

Oysters

English - Irish - Jersey - Rock Oysters

For further information regarding today's selection please ask a member of our staff.

French - Rock Oysters

(Brittany, Normandy and the Mediterranean)

For further information regarding today's selection please ask a member of our staff.

Kumamoto - Rock Oysters

All Pacific Rock Oysters originated in Japan, where, what has now become our staple oyster, it has been actively farmed all around the world to become the size it now is. Oysters from Kumamoto prefecture are not intensively reared and so have stayed at the same size they were.

Irish - Scottish - Natives No. 2, No. 1 or No. 00 (seasonal)

Native Irish oysters, taken from their beds in inner Galway Bay, where the Kelly family has been raising these for the last 50 years.

Our Scottish Native oysters come from Loch Ryan. They have a purity and depth of flavour that is hard to beat being plump and sweet with a firm texture.

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

	x 6 Oysters	x 12 Oysters
Rock Oysters	19.00	36.00
Native Oysters No. 2	25.00	
Native Oysters No. 1	27.00	
Native Oysters No. 00	34.00	

Why not try a delicious selection of toppings included in the above prices. Please ask a member of our team for more details.

Classics

Seafood Platter

£29.00

A combination of Balik smoked salmon, Balik Gravlax, Balik Tartar, shrimps, herring, king prawn, crayfish and an oyster accompanied with a freshly prepared Marie Rose sauce.

Tsarina

£29.00

Lightly toasted blini topped with crème fraîche, served with Balik smoked salmon and 10g of selected caviar.

Crab Salad

£27.00

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

Shrimp Cocktail

£19.50

Shrimps served with Pacific Tiger prawns, accompanied with a freshly prepared Marie Rose sauce.

Scottish Smoked salmon

£17.00

Finest salmon from the pure waters of Scotland, smoked for a traditional flavour.

King Crab Kamchatka

£39.00

King crab legs from Norway, accompanied with a freshly prepared Marie Rose sauce.

King Crab Kamchatka & Caviar

£46.00

With 5g of Caviar House Selection caviar.

Smoked Salmon & Shrimps

£27.00

Balik smoked salmon prepared according to a Russian recipe accompanied with succulent peeled shrimps and Marie Rose sauce.

Lobster

Whole Lobster £29.50 Half Lobster £19.50

Caviar & Lobster

Whole Lobster £49.50 Half Lobster £39.50

Lobster served with 20g of Caviar House Selection caviar, accompanied with a freshly prepared Marie Rose sauce.

Pata Negra

£25.00

Traditional Spanish ham served with toasted bread.



The Famous Balik Fillets

No.1

£46.00

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 salmon from the Norwegian frontiers.

Tsar Fillet & Caviar

£39.50

The legendary Tsar Nikolaj Fillet served with 10g of Caviar House Selection caviar.

Balik Jazz Fillet

£39.50

For the 45th anniversary of the Montreux Jazz Festival it was decided to create the first smoked Gravlax fillet in the world.

Tsar Nikolaj Fillet

£29.50

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.

The Art of Smoked Salmon

Original

£22.50

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.

Gravlax

£23.50

Balik smoked and marinated salmon with dill served with dill mustard sauce.

Duo of Salmon

£25.00

Balik smoked salmon prepared according to a Russian recipe, used for the Imperial court. Balik Gravlax smoked and marinated with dill.

Balik Discovery

£39.00

Discover all the Balik salmon range.

Balik Sjomga

£25.00

Discover the Balik Sjomga Tradition and Orange sliced in a sashimi style. This line, inspired by a Scandinavian traditional recipe, was perfected by the Balik Farm by slightly smoking each preparation before each marinade.

Balik Pearls

£23.00

Balik salmon eggs served with crème fraîche, finely chopped onion and freshly toasted bread.

Balik Tartar

£17.00

Pure salmon fillet finely chopped and seasoned and served with crème fraîche.

All dishes are subject to availability of raw materials.

