

CAVIAR & BULL



MENU

CAVIAR & BULL

STARTERS

Salmon

Cured Scottish salmon roulade | tomato water | wild fennel | burrata nitro [GF]

15

Beef

Angus beef carpaccio | béarnaise | hazelnut | amaretto 'caviar' | oak smoked [GF] [LF]

15

Tuna

Local tuna loin | soya caramel | almond gazpacho | pickled red onions [GF]

15

Beef

Angus beef tartare | capers | gherkin | sesame | mustard | bread [GF] [LF]

14

'Caesar' Salad

Baby gem lettuce | avocado | crispy chickpeas | miso 'caesar' dressing [V] [GF] [LF]

12

Scallops

Pan seared Canadian scallops | Granny Smith apple | cauliflower purée | Gold Label caviar beurre blanc [GF]

17

Mushrooms

Chestnut mushroom | champenoise mushroom | porcini mushroom | spicy mayo | sweet truffle emulsion | honey [VG]

12

Foie Gras

Foie gras Mi-Cuit | walnuts | red currant | daikon | brioche | roasted apple puree

16

Tomato

Heirloom tomato '3 ways' | basil | local olive oil | chives [V] [LF]

11

Daily fresh Gillaudeau Oysters

Served with salmon roe & rice wine, soya & ginger vinaigrette or natural

5 per oyster

[GF] - Gluten free | [LF] - Lactose free | [V] - Vegan | [VG] - Vegetarian

For any allergies or specific dietary requirements kindly ask your server

CAVIAR & BULL

SELECTION OF PREMIUM STURGEON CAVIAR

Osetra Caviar – Caspian Sea	€150 per 50 gr can	€15 per 5-gr spoon
Gold Label 'Baeri' – Siberian river	€100 per 50 gr can	€10 per 5-gr spoon
Rare Beluga 'Huso Huso' – Beluga	€360 per 50 gr can	€36 per 5-gr spoon
White Pearl 'Ruthenus' – Albino	€170 per 50 gr can	€17 per 5-gr spoon
Platinum Hybrid Caviar – Mixed breed	€125 per 50 gr can	€12 per 5-gr spoon

Journey of Caviar

A taster of all our premium selection of Caviar served with blinis & sour cream
Served with a glass of *NV Besserat de Bellefont, Blanc de Blancs, Epernay, Champagne*
€115

PASTA & GRAINS

Pasta

Raviolo | lamb confit | pine nuts | porcini velouté | basil | olive oil | lamb jus
14/20

Tortellacci | chestnut mushrooms | porcini mushroom | pumpkin seeds | basil [VG]
14/20

Rice

Dry aged acquerello risotto | langoustine | pistachio pesto | smoked burrata foam
14/20

Red cabbage risotto | sour red cabbage purée | fermented cabbage slaw | sunflower seeds [V] [GF] [LF]
12/18

[GF] - Gluten free | [LF] - Lactose free | [V] - Vegan | [VG] - Vegetarian
For any allergies or specific dietary requirements kindly ask your server

CAVIAR & BULL

MAIN COURSE

Beef

Australian Angus beef fillet | potato purée | seasonal vegetables | jus [GF]

34

Canadian Angus beef ribeye | potato purée | seasonal vegetables | jus [GF]

29

Duck

Barbary duck duo | orange | star anise | chicory | beetroot | jus

28

Pork

Slow cooked pork belly | glazed carrots | parsnips | calvados | honey | game jus

26

Lamb

Lamb shoulder | potato dauphinoise | onion petal | spiced carrot purée | jus [GF]

28

Fish

Red Snapper fillet | apple | fennel | lemon | butter sauce | parsley oil

29

Seabass al sale | sambuca flambé | potato purée | seasonal vegetables [GF]

34

Local catch of the day | white wine | garlic | tomato velouté | basil [GF]

Subject to market availability. Kindly ask your server

Cauliflower

Grilled cauliflower 'steak' | maple glaze | hydrated raisins | caramel | cauliflower puree [V] [LF] [GF]

20

Lobster

Live Lobster served as signature lobster 'popcorn' or cooked thermidor

Price according to weight

[GF] - Gluten free | [LF] - Lactose free | [V] - Vegan | [VG] - Vegetarian

For any allergies or specific dietary requirements kindly ask your server

CAVIAR & BULL



DESSERTS

Dark chocolate fondant
Chocolate-hazelnut soil | toffee ice cream

8

Vanilla crème brûlée
Salted coffee sauce | caramelised banana

7

Lemon fondant
Cinnamon soil | wild berries | vanilla ice cream

8

Mango & passionfruit semifreddo
Coconut textures | tropical fruit "salsa" | passion fruit sorbet

7

Cheese Trolley
Selection of artisan cheeses served and carved at your table

18

Selection of sorbets
Pina colada, raspberry, mango & passion fruit

3 per scoop

For any allergies or dietary requirements kindly ask your server.