7.75
Bloody Mary Beluga Vodka combined with tomato juice ABV 40%	£7.75

BOTTLED BEERS

Peroni ABV 5.1%,	330ml	£4.50
Balik Beer ABV 11%,	330ml	£7.00

SOFT DRINKS

Coca-Cola / Diet Coke/ Sprite	Bottle	£2.50
Fresh Orange Juice	Bottle	£2.50
Tomoto Juice	Bottle	£2.50
Still / Sparkling Mineral Water	Bottle	£2.50

COFFEE

Espresso		£2.50
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CAVIAR HOUSE & PRUNIER
SEAFOOD BAR



GENEVA · PARIS · LONDON · NEW YORK · TOKYO · HONG KONG · DUBAI
COPENHAGEN · CRANS-MONTANA · HAMBURG · MALAGA · DOHA · ISTANBUL

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.
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. All prices include VAT charged at the standard rate.
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