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

Caviar Delight



Prunier "Paris"

30 g £110.00 - 50 g £180.00 - 125 g £435.00

The low salt content of this caviar aims to accentuate its flavour rather than extend its conservation. For two weeks following its catch, the roe retains a unique texture, each egg preserving 100% of its oil content giving it an incomparable and highly refined taste. Having the opportunity to savour this caviar within a week of preparation is an incredible experience. Its unique and exclusive taste offering an exceptional sensation.



Prunier "Saint James"

30 g £110.00 - 50 g £180.00 - 125 g £435.00

Produced using traditional Persian methods, this caviar made its debut at the grand opening of the Prunier Restaurant in Saint James's Street in London in 1932. Low salt content, perfectly ripened. The Saint James selection was specially produced to meet the tastes of high-ranking guests, such as royalty and heads of state, who frequented the Prunier Restaurant in Saint James's in London.



Prunier "Malossol"

30 g £110.00 - 50 g £180.00 - 125 g £435.00

This particular caviar preparation, also known as pure salted, is one of the masterpieces of Prunier caviar preparation. Rich in character due to its unique salt content and preparation, the "Malossol" caviar pays tribute to a time when Prunier would specially produce this caviar with its particular "Beluga" taste for its overseas clients in America and Japan. The pilots Nungesser and Coli took a box of "Prunier Malossol" caviar along with them on their historic transatlantic flight in 1927.



LUXURY MINUTE

125g Saint James Caviar £475.00



Caviar House Selection "Qando Classic"

30 g £40.00 - 50 g £55.00 - 125 g £135.00

This selection of caviar is the fruit of the hybridisation of the Acipenser Schrencki and the Huso Dauricus sturgeons, indigenous to the Amur River, on the northern border between China and Russia. This beautiful ebony-coloured caviar has a well-rounded and subtle aroma. Its large, firm grain and delicate, smooth flavour will seduce amateurs and connoisseurs alike.



Caviar House Selection "Oscietra"

30 g £70.00 - 50 g £110.00 - 125 g £260.00

This caviar selection comes from a middle-aged Oscietra and has a full bodied grain. Its colour varies from dark to light brown and its taste will remind you of hazelnut flavours.



Caviar House Selection "Royal Black"

30 g £85.00 - 50 g £140.00 - 125 g £345.00

This caviar coming from a young Oscietra, is the darkest of the Caviar House Selection. With a rather large grain and an exceptionally rich taste the Royal Black is a taste reminiscent of the Beluga.



Caviar House Selection "B-Beluga"

30 g £195.00 - 50 g £325.00 - 125 g £780.00

Its unusually large, light grey grain has got a very thin membrane and a distinctively creamy, lasting taste.

Caviar Discovery

Tete - A - Tete

£40.00

2 glasses of Caviar House Champagne and 20g of selected Caviar House Caviar.

Tsarina

£29.00

Lightly toasted blini topped with crème fraîche, served with Balik smoked salmon and 10 g of Caviar House Selection caviar.

Marilyn

£20.00

10 g of Caviar House Selection caviar with a glass of champagne.

Champagnes

	Flute	1/2 Bottle	Bottle
Caviar House N.V. ABV 12%	£12.00	£29.00	£55.00
Caviar House Rosé ABV 12%	£13.50	£34.00	£59.00
Selfridges Brut N.V. (FH) ABV 12%	£12.50		£47.25
Selfridges Brut Rosé N.V. (FH) ABV 12%	£14.75		£57.90
Laurent Perrier Brut N.V. ABV 12%		£39.00	£75.00
Laurent Perrier Rosé ABV 12%			£95.00
Dom Perignon ABV 12.5%			£195.00
Krug Grande Cuvee N.V. ABV 12.5%			£205.00

