

Champagnes

	Flute	1/2 Bottle	Bottle
Caviar House & Prunier <small>ABV 12%</small>	£8.95	£25.00	£45.00
Caviar House & Prunier Rosé <small>ABV 12%</small>	£12.00	£34.00	£55.00
Philipponnat Royale Reserve Brut N.V. <small>ABV 12%</small>		£39.00	£65.00
Philipponnat Reserve Rosé N.V. <small>ABV 12%</small>		£45.00	£85.00
Ruinart Blanc de Blancs <small>ABV 12.5%</small>		£49.00	£90.00
Dom Perignon <small>ABV 12.5%</small>			£175.00

White Wines

	Glass 125ml	1/2 Bottle	Bottle
Lizard Hill Sauvignon Blanc Blend <small>Levant, 2010, ABV 14.5%</small>	£5.50	£15.50	£30.00
Chenin Blanc <small>South Africa 2011, ABV 13%</small>	£5.50		£30.00
Muscadet <small>Loire Valley, France 2010/11, ABV 12%</small>	£5.75	£16.00	£31.00
Chardonnay <small>Chile 2011, ABV 13%</small>	£6.00		£34.00
Pinot Grigio <small>Veneto, Italy 2011, ABV 12%</small>	£6.00		£34.00
Chablis <small>Burgundy, France 2011, ABV 12%</small>	£6.50	£19.00	£36.00
Sauvignon Blanc Framingham <small>Marlborough, New Zealand 2011, ABV 13%</small>	£7.00		£38.00
Sancerre <small>Loire Valley, France 2011, ABV 13%</small>	£7.50	£21.00	£39.00

Rosé Wines

	Glass 125ml	1/2 Bottle	Bottle
Pinot Grigio Blush <small>Veneto, Italy 2011, ABV 12%</small>	£6.00		£34.00

Red Wines

	Glass 125ml	1/2 Bottle	Bottle
Rioja <small>Spain, 2009, ABV 13.5%</small>	£6.50		£36.00

Vodkas

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

Bottled Beers

Carlsberg <small>ABV 3.8%, 275ml</small>	£3.25
Peroni <small>ABV 5.1%, 330ml</small>	£3.75
London Pride <small>ABV 4.7%, 500ml</small>	£4.25
Balik Beer <small>ABV 11%, 330ml</small>	£7.00

Soft Drinks

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

Coffee & Tea

Espresso	£2.00
Americano	£2.50
Café Gourmand	£6.50
Tea <small>For a selection of our teas, please ask a member of our team.</small>	£2.50

Seafood Bars & Restaurants around the world

GENEVA

GENEVA AIRPORT
GENEVA - GLOBUS

CRANS MONTANA

46, RUE CENTRALE

LONDON

HARRODS
161 PICCADILLY
HEATHROW INTERNATIONAL AIRPORT - T1, T3, T4, T5
GATWICK - SOUTH & NORTH TERMINAL

COPENHAGEN

COPENHAGEN AIRPORT - TERMINAL 3

HAMBURG

ALSTERHAUS - 16/20, JUNGFERNSTIEG

DUBLIN

DUBLIN AIRPORT

MALAGA

MALAGA AIRPORT

DUBAI

DUBAI INTERNATIONAL AIRPORT

HONG KONG

HONG KONG INTERNATIONAL AIRPORT
TERMINAL 1, EAST HALL

SYDNEY

SYDNEY AIRPORT

PARIS

16, AVENUE VICTOR HUGO
15, PLACE DE LA MADELEINE
ORLY INTERNATIONAL AIRPORT - TERMINAL WEST
CHARLES DE GAULLE INTERNATIONAL AIRPORT
JUNCTION AC - TERMINAL S4

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Seafood Bar Classics

Rock Oysters

6 £17 9 £24 12 £32

Rock Oysters selected from England, Ireland & France, please ask a member of our team for today's selection.

Shrimp Cocktail

£19.00

Mediterranean shrimps served with succulent cold water Atlantic Prawns and freshly peeled king prawns.

