

Welcome to Prunier,
House of caviar since 1924.

Prunier caviar is unique in being 100% French, produced and prepared in a workshop in Aquitaine with tradition and respect for the sturgeon.

Our restaurant, listed as a Historic Monument, has been a Parisian meeting place since the Belle-Époque. Its décor reflects the history of the house and its iconic figures:
Alfred Prunier, Yves Saint-Laurent et Pierre Bergé.

- Prunier -
Caviar, heritage, product, passion, sharing.



SIGNATURE COCKTAILS

LA PERLE	Tanqueray Gin, Saint-Germain Liqueur, Lemon, Cane Sugar Syrup, Egg White – 12 cl	23 €
FRENCH KISS	Veuve Clicquot Champagne, Belvedere Vodka, Italicus, Raspberry, Lemon – 12 cl	35 €
POP STAR	Eminente Rum 3 years, Popcorn, Passion Fruit, Lemon – 12 cl	30 €
REINA DEL SUR	Don Julio Reposado Tequila, Kiwi, Martini Ambrato, Lemon, Agave Syrup – 12 cl	39 €
HENNESSY MARTINI	Hennessy Very Special Cognac, Kahlúa, Coffee, Vanilla Syrup- 12 cl	26 €

EXCEPTIONAL COCKTAILS

SALSA VERDE	Don Julio 1942 Tequila, Lemon Juice, Agave Syrup – 12 cl	65 €
THE FRENCH 71	Gin Seventy-One, Lemon Juice, Champagne Veuve Clicquot - 12 cl	71 €

MOCKTAIL

VIRGIN BASIL SMASH	Tanqueray O.O, Basil, Lemon Juice, Cane Sugar Syrup – 12 cl	15 €
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VODKAS

Served with a caviar spoon + 15 € (5g)

Belvedere - 4 cl	17 €	The Philtre « Organic » - 4 cl	30 €
Ketel One - 4 cl	20 €	Beluga « Gold Line » - 4 cl	60 €

The Colonel - vodka caviar - 4 cl **38 €**

Please drink responsibly. Consume in moderation.
Net prices in euros, including all taxes and service.

WINS BY
THE GLASSES

WHITE WINES - 12 cl

Rhône - Côtes du Rhône Villages Château de Bord « Laudun » 2022	14 €	Bourgogne - Givry 1er Cru Domaine Sarrazin « Champs Lalot » 2023	26 €
Loire - Sancerre Domaine Guillerault-Fargette 2022	20 €		

RED WINES - 12 cl

Rhône - Saint-Joseph Domaine Brotte « Marandy » 2022	14 €	Bordeaux - Margaux Blason d'Issan 2019	26 €
Bourgogne - Mercurey 1er Cru « Les Crêts » Domaine de Suremain 2023	20 €		

ROSÉ WINES - 12 cl	Provence - Côtes de Provence Caves d'Esclans « Whispering Angel » 2024	14 €
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EXCEPTIONAL WINES - 12 cl

Blanc, Loire - Pouilly fumé « Baron de L » Domaine de Ladoucette 2022	45 €	Rouge, Bordeaux - Saint-Estèphe Château Cos d'Estournel 2014	55 €
Blanc, Bourgogne - Puligny-Montrachet « Les Rechaux » Domaine Chanzay 2023	45 €	Rouge, Bourgogne - Beaune « Clos des Mouches » Domaine J. Drouhin 2021	52 €

CHAMPAGNES
BY THE GLASS

Served with a caviar spoon + 15 € (5g)

WHITE CHAMPAGNES	Moët & Chandon	26 €
	Ruinart Blanc de Blancs	44 €
ROSÉ CHAMPAGNE	Billecart-Salmon NM	36 €
NON-ALCOHOLIC	French Bloom blanc or rosé	22 €

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CAVIARS

Served with a basket of homemade toasts, blinis and brioches.

