



## *Caviar*

*Served with blinis and condiments (S) (D)*

**IMPERIAL BAERI CAVIAR OF SOLOGNE**  
30g / 50g / 100g

**IMPERIAL OSCIETRA CAVIAR OF SOLOGNE**  
30g / 50g / 100g

**BELUGA**  
30g / 50g / 100g

## *Smoked Salmon*

*Served with crepes and condiments (S) (D)*

**NORWEGIAN SMOKED SALMON**

**SMOKED SALMON HEART AND DILL**

## *Raw*

**SLICED AVOCADO WITH EXTRA VIRGIN OLIVE OIL AND LEMON (VG)**

**GILLARDEAU OYSTERS NR5 (SF) (GF)**

**SELECTION OF TARAMAS (S) (SF) (D)**  
CLASSIC, TRUFFLE, TOBIKO AND SEA URCHIN SERVED WITH BLINIS

**TUNA TATAKI, VIERGE SAUCE WITH CRISPY POTATO & LEEKS (S) (D)**

**SMOKED WAGYU BEEF CARPACCIO WITH PICKLED RADISH  
AND CRISPY POTATO (D) (GF)**

**GAMBERO ROSSO CARPACCIO WITH PINK PEPPERCORN  
AND LEMON ZEST (SF) (GF)**



## *Maki & Rolls*

**HAND ROLL SALMON TARTAR & SPICY MAYONNAISE (SF)**

**SELECTION OF CRISPY RICE (SF)**

**HAND ROLL TUNA & TRUFFLE (SF)**

**BLUE FIN TUNA PRAWN TEMPURA AND AVOCADO (SF)**

**KING CRAB, GREEN APPLE AND CAVIAR MAKI (SF)**

## *Cold Starters and Salads*

**TOMATO SALAD (VG)**

HERITAGE TOMATO, PEACH, BASIL & MAISON REVKA DRESSING

**QUINOA, BABY SPINACH, YOGURT, PAPRIKA, CARAMELIZED PECAN NUTS & MANGO (N) (D)**

**CREVETTES SALAD (SF)**

LETTUCE HEARTS, STEAMED SHRIMPS, MIXED RADISHES, AVOCADO AND CORIANDER

**BURRATA TO SHARE**

CLASSIC (V) OR TRUFFLE OR BOTTARGA (D)(GF)(S)

**LOBSTER OLIVIER (SF) (D) (GF)**

BLUE LOBSTER, GRENAILLE POTATO, CELERY, EDAMAME, DILL, MAYONNAISE

## *Hot Starters*

**FRIED CALAMARI WITH HOMEMADE TARTAR SAUCE (S) (D)**

**ROSTI POTATO WITH CREAM CHEESE AND CAVIAR (D) (S)**

**MOZZARELLA STICKS WITH CAVIAR (D) (S)**

**TRUFFLE PIZZETTA (D) (V)**

**SALT BAKED POTATO WITH CREME FRAICHE AND CAVIAR (D) (S)**

BAERI OSCIETRA BELUGA



## *Main Courses*

**GRILLED CHICKEN SHASHLIK AND TRUFFLE JUS (D)**  
SOURDOUGH, TRUFFLE BUTTER, SPINACH AND TRUFFLE JUS

**GRILLED LAMB CHOPS, EGGPLANT CAPONATA & DIABLE JUS (GF)**

**SEA BASS WITH ZUCCHINI CARPACCIO AND CAVIAR BUTTER (D) (S)**

**HOMEMADE EGG LINGUINE (D)**  
CAVIAR (S) (D) BOTTARGA (S) (D)

**BLACK ANGUS TENDERLOIN WITH PEPPERCORN JUS AND REVKA BUTTER (D) (GF)**

## *To Share*

**GRILLED CARABINEROS (SF)**

**WAGYU STRIPLOIN, CHIMICHURRI SAUCE & VEL JUS (D) (GF)**

**WHOLE GRILLED SEA BASS MEDITERRANEAN SAUCE *for 4* (SF) (D)**

**DOVER SOLE *for 2* (D) (SF)**  
MEUNIERE SAUCE & CAVIAR

**GRILLED DOVER SOLE *for 4* (D) (SF)**

**WAGYU TOMAHAWK WITH BÉARNAISE SAUCE (D) (GF)**

## *Side Dishes*

**GREEN MIX SALAD (GF) (V)**

**GRILLED ZUCCHINI MARINATED (GF) (V)**

**MASHED POTATO (D) (GF) (V)**  
CLASSIC OR TRUFFLE

**FRENCH FRIES (GF) (V)**  
CLASSIC OR TRUFFLE



## *Pavlovas & Desserts*

### **CHOCOLATE & HAZELNUT (D) (N) (V)**

HAZELNUT ICE CREAM, CHOCOLATE SAUCE, MILK CHOCOLATE CHANTILLY

### **EXOTIC FRUITS (GF) (D) (V)**

MANGO & PASSION FRUIT SORBET, LIME ZEST, VANILLA CHANTILLY

### **CHOUQUETTES (D) (V)**

VANILLA LIGHT CREAM AND CHOCOLATE SAUCE

### **GIANT RED BERRIES (GF) (D) (V)**

RASPBERRY SORBET, BERRIES, MASCARPONE CHANTILLY

## **LES TABLES PARIS SOCIETY**

GIGI RIGOLATTO - MUN - BEAU COCO - GIRAFE - MONSIEUR BLEU - APICIUS - LA SUITE - LOUIE -  
PERRUCHE - IL BAMBINI CLUB - LE PIAF - BONNIE - MONDAINE - DAR MIMA - LAURENT - MAXIM'S - BARONNE