Seafood Platter

for 1 £29.00 for 2 £52.00

A combination of Balik smoked Salmon, Balik Gravlax, Balik Tartar, shrimps, herring, king prawn, mussels and an oyster.

Smoked Salmon & Shrimps

£26.00

Balik smoked salmon prepared according to a Russian Recipe accompanied with succulent peeled shrimps.

Tsarina

£29.00

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

Scottish Smoked Salmon or Scottish Gravlax

£15.00

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

Crab Salad

£26.00

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

King Crab Kamchatka

£39.00

King crab legs from the cold waters of the Bering Sea.

Whole Lobster or 1/2 Lobster

£45.00

£29.50

Kings Seafood Platter

£145.00

Half lobster, king crab, tiger prawns, crevettes, shrimps, fresh cornish crab, Scottish smoked salmon and 2 x 10g Prunier Caviar.

Duck Foie Gras

£22.00

Duck Foie Gras served with freshly toasted malted bread and a green salad.

Pata Negra

£25.00

Traditional Spanish ham served with toasted bread and fresh mixed leaf salad.

Balik Smoked Salmon®

Balik Tartar

£16.00

Pure salmon fillet finely chopped.

Tsar Nikolaj Fillet

£29.00

The legendary fillet of smoked Salmon introduced in 1984 for the first time which continues today nearly 30 years later to be the ultimate reference of smoked salmon.

Discovery

£38.00

Discover all of the Balik salmon range, a combination of classic tartar, Pearls, Gravlax, smoked Salmon, Sjomga and Tsar Nikolaj Fillet.

Sjomga Line

£24.00

Discover the Balik Sjomga Tradition, Nori & Orange. This line, inspired by a Scandinavian traditional recipe, was perfected by the Balik Farm by slightly smoking each preparation before each marinade.

Classic Smoked Salmon

£22.00

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

£22.00

Balik salmon smoked and marinated with dill..

Duo of Salmon

£24.00

Balik Gravlax smoked and marinated with dill. Balik Classic smoked salmon.

Balik Pearls

£22.00

Balik salmon eggs.

No.1 Fillet

£45.00

Smoked and prepared in the original Balik oven which was closed down in 1994. In 2010 we decided to re-open the oven and was able to source a unique but rare salmon from the Russian / Norwegian frontiers. Less than 1000 pieces are produced every year.

" Pourquoi Pas ? "

Marilyn

£24.00

Caviar House Champagne and 10gr of Prunier caviar.

Taste of Excellence

£59.00

The ultimate and most legendary food products produced for and by mankind must be Caviar, Salmon & Foie Gras!
Well here it is! Our ultimate know-how and passion in one! Enjoy!

Side Dishes

Caviar Spoon 5g

£9.50

Side Salad

£2.50

Prunier Caviar Selection



Saint James

30 g £120 - 50 g £195 - 75 g £290 - 125 g £485

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.



Malossol

30 g £120 - 50 g £195 - 75 g £290 - 125 g £485

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.



Paris

30 g £120 - 50 g £195 - 75 g £290 - 125 g £485

This caviar is very mild in taste and only available during harvest season.

Malenkaya

The most charming of our original Caviar Prunier 75g served with potatoes and crème fraiche.

Caviar House Selection



New York

50 g £85 - 125 g £205

This Caviar House selection comes from an Acipenser Transmontanus Sturgeon and has got a large, shiny black grain. Mildly salted and of good texture, the White Sturgeon caviar is highly appreciated for its subtle taste.



Oscietra

30 g £120 - 50 g £195 - 125 g £485

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.



Royal Black

30 g £120 - 50 g £195 - 125 g £485

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 in taste reminiscent of the Beluga.



Imperial

50 g £400 - 125 g £990

This imperial is the rarest caviar as it comes from a mature Oscietra. Its golden grain is firm and shiny and has got a sumptuous taste and incomparable flavor.



Beluga

50 g £400 - 125 g £990

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