

OYSTERS

Please ask a member of staff for today's selection.

3 pieces	£16.00	6 pieces	£29.00
9 pieces	£40.00	12 pieces	£52.00

SALADS

Goat Cheese Salad (V) Roasted beetroot, mixed leaves, creamy goats cheese and roasted walnuts drizzled with a dijon, honey and lemon oil dressing.	£15.00
Caesar Salad A classic Caesar salad served with our own Caviar Caesar dressing, topped with boiled egg. Served with Lobster & Crayfish.	£39.50

SEAFOOD BAR CLASSICS

King Seafood Platter A celebration of the sea! Whole lobster, dressed crab, crevettes, baby prawns, crayfish tail, oysters. 20g Prunier Caviar with blinis and a bread.	£185.00
Lobster Club Sandwich ½ lobster meat, egg, tomato, salad, emmental cheese, Marie Rose sauce. Served with crisps.	£42.00
Crab Salad White crab meat served with a green leaf salad. (This dish may contain elements of shell)	£42.00
King Crab & Caviar Succulent crab legs served with mixed salad, garlic butter and 10g caviar.	£110.00
Burratina & Caviar Burratina served with 10g Prunier Caviar.	£38.00
Tsarina 10g of Prunier caviar, Balik smoked salmon served on a toasted blini topped with crème fraîche.	£44.00
Seafood Platter Balik smoked, Balik Gravlax, Balik Tartar, shrimps, king prawns, a spoon of caviar & an oyster, served with a green salad and new potato salad.	£49.00
Royal Shrimp Cocktail Shrimps & Prawns, served with Prunier Caviar, avocado and cocktail sauce.	£32.00
Smoked Salmon & Shrimp Salad Smoked salmon served with succulent shrimps marinated with lime and chilli, served with a mixed salad.	£32.00
Crab Burger Mashed avocado dressed with extra virgin olive oil, mixed with dressed crab meat, wild salmon eggs, served with salad and crisps.	£26.00
Cheese Board (V) A selection of four British cheeses, served with crackers and fruit chutney.	£30.00

V = Vegetarian - VG = Vegan

BALIK SMOKED SALMON

From our own smokery located in Ebersol, Toggenburg, Switzerland

SMOKED SALMON FILLET Balik Tsar Nikolaj Fillet The noble and most tender part of the famous Balik smoked Salmon.	£59.00
SLICED SALMON Balik Classic Balik Gravlax	£34.00 £34.00
SALMON TARTAR Balik Classic Tartar Balik Salmon fillet finely chopped and seasoned.	£25.00

CAVIAR EXPERIENCES

Master of Selection £175.00

Indulge in this exclusive experience, and explore six varieties of caviar in one dish,
carefully selected for their unique differences in flavour, colour and texture.
Our caviar master has chosen the very best from both our ranges of Caviar House
'Finest Selection' and French 'Prunier caviar', to present you with the famous Beluga,
gleaming & golden Oscietra, to the rich dark pearls of the Baerii caviar;
this is a true culinary exploration.

Soldiers Royale £25.00

A childhood favourite with a touch of
indulgence "Dippy" soft boiled
Clarence Court hens eggs,
served with toasted smoked salmon
and crème fraîche 'soldiers' and caviar.

The Ultimate Caviar Tray £135.00

The Ultimate Caviar Experience,
50g of caviar served on a variety of tasting dishes
including, Balik Tsar Nikolaj Fillet,
Oyster, Burratina, Salmon Tartar,
Potato Salad and egg.

Vodka Bump £25 Caviar & Vodka shot.

Caviar Ice £20.00

Sicilian lemon sorbet drizzled with vodka
and topped with caviar.

Champagne Bump £25 Caviar & Champagne glass.

SIDE DISHES

Baby leaf salad (V)	£5.50
Bread & Butter (V)	£5.50

PRUNIER CAVIAR

From our own Manufacture located in Montpon- Menesterol, Dordogne, France

PRUNIER BAERI 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.

30g	£90.00	50g	£140.00	125g	£340.00
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PRUNIER BAERI SAINT-JAMES

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

30g	£130.00	50g	£215.00	125g	£540.00
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PRUNIER BAERI PARIS

A complex and unique aroma is complemented by a subtle
and creamy character in a caviar with a very low salt content.

30g	£130.00	50g	£215.00	125g	£540.00
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PRUNIER OSCIETRE SUPERIEUR

This Oscietre caviar is with light brown-grey grains and a creamy texture,
will delight the most subtle palates by giving them a unique aromatic persistence.

30g	£155.00	50g	£250.00	125g	£630.00
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FINEST CAVIAR

CAVIAR HOUSE FINEST OSCIETRA

A fine hazelnut aroma underscores a balanced flavour.

30g	£130.00	50g	£215.00	125g	£540.00
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CAVIAR HOUSE FINEST IMPERIAL

This caviar of light colour has a firm texture and a coarse, fleshy grain.
Its aromas in the mouth are very fine and complex.

30g	£235.00	50g	£380.00	125g	£955.00
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CAVIAR HOUSE FINEST KALUGA

Our Pure Kaluga selection is renowned for its exquisite taste,
velvety texture and lingering mouthfeel.

30g	£235.00	50g	£380.00	125g	£955.00
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CAVIAR HOUSE FINEST BELUGA

With a full-bodied structure and an unrivaled development on the palate,
Beluga caviar brings a unique consistency and flavour.

30g	£265.00	50g	£430.00	125g	£1,080.00
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Our Prunier caviar & Balik Salmon come from our own Prunier Manufacture and Balik Smokery. If you have any food allergies,
intolerances or sensitivities, please let us know before you order. All prices include VAT charged at the standard rate.

A 12.5 % discretionary service charge will be added to your bill.



CAVIAR HOUSE

THE FINEST

If you have any comments do not hesitate to contact our Executive Office
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