



SEAFOOD BAR CLASSICS

Prawn cocktail & Caviar	32.00
Prawns served on a bed of guacamole, cocktail sauce and Prunier caviar.	
Tsarina	34.00
5 g of Prunier caviar served with Balik salmon, served on a blini with Smetana sauce.	
Seafood Platter	59.00
A combination of Balik smoked salmon: Balik Original, Balik Gravlax, Balik salmon tartare, king prawns, prawns and a Fine de Claires n°3 oyster, served with a spoon of Prunier caviar.	

— subject to availability —

Fine de Claires n° 3 Oysters

3 pieces 25.00 6 pieces 45.00 12 pieces 89.00

FOODIES’ CORNER

Gourmet Salad	39.00
Foie gras, cherry tomatoes, shrimps, Balik Gravlax salmon served with mixed salad.	
Duck foie gras	29.00
Duck foie gras served with apple and ginger chutney.	
Pata Negra de Bellota	39.00
“5J Cinco Jotas” Traditional Spanish ham, served with “pan con tomate”.	

DESSERTS

Ice Malossol	29.00
Lemon sorbet served with vodka and Prunier caviar.	
Chocolate Soufflé	14.00
and vanilla ice cream.	

COFFEE & TEA

Coffee / Espresso / Ristretto “Marrone”	5.50
Double Espresso / Cappuccino	6.50
Tea Please ask a member of staff to see our tea selection	5.50

SMOKED SALMON
FROM OUR OWN MANUFACTURE

SALMON FILLET		
Balik Nr1	59.00	
Smoked and prepared in the original Balik oven, which was closed down in 1994. In 2010, we decided to re-open the oven and were able to source a unique and rare salmon from Norwegian waters.		
SLICED SALMON		
Balik Original	35.00	
Balik Gravlax	35.00	
Balik Duo	39.00	
Select the Balik classic smoked salmon, the Gravlax or discover them both in a Duo.		
DELIGHT		
Balik Discovery	59.00	
Balik range tasting platter.		
Balik Sashimi Style & Poached egg	35.00	
Balik salmon fillet, raw, lightly salted, cut sashimi style, served with a poached egg.		
Balik Tartare	29.00	
Balik salmon fillet finely chopped and seasoned.		

FRENCH CAVIARS
FROM OUR OWN MANUFACTURE



Prunier “Saint-James”
30 g 117.00 - 50 g 195.00

The delicate roe impresses with its lovely, long-lasting aroma and its lively, iodised flavour.



Prunier “Osciètre Supérieur”
30 g 138.00 - 50 g 230.00

This caviar, with light brown-grey grains and a creamy texture, will delight the most subtle palates by giving them a unique aromatic persis- tence.

FINEST CAVIAR
SÉLECTION CAVIAR HOUSE



Sélection Caviar House “Imperial”
30 g 228.00 - 50 g 380.00

Imperial is one of the world’s rarest caviars and comes from mature Oscietra sturgeon. This caviar has a light color and firm texture, with a large, plump grain. Its taste is very delicate and complex on the palate.



Sélection Caviar House “Beluga”
30 g 246.00 - 50 g 410.00

Beluga caviar has a unique consistency and flavour, iodic structure and a uniquely long finish in the mouth.

CHAMPAGNES & CREMANT

	12.5 cl	1/2 Bt. 37.5 cl	Bt. 75 cl
Caviar House Brut, Champagne Lombard	24.00	65.00	125.00
Caviar House Rosé, Champagne Lombard	26.00	70.00	135.00
R de Ruinart Brut			160.00
Crémant Blanc de Blancs “Code Rouge”	13.00		72.00
Limoux, Gérard Bertrand			
Ruinart Rosé			190.00
Lanson Blanc de Blancs		89.00	180.00
Veuve Clicquot La Grande Dame			280.00

WHITE WINES

	12.5 cl	Bt. 75 cl
Cuvée de S		89.00
Lavaux AOC, Samantha Filipinetti		
Petite Arvine “ Trésors de Familles ”	16.00	76.00
Valais, Jean Daniel Favre		
Chardonnay Change	13.00	72.00
Pays d’Oc		
Perle de Sauvignon IGP Pays d’Oc	13.00	72.00
Gérard Bertrand		
Chablis Vieilles Vignes	19.00	79.00
Caviar House Selection, Pascal Bouchard		
Sancerre “Panseillot”		79.00
Fargette Guilerault		

RED WINES & ROSÉ

	12.5 cl	Bt. 75 cl
Prestige Malbec-Cabernet Franc Barrique	16.00	79.00
Lavaux AOC, Saint-Saphorin		
Château de l’Hospitalet La Clape Organic	16.00	79.00
Gérard Bertrand		
La Réserve de Sociando Mallet		130.00
Bordeaux, Haut-Médoc		
Côtes des Roses (Rosé)	10.00	59.00
AOP Languedoc, Gérard Bertrand		

BEERS

Moretti	33 cl	9.00
Erdinger white beer	50 cl	11.00
Balik beer	33 cl	11.00
Erdinger alcohol-free beer	33 cl	7.00

SPIRITS

	4 cl
Qavjar vodka Nr 1 Baliqshi Reserve	18.00
Qavjar vodka Nr 2 Handmade since 1908	18.00
Qavjar vodka Nr 3 Raspberry Reserve	18.00
Bombay Sapphire	16.00
Jack Daniels 7 years	18.00
Chivas Regal 12 years	18.00
Oban 14 years	22.00
Lagavulin 16 years	26.00
Cognac Hennessy XO	35.00
Limoncello	14.00

SOFT DRINKS

Henniez Natural / Light	50 cl	6.50
Perrier	33 cl	7.00
Fresh orange juice	25 cl	7.00
Tomato juice	20 cl	7.00
Ramseier apple juice	33 cl	7.00
Kinley tonic water	20 cl	7.00
Coca-Cola / Light / Zero	33 cl	7.00
Sprite / Fanta	33 cl	7.00
Fustea lemon	33 cl	7.00

Mimosa 18.00

Code Rouge Blanc de Blancs Crémant de Limoux & orange juice

Spritz Code Rouge 21.00

Aperol & Code Rouge Blanc de Blancs Crémant de Limoux

Our Prunier caviars & Balik salmons come from our own Prunier and Ferme Balik production. Balik salmon origin: Norway. For all of our dishes, we use only the freshest ingredients possible. Consequently, they are all subject to the availability of ingredients. In the event of allergies or food intolerances, please talk with our staff who will be delighted to advise you. Thank you for your understanding.