Oysters

Rock Oysters

6	£19.00	9	£28.00	12	£36.00

£12.50

30g £60 50g £95

30g £100

50g £165

30g £100 50g £165

30g £310

50g £510

Royal Bay of Grouville, Jersey, England

Brownsea Island, Dorset, England

West Mersea, Essex, England

Kumamoto, Maldon, Essex, England

Fines de Claire, Bay of Oleron, France

Not sure which Oysters to go for, why not try a selection of our Rock Oysters?

Native Oysters

Galway Bay, Ireland. Loch Duar, Scotland.

Natives No.2, No.1 or No. 00 (seasonal)

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No. 2	£25.00
No. 1	£27.00
No. 00	£34.00

Winter Warmer

Fish Bisque Served with bread & butter.

Caviar

	Prunier "Tradition"
)	The fine and unique characteristics of this caviar are the very definition
	of the Prunier range. Its pure taste with hints of almonds and walnuts leaves
	a long-lasting taste on the palate.

Prunier "Saint James"

This is truly the epitome of Prunier caviar. Saint-James has been produced using the same exclusive technique since 1932, resulting in an impressive caviar that has a strong taste and will leave a lasting impression on your palate.

	— <mark>Luxury</mark> £100	Minut	e - Love	Edition		OVE-
30g	£100	50g	£165	125g	£395 📎	PRUNIER
	Cavia	ar Prunie	er "Saint Ja	ames"		



Z	Caviar House Selection "Oscietra" Oscietra comes from the Acipenser Gueldenstaedti sturgeon. This exceptional caviar has large pearls and an incomparable taste, with hints of hazelnut. It has a beautiful amber color and a long-lasting unique taste.
	Caviar House Selection "Beluga"

upon availability of product Without a doubt, this caviar is the choice for fine food aficionados. Obtained exclusively from the Huso Huso sturgeon, Beluga caviar, with its large pearl grey grains, has a unique consistency and flavor, a full-bodied structure and an unrivalled development on the palate. Beluga is the ultimate caviar, simply beyond compare.

> All dishes are subject to availability of raw materials. Some of our dishes may contain nuts and other allergens, please speak to a member of our team for further information.

All prices include VAT charged at the standard rate.

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

——House Specials—	
Tsarina Lightly toasted blini topped with crème fraîche, served with Balik smoked salmon and 10g of Caviar House Selection caviar.	£29.00
Balik Fillet Tsar Nikolaj No.1 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 but rare salr from the Norwegian frontiers.	£46.00
Fruite De Mer Lobster, six oysters, dressed crab, crevettes and 10g caviar shot	£95.00 For 2 Persons
Classic Seafood Bar	
Scottish Smoked Salmon inest salmon from the pure waters of Scotland, smoked for a traditional flavour	£17.00
Shrimp Cocktail Shrimps served with Tiger prawns, accompanied with a freshly prepared Marie Rose saud	£19.50
Dressed Crab Tresh white crab meat delivered daily from South coast of England. This dish may contain elements of shell)	£27.00
Smoked Salmon & Shrimps Balik smoked salmon prepared according to a Russian recipe accompanied with succule beeled shrimps and Marie Rose sauce.	£27.00 nt
Seafood Platter A combination of Balik smoked salmon, Balik Gravlax, Balik Tartar, shrimps, herring, ing prawn, crayfish and an oyster, accompanied with a freshly prepared Marie Rose sauce.	£29.00 Per Person
-obster Freshly prepared with Marie Rose sauce.	Half £19.50 /hole £29.50
King Crab Kamchatka King crab legs from Norway, accompanied with a freshly prepared Marie Rose sauce.	£39.00
Balik Smoked Salmon	
Balik Tartar Pure smoked salmon fillet finely chopped and seasoned.	£17.00
Balik Classic Traditional and authentic, the Balik Side Classic is a remarkable salmon specially selected and lightly smoked in a traditional smoking oven. The exquisite, distinctive aroma unfolds when the side of salmon is cut into thin slices.	£22.50

Balik Gravlax Balik smoked and marinated salmon with dill, accompanied with pumpernickel bread and dill mustard sauce.	£23.50
Tsar Nikolaj Fillet The legendary fillet of smoked salmon introduced in 1984 for the first time which continues today 30 years later, to be the ultimate reference of smoked salmon.	£29.50
Balik Discovery	£39.00

Discover all the Balik salmon range.

Why not add a 10g $\#CAVIAR_{SHOT}$ to your meal for £10.00



Champagnes Flute 1/2 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.	£12.50		£56.00
Selfridges Brut Rosé N.V. ABV 12%	£14.75		£65.00
Ruinart Rosé ABV 12.5%			£95.00
Ruinart Blanc de Blancs ABV 12.5%		£52.00	£100.00
Dom Perignon ABV 12.5%			£235.00
Krug Grande Cuvee N.V.			£245.00

Champagne Cocktails

Kir Royale	
Mimosa	
All champagne Cocktails are made with Caviar House Brut N.V.	

White Wines Glass 125ml Carafe 375ml

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

Rosé Wines

Cotes de Provence Provence, France 2014, ABV 12.5%	£6.50	£19.00	£36.00
Red Wines	Glass 125ml	Carafe 375ml	Bottle
Chateau Belle-Vue La Renaissance Lebanon, 2008, ABV 14%	£9.50	£27.50	£55.00

Glass 125ml Carafe 375ml

Spirits

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Beluga Noble Russian Vodka ABV 40%	£6.00
Oyster Shot Bloody Mary & Oyster Shot	£7.00
Bloody Mary Beluga vodka combined with tomato juice - ABV 40%	£7.00
Gin & Tonic ABV 40%	£7.00

Bottled **Beers**

Peroni ABV 5.1%, 330ml	£4.75
Balik Beer ABV 11%, 330ml	£7.00
Selfridges 1909 IPA (FH) ABV 6%, 500ml	£7.50

Soft Drinks

Coca-Cola / Diet Coke / Sprite	Bottle	£4.50
Fresh Orange Juice	Glass	£4.50
Tomato Juice	Bottle	£4.50
Still / Sparkling Mineral Water	Bottle	£4.50

Coffee

Espresso

$\& \frac{CAVIAR}{HOUSE}$ PRUNIER



Bottle

Flute

£12.50 £12.50

Bottle

Bottle

35 ml