



ROE & CAVIAR

Aperitiv

Crémant de Loire 0,1	8,5
Champagner Brut, Legras & Haas 0,1	14,9
Champagner Blanc de Blanc Brut, Legras & Haas 0,1	16,5
Champagner Blason Rosé, Përier Jouet 0,1	23
Aperol Spritz	10,5
„Rogn“ Gin & Tonic	15

Special Caviar Tasting

three types of caviar á 10g with Blinis and Crème Fraîche	55
+ Upgrade to Beluga caviar	+30

Roe 20g

Seaweed Caviar	9
Trout	10
Whitefish	12

Caviar	10g	20g	50g
Black Selection	16	29	65
Siberian	18	32	75
Pure	18	32	75
D´ Aquitaine	18	32	75
Ossetra	22	40	92
Imperial	30	54	125
Mandarin Gold	30	54	125
Beluga	40	72	165

All caviars are served with crème fraîche, chives and two side dishes of your choice. (Blinis, Chips, Brioche, French Fries).

All prices in euro, incl. taxes

Lass das Salz weg
nimm Kaviar



CAVIARBAR

Three, six or twelve northsea oysters

Lemon, vinaigrette, apple tabasco

16 / 31 / 54

Lobster roll

Brioche, lobster, springleek, cocktail sauce

28

Spanish sardines in oil

Lemon, crème fraîche, french fries

16

Prawn cocktail

Cocktail sauce, northsea prawns, horseradish, herbs
+ 10g Black Selection caviar 12

18

Bread & butter

Sourdough bread, whipped butter, seaweed caviar, chive oil

9

Beef tartare

confied egg yolk, chives, french fries, Café de Paris
+ 10g Pure caviar 15

24

Flamed sashimi

Catch of the day, buttermilk, chive oil, lemon oil
+ 10g Mandarin Gold caviar 22

20

Caesar salad

Romaine lettuce, parmesan cheese, croutons, herb oil
+ Argentinian wild prawn or grilled flanksteak 12

15

Tagliatelle with prawns

North sea prawns, bisque, char roe, parsley, pepper

24

Sides dishes of your choice

French fries, chips, brioche, sourdough bread, salad

each 6

Ice-cream

Vanilla ice, salty caramel, olive oil, chocolate caviar

8

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