PRUNIER BAERI

Tradition

30 g.....	80 €
50 g.....	140 €
125 g.....	380 €
250 g.....	760 €

Saint-James

30 g.....	110 €
50 g.....	180 €
125 g.....	500 €
250 g.....	1000 €

PRUNIER OSSETRA

Classic

30 g.....	90 €
50 g.....	150 €
125 g.....	400 €
250 g.....	800 €

Superior

30 g.....	130 €
50 g.....	220 €
125 g.....	550 €
250 g.....	1100 €

CAVIAR HOUSE

Kaluga

30 g.....	300 €
50 g.....	500 €
125 g.....	1 250 €
250 g.....	2 500 €

Beluga

30 g.....	600 €
50 g.....	1 000 €
125 g.....	2 500 €
250 g.....	5 000 €

TARAMA

Served with homemade blinis

White tarama	14 €	Bottarga tarama	22 €
Crab tarama	20 €	Summer truffle tarama	24 €

CRUSTACEANS

Rose shrimps	20 €	King Crab	85 €
Langoustines	42 €	Whole lobster	120 €

All prices include taxes and service. An allergen menu is available upon request. Meats of European Union origin.
Our specialties are prepared with Ossetra Classic caviar from Maison Prunier.

SPECIALITES

Sup. Caviar + 30 €

Whole avocado, lemon drizzle	19 €	Salmon pizzetta	24 €
Lettuce heart with avocado	22 €	Tuna carpaccio	22 €
Yuzu sea bream tartare	32 €	Monkfish nuggets, tartare sauce	32 €
Crispy tart with avocado & King Crab	35 €	Wagyu beef tartare	38 €
Lettuce heart with King Crab	44 €	“Joselito Bellota” ham platter - 36 months	38 €
Lobster & rose shrimp salpicón	54 €	Homemade foie gras terrine from	43 €
Caviar toast “Jondal” style	58 €	Maison Lapérouse.	
Mediterranean carabineros prawns.	68 €	Clams with caviar beurre blanc	88 €

FROM THE SEA

Beeswax Bottarga	34 €	Smoked trout roe	32 €
Salmon gravlax	36 €	Wild salmon roe	38 €

OYSTERS

By the piece - From French Brittany, Atlantic coast

L'Étoile d'Or n°3

Raw oyster with “mignonette sauce”	5,80 €
Freshly prepared oyster with aji amarillo sauce or lemon dressing	6,80 €
Freshly prepared oyster with citrus ponzu sauce & trout roe	6,80 €
Freshly prepared oyster with caviar	30 €

SMOKED FISH

Served with homemade blinis, cream, and lemon.

Norwegian salmon	32 €	Scottish salmon	34 €
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OUR PRUNIER POTATO

	30 g	50 g	80 g
<i>Salmon roe</i>	40 €	55 €	70 €
<i>Classic Ossetra</i>	95 €	155 €	250 €
<i>Baeri Tradition</i>	116 €	190 €	300 €
<i>Superior Ossetra</i>	150 €	250 €	400 €

GRILLED FISH

Our fish are served with your choice of: green salad, steamed vegetables, or Robuchon-style

Sea bream fillets with beurre blanc	36 €
Grilled tuna steak with pepper	38 €
Line-caught sea bass (for 2 people)	140 €
Grilled sole with skin or Prunier meunière sauce	18 € / 100g
Whole oven-baked john dory	18 € / 100g
Grilled blue lobster	130 €

Our fish can also be served with lemon & a drizzle of olive oil.

EGGS

Scrambled eggs with salmon	22 €	Scrambled eggs with truffle	38 €
Scrambled eggs with bottarga	32 €	Scrambled eggs with caviar	58 €

The iconic *Christian Dior* Egg **62 €**

PASTA

Spaghetti with wild salmon roe	36 €	Spaghetti with langoustines & tarragon	45 €
Spaghetti with bottarga	37 €	Rigatoni with truffle	48 €

Spaghetti with caviar **84 €**

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OUR DESSERTS

Our Prunier Ice Cream Sundaes

Sundae with caramel & peanuts	15 €
Coffee Liégeois	15 €
Fresh fruit platter	17 €
Peach Melba	18 €
Sicilian pistachio with homemade chocolate sabayon	18 €

Our selection of pastries - Maison Lenôtre

L'Opéra	18 €	Le Saint-Honoré	24 €
Lemon tart	18 €	La Feuille d'automne	24 €
Vanilla bourbon millefeuille	22 €		

Our selection of ice creams and sorbets - Maison Berthillon (*choice of flavors - 14 €*)

Ice creams – Vanilla, Coffee, Salted Caramel, Pistachio
Sorbets – Pear, Lemon, Chocolate, Coconut, Raspberry

Fruttini frozen fruits (*choice of flavors*)

Lemon	19 €	Mango	22 €
Orange	19 €	Coconut	22 €



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