



DEDICATED  
TO THE  
BEST  
CAVIAR  
AND  
SMOKED SALMON  
OF THE  
WORLD



CAVIAR



*Une étape de bon goût ...  
dans votre repas.*



THANKS TO JACQUES BEC AND ARTUR MIRANDA  
ARCHITECTS  
OITOEMPONTO STUDIO



21, RUE QUENTIN BAUCHART  
75008 PARIS

## LES POISSONS FUMES

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SCOTTISH SALMON  
SMOKED ON TWINE  
RAISED WITH WILD SALMON ROE  
38

NORVEGIAN  
SALMON  
CLASSIC  
30

ORGANIC  
SALMON  
DEPENDING  
ON ARRIVALS  
35

SCOTTISH  
SALMON  
CLASSIC  
33

## TARAMAS

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OLD-FASHIONED  
TARAMA  
23

WHITE  
TARAMA  
13

CRAB  
TARAMA  
21

SUMMER  
TRUFFLE  
TARAMA  
16

BOTTARGUA  
TARAMA  
15

PLATE OF TARAMAS / 23

## EPICERIE

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PAIR OF PIROJKIS / 10

BOTTARGUA / 31

HEERING PLATE / 24

SMOKED « SPRATS » / 14

WILD SALMON ROE FROM ALASKA  
50 GR / 32 125 GR / 72

SALMON BARON  
SMOKED OR MARINATED / 26

ALL SALMONS ARE SERVED WITH TOAST AND  
A PAIR OF BLINIS  
TARAMAS ARE SERVED WITH TOAST  
EXTRA PAIR OF BLINIS 6 EUROS

## LES DESSERTS

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CHOCOLATE MOUSSE  
« MAISON DU CAVIAR »  
VANILLA ICE CREAM & ALMOND BISCUIT / 23

RHUBARB & RASPBERRIES CRUMBLE / 23

APPLE STRUDEL / 23

RED FRUITS PAVLAROSE / 28

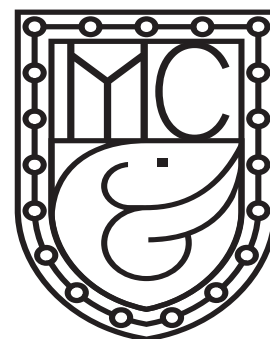
PRALINE « MILLE-FEUILLES » / 27

RUM BABA & CANDIED FRUITS / 21

STRAWBERRIES & RASPBERRIES / 34

COLONEL / 20

ICE CREAM OR SORBET / 14



## LES OEUFS

### ORGANIC BOILED EGGS

BAERI CAVIAR 20 GR

58

### SCRAMBLED EGGS

BAERI CAVIAR 20 GR

58

### SCRAMBLED EGGS

SMOKED SALMON

34

### OMELETTE

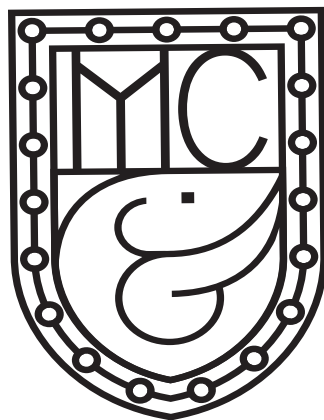
MUSHROOM & HERBS

32

### BOTTARGUA

MIMOSA EGGS

19



## LES CAVIARS

### PRESTIGE BAERI

DEPENDING ON ARRIVALS  
BLACK AND SATINY GRAINS,  
WITH A FRUITY  
AND SALTY FLAVOUR

50GR / 125GR  
140 340

### FRENCH BAERI

FROM THE BASSIN  
D'ARCACHON

50GR / 125GR  
125 315

### OSCIETRA ROYAL

GROS GRAINS  
« FLEUVE AMOUR »

GRAINS OF 3,4 MM,  
RECOGNIZED BY  
THEIR GOLDEN TONES,  
THEY OFFER  
A BUTTERY AND SALTY  
TASTE.

50GR / 125GR  
240 585

### OSCIETRA IMPERIAL

MEDIUM SIZE  
ANTHRACITE GREY  
GRAINS WITH  
RATHER FIRM TEXTURE  
AND SALTY FLAVOUR

50GR / 125GR  
220 540

### IRANIAN BELUGA

THE BELUGA STURGEON  
PRODUCE THE LARGEST  
GRAINS. WITH GREY TONES  
THEY OFFER AN EXCEPTIONAL  
FLAVOUR

50GR / 125GR  
560 / 1330

### BULGARIAN BELUGA

THE RAREST STURGEON,  
IT REACH MATURITY FROM  
25 YEARS AND OFFERS  
ALMOND TASTE

50GR / 125GR  
530 1300

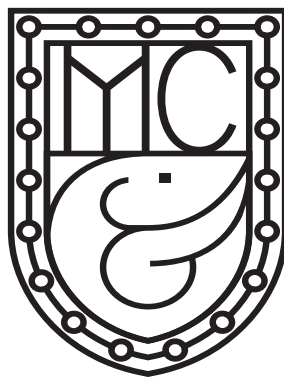
### SELECTION OF CAVIAR

PRESTIGE BAERI 30GR  
OSSETRA ROYAL 30GR  
BULGARIAN BELUGA 30GR

390

TOUS NOS CAVIARS SONT ACCOMPAGNÉS  
DE TOASTS OU DE BLINIS

DE  
MAINTENANT



À  
L'ORIGINE

BORTSCH  
& PIROJKIS / 23

GREEN ASPARAGUS  
HOLLANDAISE SAUCE & CAVIAR / 40

MARINATED CARABINEROS  
& CAVIAR / 75

FOIE GRAS WITH TRUFFLE  
« MAISON DU CAVIAR » / 45

CRISPY BEEF CARPACCIO  
« LA MAISON DU CAVIAR » / 35

« SURPRISE » AVOCADO / 34

SEABASS CARPACCIO  
& CAVIAR / 65

CRAB TARTARE  
& AVOCADO / 65

LETTUCE  
AVOCADO / 21    KING CRAB / 65

LOLITA L SALAD  
QUINOA, KALE, POMEGRANATE, AVOCADO / 21

POTATO TATIN  
& CAVIAR / 45

BAKED OR « MINUTE » CRUSHED POTATO

30 GR	50 GR	50 GR
BAERI PRESTIGE	BAERI PRESTIGE	OSCIETRE ROYAL
95	150	250

« TRADITIONAL » SPAGHETTI

30 GR	50 GR	50 GR
BAERI PRESTIGE	BAERI PRESTIGE	OSCIETRE ROYAL
78	155	255

CRAB SPAGHETTI  
& TARRAGON / 65

BOTTARGUA SPAGHETTI / 44

LOBSTER\*  
LEMON BUTTER & CAVIAR / 95

GILTHEAD SEABREAM  
& CAVIAR / 74

SALMON KOULIBIAC  
WHITE WINE SAUCE / 41

VEAL CHOP  
« SAUCE NORMANDE » / 60

BEEF FILET  
PEPPER SAUCE / 70

BOEUF STROGANOFF / 41