



Chef - Romain Fornell

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.

CAVIARS

Served with a basket of toast, blinis and homemade brioche.

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 €

FROM THE SEA

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

TARAMA

Served with homemade blinis

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

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

CRUSTACEANS

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

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 a basket of homemade toasts, blinis and brioches.

Norwegian salmon	32 €	Scottish salmon	34 €
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OUR POTATO PRUNIER

	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 €

EGGS

Scrambled eggs with salmon	22 €
Scrambled eggs with bottarga	32 €
Scrambled eggs with truffle	38 €
Scrambled eggs with caviar	58 €
The iconic <i>Christian Dior</i> Egg	62 €

GRILLED FISH

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

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 € / 100 g
Grilled blue lobster	130 €

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

PASTA

Spaghetti with wild salmon roe	36 €	Rigatoni with truffle	48 €
Spaghetti with bottarga	37 €	Spaghetti with langoustines &	45 €
Spaghetti with caviar	84 €	tarragon	

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

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

Ice creams - Vanille, Café, Caramel beurre salé, Pistache
Sorbets - Poire, Citron, Chocolat, Coco, Framboise

Fruits givrés Fruttini *(choice of flavors)*

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



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We invite you to discover our two other historic establishments:

Le restaurant Lapérouse
House of pleasures since 1766
51 quai des Grands Augustins
75006, Paris

Lafayette's Restaurant
Hôtel Particulier depuis 1728
8 rue d'Anjou
75008, Paris