

SOUPS & SALADS

SMOKED SALMON SALAD	\$39	FRENCH ONION SOUP	\$32
CRAB & SHRIMP SALAD	\$70	LOBSTER BISQUE	\$35
FRESH FRENCH BEANS SALAD	\$26	MILAN'S SALAD	\$65
		<i>Smoked Salmon, Crab and Fresh French Beans</i>	

FRESH OFFERS

			20g	30g	40g
"LEGRAND" SALMON CARPACCIO	\$44	ROYAL SALMON CARPACCIO	\$100	\$145	\$185
<i>Lime, Soya, Sweet Pepper and Avocado</i>		<i>Imperial Baeri Caviar</i>			
TUNA TARTARE	\$38	ROYAL TUNA TARTARE	\$100	\$145	\$185
<i>Lemon, Yuzu and Soya Sauce</i>		<i>Imperial Baeri Caviar</i>			
SALMON TARTARE	\$38	ROYAL SALMON TARTARE	\$100	\$145	\$185
		<i>Imperial Baeri Caviar</i>			
COEUR DE SALMON	\$38				
<i>Housemade Mini Blini, Crème fraîche</i>					

KASPIA TO SHARE

FRENCH FRIES	\$19	TARAMASALATA DUET	\$32
		<i>Traditional & Crab</i>	
FRENCH FRIES WITH CAVIAR	\$60	DUCK FOIE GRAS	\$55
<i>Crème fraîche</i>			
MINI POTATOES WITH CAVIAR	\$60	"5J" IBERICO HAM	\$58
TASTING ON MINI POTATOES	\$90	BOTTARGA PLATE	\$48
<i>White Sturgeon, Baeri, Imperial Baeri, Royal & Selection Oscietra</i>			
MINI POTATOES WITH CAVIAR	\$60	HEIRLOOM TOMATO	\$62
		<i>Extra Virgin Olive Oil, Imperial Baeri Caviar</i>	
POTATO CHIPS WITH CAVIAR	\$60		

KASPIA'S DELIGHTS

GRILLED CHEESE	WAGYU BURGER	POTATO ROSTI CRUST
<i>Cheddar & Monterey Jack, Imperial Baeri</i>	<i>Wagyu beef, smoked gouda, caramelized onions,</i>	CAVIAR PIZZA
\$60	<i>caviar aioli, french fries</i>	<i>Crème fraîche, chives</i>
	\$85	30G - \$95 50G - \$160
CAVIAR LOBSTER MAC & CHEESE	POTATO CRUSTED PRAWN	SMOKED SALMON 'KASPIA STYLE'
<i>Maine Lobster, three cheese, macaroni pasta, chives</i>	<i>Avocado mousse, frisee salad, imperial baeri</i>	<i>Bay of fundy 'gold label' with housemade blini and crème fraîche</i>
30G - \$135 50G - \$195	\$45	\$46

THE EGGS

DIACHILEC EGGS <i>Poached eggs with salmon roe</i>	\$50
OMELETTE WITH SALMON ROE	\$58
SCRAMBLED EGGS WITH SMOKED SALMON	\$48
BARRY EGGS <i>Poached eggs with imperial baeri 15g & salmon roe 15g</i>	\$62
	20g 30g 40g
KASPIA'S SCRAMBLE <i>English muffin, chives & baeri caviar</i>	\$115 \$185 \$290
KASPIA'S OMELETTE <i>With baeri caviar</i>	\$120 \$190 \$295
ARCADY EGGS <i>Poached eggs & baeri caviar</i>	\$115 \$185 \$290
GURIEV EGGS <i>Poached eggs & royal oscietra caviar</i>	\$205 \$340 \$535

CAVIARS

ROYAL WHITE STURGEON

30 G - \$90
50 G - \$150
125 G - \$375
250 G - \$750
500 G - \$1500

BAERI

30 G - \$105
50 G - \$175
125 G - \$435
250 G - \$875
500 G - \$1750

IMPÉRIAL BAERI

30 G - \$120
50 G - \$200
125 G - \$500
250 G - \$1000
500 G - \$2000

ROYAL OSCIETRA

30 G - \$195
50 G - \$330
125 G - \$825
250 G - \$1650
500 G - \$3300

SELECTION OSCIETRA

30 G - \$210
50 G - \$350
125 G - \$875
250 G - \$1750
500 G - \$3500

THE DUETS

	2 x 30 g	2 x 50 g
CAVIAR DUET	\$210	\$350
<i>White Sturgeon, Imperial Baeri</i>		
ROYAL CAVIAR DUET		
<i>Imperial Baeri, Royal Oscietra</i>	\$315	\$530
<i>Royal Oscietra, Selection Oscietra</i>	\$405	\$680

THE TRILOGIES

	3 x 30 g	3 x 50 g
CAVIAR TRILOGY	\$420	\$700
<i>White Sturgeon, Imperial Baeri, Selection Oscietra</i>		
ROYAL CAVIAR TRILOGY		
<i>Imperial Baeri, Royal Oscietra & Selection Oscietra</i>	\$525	\$880

THE BAKED POTATOES

	30g	50g	80g
BAKED POTATO WITH CAVIAR			
<i>Baked potato topped with caviar</i>			
<i>White Sturgeon</i>	\$95	\$160	\$250
<i>Baeri</i>	\$115	\$185	\$290
<i>Imperial Baeri</i>	\$130	\$210	\$330
<i>Royal Oscietra</i>	\$205	\$340	\$535
<i>Selection Oscietra</i>	\$220	\$360	\$570
VLADIVOSTOCK POTATO	\$40	\$65	\$100
<i>Baked potato topped with caviar</i>			
BLACK TRUFFLE CAVIAR POTATO	\$75	\$120	\$195
<i>Baked potato topped with vegetarian truffle caviar</i>			

LES PASTAS/ TAGLIATELLE

		30g	50g	80g
SALMON	\$62	CAVIAR		
KING CRAB	\$68	<i>Imperial Baeri</i>	\$110	\$175
BOTTARGA	\$58	TRUFFLE PEARLS		\$75
LOBSTER	\$125			
<i>Lobster tail, Imperial Baeri</i>				

LES PLATS

MEDAILLONS OF MAINE LOBSTER	\$68	JUMBO ROASTED PRAWNS	\$68
<i>Served with French beans</i>		<i>Avocado and rocket salad</i>	
GRILLED FAROE ISLAND SALMON	\$65	GRILLED BEEF TENDERLOIN	\$79
<i>Fresh French beans, charred lemon</i>		<i>Glazed carrots, black garlic aioli</i>	
HALIBUT EN PAPILOTE	\$72	DUCK CONFIT	\$72
<i>Potato pave, caviar beurre blanc</i>		<i>Confit de canard, duck jus, seasonal vegetables</i>	
BUTTER POACHED LOBSTER	\$85	STEAK TARTARE	\$105
<i>Whole lobster en beurre blanc</i>		<i>Capers, shallots, chives, quail egg, imperial baeri</i>	



KASPIYA
PARIS 1927
— at —
THE MARK

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness