

DIE KAVIAR-BAR  
IM KaDeWe

PEARLOSSOL



## Welcome to the PEARLOSSOL caviar bar by AKI.

Our name is composed of „Pearls“ and „Malossol“ – slightly salted, a classic caviar term. As the name says, we serve everything around the roe. As one of the oldest caviar houses, we want to open the doors to rediscover one of the world's most legendary delicacies. But easy & relaxed. Which caviar is the best? Always the one you like.

### AKI'S BARFOOD & SNACKS

Hand-picked oysters from the North Sea, organic lemon, shallot vinaigrette	<i>apiece</i>	<i>½ doze</i>	
	8,5	45	
with caviar d'Aquitaine (5g)	17,5		
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67 degrees egg, potato foam, leaf spinach, trout caviar			16
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Egg Benedict – toasted brioche, smoked salmon, poached pasture egg, hollandaise sauce, wild herbs			16
with 10g Black Selection caviar			29
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Salmon tartare, potato pancakes, organic sour cream			19
with 10g Black Selection caviar			32
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Tarte flambee, sour cream, young leeks, Aki's cleansmoked smoked salmon, pecorino			19
with wild salmon caviar			23
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Homemade sour cream ice cream with AKI chocolate caviar			5,5

### FINE SNACKS

Tatar, hand-cut beef fillet, chives, creme fraiche, crispy potatoes			18
with 15g Siberian caviar			39
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Warm foam of Bayard potatoes, Wagyu fat, shallot confit, heather trout caviar			23
with 15g Ossetra caviar			44
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Spaghetti carbonara			
with smoked sturgeon			21
with 10g Black Selection caviar			44
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Vegi – Braised beetroot, couscous, avocado, vegan caviar			18

### ROE

Vegetarian (20g)	3
Trout (20g)	4
Char (20g)	5,5
Wild salmon (20g)	5,5
Pike (20g)	7
Whitefish (20g)	7

### CAVIAR (MALOSSOL)

	10g	20g	50g
Black Selection	16	32	80
Siberian	18	36	90
D'Aquitaine	18	36	90
Ossetra	22	44	110
Imperial	30	60	150
Mandarin Gold	30	60	150
Beluga	40	80	200
Add some homemade blinis, soft boiled eggs, whipped cream fraiche			10,5
Or bread and good butter			5,5

If you love caviar in larger cans: we also have 125g & 250g cans, please ask the team.

Our caviar offer changes depending on natural availability. Prices in euros including statutory VAT. For information regarding allergens and additives, please contact us.

@perlossolberlin #ditchthesaltdakethecaviar



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## APERERO

2019er Saumur Brut "Sapphire"	6,5
Aperol Spritz	8,5
Campari Amalfi	7,5
Rossini	14
Rogn Gin Tonic	14
Paired with 20g trout caviar, organic sour cream and kettle chips	8,5

## CHAMPAGNE

	0,1L	0,75L
<b>Legras &amp; Haas, Chouilly</b> Brut Intuition	13,9	90
Brut Tradition Rosé	15,9	105
Brut Blanc de Blancs Grand Cru	17,5	115
Extra Brut Blanc de Blancs Grand Cru	15,9	105
Blanc de Blancs Millésime Grand Cru 2012		140
Cuvée Exigence No.10		150
<b>Krug, Reims</b> Grande Cuvée Brut		260
<b>Perrier-Jouët, Épernay</b> Grand Brut	18	110
Blanc de Blancs	20	140
Belle Époque Vintage 2013		210
Belle Époque Rosé 2010		510
Belle Époque Blanc de Blancs 2006		540
<b>Dom Pérignon</b> Vintage 2012		300

## SPARKLING WINE

2019er Saumur Brut "Sapphire", Maison Bouvet-Ladubay Loire	0,1L/ 6,5
2019er Saumur Rose "Sapphire", Maison Bouvet-Ladubay Loire	0,1L/ 7,5

## WHITE WINE

	0,1L	0,75L
2021 Riesling, Markus Schneider, Pfalz	4,5	36
2020 L'Éclat, Domaine de Joy, Gascogne	5	26
2020 Muscadet Sèvre et Maine sur lie, Brédif, Loire	5,5	32
2021 Chardonnay Johanniskreuz, Markus Schneider, Pfalz		40
2013 Puligny-Montrachet, Rénard, Burgund		120
2017 Meursault, Louis Jadot, Burgund		140
2017 Baron de L, de Ladoucette, Pouilly-Fumé, Loire		180
2019 Cuvée Prestige Rosé, Domaine Saint Ser, Provence	6	40

## WATER

Tafelwasser – Sprudel/ Still	0,25L/ 2,5	0,7L/ 5,5
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## SOFTS

Coca Cola/ Light	0,2L/ 3
Tonic Water	0,2L/ 4
Saftschorle	0,2L/ 4

## BEER

Ratsherrn Pils	0,33L/ 4,5
Ratsherrn alkoholfrei	0,33L/ 4,5

## SPIRITS

Sash&Fritz Vodka	2cl/ 4,5
Helbing Kümmel	2cl/ 4