



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 – KYS 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 €

SALMONS

Norwegian salmon

32 €

Salmon gravlax

36 €

Served with homemade blinis, crème fraîche and lemon



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STARTERS

Caviar supplement + 30 €

Green bean salad, button mushrooms	17 €	Avocado and salmon bikini croque	28 €
Well-seasoned tomatoes	18 €	Sea bream tartare with yuzu	32 €
Whole avocado, lemon drizzle	19 €	Crab & avocado thin tart	35 €
Onion soup with puff pastry, aged Comté	19 €	Chilled Vichyssoise, Prunier caviar	38 €
Salmon pizzetta	26 €	Maison Lapérouse foie gras terrine	43 €
Warm potato salad, tuna belly (ventrèche)	27 €	Pata Negra ham from Da Rosa	44 €
6 Burgundy snails with parsley butter	28 €	Jondal-style caviar toast	58 €
		Clams with caviar beurre blanc	88 €

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 €

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 Egg</i>	65 €



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MAIN COURSES

Fish

Sea bass fillet, sauce vierge	34 €	Filet O' Caviar	90 €
Salmon cooked on one side	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 €



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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 €



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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