White Wines

	Glass 125ml	Carafe 375ml	Bottle
Chardonnay Chile 2013, ABV 13%	£6.00	£18.00	£34.00
Pinot Grigio Veneto, Italy 2013, ABV 12%	£6.00	£18.00	£34.00
Chablis Burgundy, France 2013, ABV 12.5%	£6.50	£19.00	£36.00
Sauvignon Blanc Framingham Marlborough, New Zealand 2013, ABV 13%	£7.00	£20.00	£38.00
Sancerre Loire Valley, France 2013, ABV 13%	£7.50	£21.00	£39.00

Rosé Wines

	Glass 125ml	Carafe 375ml	Bottle
Pinot Grigio Blush Veneto, Italy 2013, ABV 12%	£6.00	£18.00	£34.00

Red Wines

	Glass 125ml	Carafe 375ml	Bottle
Rioja Spain, 2011, ABV 13.5%	£6.50	£19.00	£36.00

Vodkas

		35 ml
Beluga Noble Russian Vodka ABV 40%		£5.00
Beluga Gold Line Russian Vodka ABV 40%		£9.50
Bloody Mary Beluga vodka combined with tomato juice - ABV 40%		£5.75

Bottled Beers

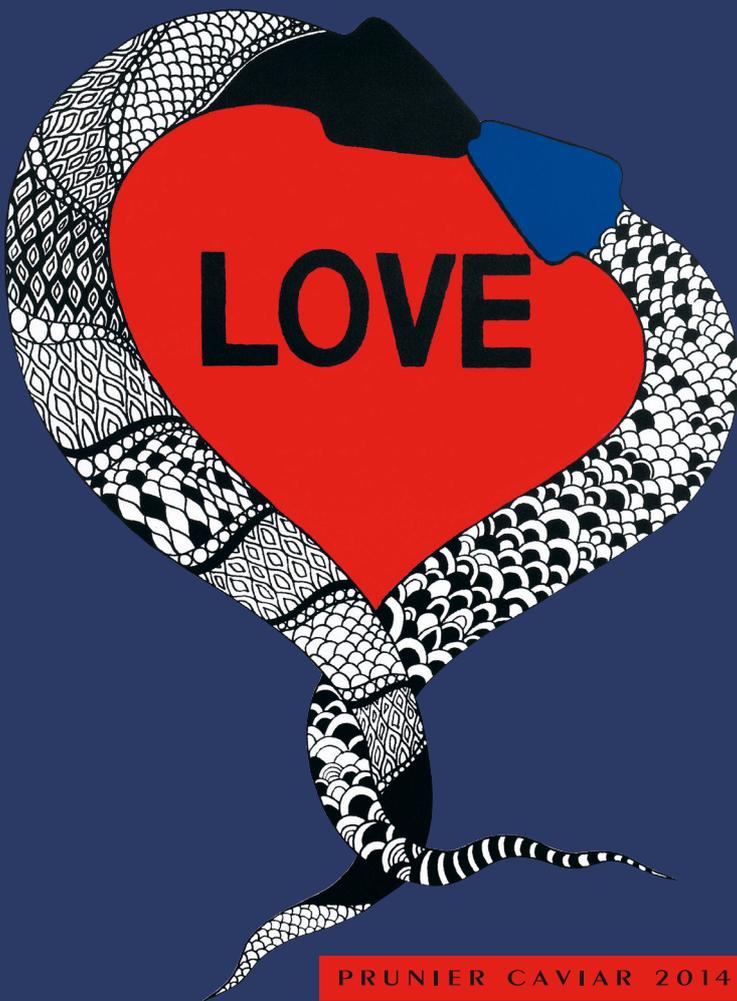
Peroni ABV 5.1%, 330ml	£3.75
London Pride ABV 4.7%, 500ml	£4.25
Balik Beer ABV 11%, 330ml	£7.00
Selfridges 1909 IPA (FH) ABV 6%, 500ml	£7.50

Soft Drinks

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

Coffee

Espresso	£4.00
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PRUNIER CAVIAR 2014

Luxury Minute "Love Edition"

125g £475.00

Caviar Prunier "Love Edition"