



FIZZ

CHAMPAGNE BAR

CHAMPAGNE BAR MENU

CAVIAR SELECTION

OSCIETRA CLASSIC

30 gr € 68

TRADITION ROYAL

30 gr € 75

All served with blinis, and traditional condiments

SEASONAL OYSTERS

*Selection of fresh oysters upon availability, please inquire with your server

6 PIECES

€ 21

12 PIECES

€ 39

Served with condiments and brown buttered bread

FRESH SEAFOOD PLATTER

***Imperial Platter - served with condiments**

€ 89

Double tower composed of, Maine lobster, king crab legs, snow crab claws, bay scallops, shrimp cocktail, cherry stone clams, tuna ceviche, jumbo lump crab salad, seasonal oysters and green lip mussels

CRUDO'S & SALAD

***TUNA TARTARE**

lime tiger's milk, red onion, olive oil, coriander

€ 9

***SALMON TARTARE**

lemon, scallion, avocado, salmon roe, micro greens

€ 9

JUMBO LUMP CRAB

tomato, cucumber, apple, aioli

€ 8

MARINATED BOREAL SHRIMPS

parsley, garlic, lemon aioli

€ 7

PÂTÉ DUCK FOIE GRAS

homemade compote and brioche toast

€ 9

SMOKED TROUT DIP

cream cheese, crostini

€ 6



If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

15% Gratuities automatically added to all purchases.

* Consuming raw or undercooked fish, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.