



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 and Pierre Bergé.

- Prunier -

Caviar, heritage, product, passion, sharing.

PRUNIER HOUSE

CAVIARS

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

BAERI PRUNIER

Tradition

30 gr.....	120 €
50 gr.....	190 €
125 gr.....	550 €
250 gr.....	1 100 €

Saint-James

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

PRUNIER OSSETRA

Classic

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

Superior

30 gr.....	140 €
50 gr.....	230 €
125 gr.....	590 €
250 gr.....	1 180 €

CAVIAR HOUSE

Beluga

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

OUR PRUNIER BAKED POTATO

	30 gr	50 gr	80 gr
<i>Salmon roe</i>	40 €	55 €	70 €
<i>Classic Ossetra</i>	100 €	160 €	260 €
<i>Baeri Tradition</i>	116 €	190 €	300 €
<i>Superior Ossetra</i>	150 €	250 €	400 €

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.

SEAFOOD & SHELLFISH

Homemade mayonnaise

PRUNIER platter

6 oysters,
pink shrimps,
langoustines,
whelks

70 €

ROYAL platter

12 oysters,
pink shrimps,
langoustines, whelks,
whole lobster

190 € / 2 pers.

Whelks (250 gr)

18 €

Langoustines (250 gr)

42 €

Pink shrimp bouquet

20 €

Half-lobster

65 €

OYSTERS

By the piece – Brittany, Atlantic coast

L'Étoile d'Or No. 3

Natural oyster, mignonette sauce

6,50 €

Freshly prepared oyster, aji amarillo sauce or lemon sauce

7,50 €

Freshly prepared oyster, citrus ponzu sauce and trout roe

7,50 €

Freshly prepared oyster with caviar

30 €

TARAMAS

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.

STARTERS

Caviar supplement + 30 €

Green bean salad, button mushrooms	17 €	Sea bream tartare with yuzu	32 €
Well-seasoned tomatoes	18 €	Crab & avocado thin tart	35 €
Whole avocado, lemon drizzle	19 €	Soft-boiled egg with caviar	35 €
Onion soup with puff pastry, aged Comté	19 €	Salmon gravlax	36 €
Chilled vichyssoise	20 €	Maison Lapérouse foie gras terrine	43 €
Salmon pizzetta	26 €	Pata Negra ham from Da Rosa	44 €
Warm potato salad, tuna belly (ventrèche)	27 €	Jondal-style caviar toast	58 €
6 Burgundy snails with parsley butter	28 €	Christian Dior signature egg	65 €
Avocado and salmon bikini croque	30 €	Clams with caviar beurre blanc	88 €
Norwegian salmon	32 €		

Served with homemade blinis, crème fraîche and lemon

SALADS

Baby gem lettuce heart & avocado	18 €
Baby gem lettuce salad, chicken paillard & parmesan	26 €
Caesar salad with shrimp	28 €
King crab baby gem lettuce heart	57 €



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.

MAIN COURSES

Fish

Sea bass fillet, sauce vierge	34 €	Filet O' Caviar	90 €
Unilaterally cooked salmon	36 €	Grilled wild sea bass (for two)	140 €
Sea bream strips with beurre blanc	36 €	Grilled or meunière sole (1 kg)	190 €
Filet O' Fish	38 €	Whole turbot (1.2 kg)	216 €
Grilled tuna steak with pepper sauce	39 €		

Meat

Classic beef tartare (traditional or lightly seared), fries, salad	28 €	Chicken supreme with morel	38 €
		Sirloin steak with pepper sauce	42 €
Cheeseburger, fries and salad	36 €	Truffle duck parmentier	85 € / 2 pers.

PASTA & RICE

Linguine with clams	35 €	Spaghetti with langoustines and tarragon	45 €
Spaghetti with wild salmon roe	36 €	Truffle rigatoni	48 €
Pata Negra risotto	44 €	Caviar rigatoni	105 €

SIDE DISHES

Homemade buttered mashed potatoes	9 €	Shoestring fries	9 €
Parsley green beans	9 €	Baby gem lettuce salad	9 €
Pilaf rice	9 €	Truffle mashed potatoes	34 €



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.

DESSERTS

Prunier chocolate mousse	16 €
Pineapple carpaccio and compote, passion fruit sorbet	16 €
Crêpes Suzette	22 €
Refreshing fruit platter	22 €

Prunier ice cream sundaes

Caramel and peanut sundae	15 €
Sicilian pistachio with homemade chocolate sabayon	18 €
Lemon sorbet with caviar	48 €

Daily pastries

18 €

Prepared every morning by our pastry chef

Selection of Berthillon ice creams and sorbets

18 €

Ice creams - Vanilla, Coffee, Salted caramel, Pistachio
Sorbets - Pear, Lemon, Chocolate, Coconut, Raspberry

Fruttini frozen fruits *(choice of flavors)*

Lemon	25 €	Mango	29 €
Passion fruit	28 €	Coconut	29 €



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.

We invite you to discover our two other historic houses

Restaurant Lapérouse

House of pleasures since 1766

51 quai des Grands Augustins
75006, Paris

Lafayette's Restaurant

Private mansion since 1728

8 rue d'Anjou
75008, Paris