



## PARIS MENU

Three Fin de Claire oysters topped with Malossol caviar.

Lanson Champagne, Black Label, Brut 20cl.

**39,00€**

## HELSINKI MENU

A collection of Finnish roes

Five Croustade cups. Roe is served in croustade cup with quail egg and smetana. Menu includes capelin, vendace, lumpfish, keta salmon and cold-smoked trout.

Bernard-Massard Cuvée de l'Ecusson, Brut, Luxemburg 20cl.

**20,00€**



## MOSCOW MENU

Three Siberian sturgeon caviar cups with quail eggs and smetana.

Beluga Noble Vodka, Russia, 4cl.

**24,00€**





## TRADITIONAL ROE TOAST

White toast, smetana, chives and roe of your choice.

**6,50€**

## ROE TASTING

**Choose one, or several roes to taste:** trout roe, cold-smoked trout roe, lumpfish roe, vendace roe, whitefish roe, keta salmon roe and pink salmon roe. The roe is served in a croustade cup with quail egg and smetana.

**3,00€ / 1pc 8,00€ / 3pcs  
13,00€ / 5pcs**

## CAVIAR CUPS

Siberian sturgeon caviar served in a croustade cup with a quail egg and smetana.

**6,00€ / 1pc 11,50€ / 2pcs  
17,00€ / 3pcs**



## **CAVIAR ON TRUFFLE EGG**

Sturgeon caviar accentuate a poached egg mixed with truffle butter in the shell.

**8,00€ / 1pc**

**15,00€ / 2pcs**



## **CAVIAR TOAST**

Toast with truffle butter, three minute soft boiled egg, and White sturgeon caviar.

**55,00€ / 30g**

**83,00€ / 50g**



## OYSTERS

Served on a bed of ice with lemon and Mignonette sauce.

### FIN DE CLAIRE

In assortment French n°2 and Dutch n°1.  
Flavour: fresh scent of the ocean.

**3,50€ / 1pc 18,90€ / 6pcs**

### GILLARDEAU

The internationally renown French Fin de Claire oyster brand.  
Flavour: soft, sweet.

**4,50€ / 1pc**

### TSARSKAYA

**4,50€ / 1pc**

### FIN DE CLAIRE OYSTERS TOPPED WITH MALOSSOL CAVIAR

Served on a bed of ice with lemon.

**7,50€ / 1pc 42,90€ / 6pcs**

### OYSTER TASTING MENU FOR TWO

2 pcs Fin de Claire n°2 - strong scent of the sea

2 pcs Tsarskaya - soft, creamy

2 pcs Gillardeau - fresh, sweet

**23,90€**



## CAVIAR COLLECTION SET OF FOUR

Four different caviars served simultaneously is an excellent way to get familiar with the world of caviar and to learn to appreciate each products unique characteristics.

**10G SIBERIAN STURGEON**  
**10G WHITE STURGEON**  
**10G RUSSIAN STURGEON "OSCIETRA"**  
**10G BELUGA KALUGA**

Recommended for 1-3 person/s.

**75€**

## CAVIAR COLLECTION OPPOSITES

Two distinctive caviars. Both highly valued in the world of caviar for their unique characteristics.

**30G WHITE STURGEON**  
Soft, smooth, creamy, bit buttery taste.

**30G RUSSIAN STURGEON "OSCIETRA"**  
Traditional style of caviar:  
strong scent of the ocean, salty, pleasant  
long-lasting aftertaste.

Recommended for 1-4 person/s.

**95€**

Caviar is served with truffle  
butter crackers or toast and smetana.  
Serving cost 5€/person.





From Monday to Friday 11:00AM - 15:00PM

## *Gentelman's lunch*

### OYSTERS

Three french Fin de Claire oysters

### CAVIAR

10g Siberian sturgeon caviar

### TOGETHER WITH

One soft boiled egg and toast

**30,00€ / person**

**FINLANDIA**  
**C A V I A R**  
**SHOP & RESTAURANT**