

# Caviar Service

50/125g

Trout Roe

Sea Urchin

Baeri

Golden Ossetra

SPOT  
PRAWNS

OYSTERS  
by the  
half dozen

CRUDITÉS

RIBBONS OF  
FOIE GRAS

## Toasts

TUNA  
Harissa & Olive

SEA URCHIN  
Apple & Spicy Mustard

ANCHOVY  
piquillo & lemon

## Crispy

BROCCOLI

CALAMARI

SCALLOPS



# Cocktails

## JALAPEÑO

Tequila, Sherry, Cucumber

## WATERMELON

White Rum, Shiso, Lime

## RASPBERRY

Tequila, Raspberries, Grapefruit

## MANGO

Japanese Whisky, Lime, Aperol

## CINNAMON

Extra Añejo Tequila, Grapefruit

## ORANGE

Gin, Mandarine, Aperol

## GRAPE

Pisco, Angostura Bitters, Lime

## PEACH

Gin, Rum, Lime & Angostura Bitters

## CHAMOMILE

Rye, Campari, Elderflower

## CUCUMBER

Absinthe, Lime, Cane Sugar

## TOMATO

Vodka, Elderflower, Lemon

## STRAWBERRY

Gin, Rosemary, Kalamansi

## SOUR APPLE

Rye, Calvados, Basil

## BANANA

Reposado Tequila, Sherry, Ginger



# Champagne

## PETER LAUER

Riesling Sekt NV Mosel, Germany

## DIEBOLT VALLOIS

Blanc de Blancs NV

## ROEDERER

'Brut Collection' NV

## BILLECART-SALMON

Rosé NV

## KRUG

Grand Cuvée 159th Edition NV

