



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

Cher 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 and 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

Beluga

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

FROM THE SEA

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

TARAMA

Served with homemade blinis

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

SMOKED FISH

Served with homemade blinis, cream, and lemon.

Norwegian salmon	32 €	Scottish salmon	34 €
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SPECIALTIES

Sup. Caviar + 30 €

Whole avocado, lemon drizzle	19 €
Tuna carpaccio	22 €
Lettuce heart with avocado	22 €
Salmon pizzetta	24 €
Bikini – avocado and salmon toastie	30 €
Yuzu sea bream tartare	32 €
Monkfish nuggets, tartare sauce	32 €
Crispy tart with avocado & King Crab	35 €
Filet-O-Fish, fries	38 €
Lobster & rose shrimp salpicon	38 €
Caviar toast Jondal style	58 €
Lettuce heart with King Crab	44 €
Carabineros	48 €
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 €
Langoustines	42 €
Whole lobster	85 €

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 €

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 €
Soft-boiled eggs with caviar	30 €	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, fries, 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 or meunière sole	18 € / 100g
Whole turbot	18 € / 100 g
Grilled lobster	130 €

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

PASTA

Spaghetti with clams	33 €
Spaghetti with wild salmon roe	36 €
Spaghetti with bottarga	37 €
Rigatoni with truffle	48 €
Spaghetti with langoustines & tarragon	45 €
Spaghetti with caviar	84 €

OUR DESSERTS

Prunier chocolate mousse	16 €
Pineapple – Pineapple carpaccio and compote, passion fruit sorbet	16 €

Our Prunier Ice Cream Sundaes

Sundae with caramel & peanuts	15 €
Fresh fruit platter	17 €
Banana Split	24 €
Sicilian pistachio with homemade chocolate sabayon	18 €

Our pastries of the day 18 €

Prepared each morning by our pastry chef

Our selection of ice cream and sorbets - Maison Berthillon 18 €

Ice creams - Vanilla, Coffee, Salted Caramel, Pistachio

Sorbets - Pear, Lemon, Chocolate, Coconut, Raspberry

Fruttini frozen fruits (*choice of flavors*)

Lemon	19 €	Mango	22 €
Passion	19 €	Coconut	22 €





We invite you to discover our two other historic establishments:

Restaurant Lapérouse

House of pleasures since 1766

51 quai des Grands Augustins

75006, Paris

Lafayette's Restaurant

Hôtel Particulier since 1728

8 rue d'Anjou

75008, Paris