



HÔTEL de CRILLON
A ROSEWOOD HOTEL

A PARISIAN ICON FOR NEARLY A CENTURY,
CAVIAR KASPIA INVITES YOU TO AN EPHEMERAL EXPERIENCE
AT THE HEART OF HÔTEL DE CRILLON.

DISCOVER THE EXCELLENCE OF ITS CAVIARS,
ITS SIGNATURE CREATIONS, AND ITS UNIQUE RITUALS
— FOR AN UNFORGETTABLE MOMENT.



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AVAILABLE FROM 12 PM TO 3 PM AND FROM 7 PM TO 10 PM

CAVIARS KASPIA

BUISSON DE CAVIAR - 3X30G OU 3X50G OSCIETRA SÉLECTION, IMPERIAL BAERI, ESTURGEON BLANC	430/690€
IMPERIAL BAERI - 30/50/125G	136/218/538€
OSCIETRE SELECTION - 30/50/125G	189/315/787€
OSCIETRA RESERVE - 30/50/125G	253/420/1053€
KASPIA GOLD - 30/50/125G	289/480/1203€
BELUGA - 30/50/125G	640/1040/2640€

KASPIA'S ESSENTIALS

BAKED POTATOES TOPPED IMPERIAL BAERI CAVIAR - 10/30/50G	62€/142€/232€
WILD GAMBERONI CARPACCIO IMPERIAL BAERI CAVIAR - 20G	142€
LOBSTER BISQUE	68€
THE CHAHAN - SCRAMBLED EGGS ON BLINI IMPERIAL BAERI CAVIAR - 10/30/50G	62/142/232€
GRILLED CHEESE CAVIAR IMPERIAL BAERI - 20G	108€
TRADITIONAL NORWEGIAN SMOKED SALMON, FARMHOUSE CREAM AND KASPIA HOMEMADE BLINIS	48€
KING CRAB AND CRAYFISH SALAD	102€
TARAMAS ASSORTMENT WITH TOAST: CRAB, SEA URCHIN ROE, AND WHITE TARAMA	32€

 SANS LACTOSE  SANS GLUTEN  VÉGÉTARIEN  VÉGAN

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CLASSICS

TRADITIONAL PALACE CLUB SANDWICH 
CHICKEN, KASPIA HOMEMADE SMOKED SALMON OR AVOCADO
WITH OR WITHOUT BACON – WHITE OR BROWN BREAD

AGED BEEF CHEESEBURGER 48€
ABONDANCE CHEESE, BURGER SAUCE AND CRISPY SHALLOT

LABEL ROUGE SALMON TARTARE  
WITH CHILLI, AVOCADO AND BERGAMOT LEMON

ERQUY LOBSTER ROLL 74€
WITH BABY GEM LETTUCE, LIME AND POMEGRANATE

ORIGINAL CREATIONS

SEA BREAM CEVICHE   42€
CITRUS MARINADE AND KASPIA HOMEMADE BOTTARGA

KING CRAB AGNOLOTTI DEL PLIN 134€
WITH CHAMPAGNE SAUCE AND IMPERIAL BAERI CAVIAR – 10G

 LACTOSE FREE  GLUTEN FREE  VEGETARIAN  VEGAN

DORADO, PRAWNS, TUNA, OYSTERS, LANGOUSTINES: FRANCE, SUSTAINABLE FISHING. SMOKED SALMON: NORWEGIAN.
LOBSTER: EUROPEAN, SUSTAINABLE FISHING. THE ALLERGEN MENU IS AVAILABLE UPON REQUEST. PRICES IN NET EUROS,
TAXES & SERVICE INCLUDED. THE ESTABLISHMENT DOES NOT ACCEPT PAYMENTS BY CHECK.

AVAILABLE FROM 3 PM TO 10 PM

TAPAS

SMOKED SALMON AND KASPIA HOMEMADE BLINIS, 78€
FARM CREAM AND CAVIAR – 6 PIECES
IMPERIAL BAERI – 10G

GRILLED CHEESE & CAVIAR – 8 PIECES 54€
IMPÉRIAL BAERI – 10G

BLACK TRUFFLE AND COMTÉ CHEESE CROQUE – 4 PIECES 34€

TARAMA ASSORTMENT WITH TOAST: 32€
CRAB, SEA URCHIN CORAL, AND CLASSIC WHITE TARAMA

ERQUY LOBSTER ROLLS WITH LIME AND 52€
POMEGRANATE – 4 PIECES

MINI CHEESEBURGER – 2 PIECES 30€

SMASHED AVOCADOS, LIME, POMEGRANATE, AND SEED CRISPS   26€

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OUR DESSERTS

CRISPY WILD BLUEBERRY TART WITH LEMON THYME 24€

BLACK FIG WITH CRISPY MERINGUE, RASPBERRIES & TAGETES FLOWERS 24€

POIRE BELLE-HÉLÈNE, MADAGASCAR VANILLA ICE CREAM,  POACHED PEAR, WARM CHOCOLATE SAUCE 24€

TAHITIAN VANILLA MILLEFEUILLE WITH PIEDMONT HAZELNUTS 24€

SEASONAL FRESH FRUIT PLATE 25€

EXOTIC FRUIT PLATE 25€

SELECTION OF ICE CREAMS & SORBETS  24€

ICE CREAMS: VANILLA, CHOCOLATE, CARAMEL

SORBETS: EXOTIC FRUITS, RASPBERRY

FROZEN FRUITS BY FRUTTINI 22 € /PIECE
LEMON & BASIL / PASSIONFRUIT / KIWI / COCONUT-AÇAÍ

ASSORTMENT OF 4 FROZEN FRUITS 95€
1 LEMON & BASIL, 1 PASSIONFRUIT, 1 KIWI, 1 COCONUT-AÇAÍ

OUR SWEET MOMENT

MARIE-ANTOINETTE'S MADELEINES  24€

LEMON : CITRUS WHIPPED CREAM

RASPBERRY : RASPBERRY SAUCE

CHOCOLATE MARBLE : PRALINE SAUCE



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CAVIAR KASPIA SIGNATURE COCKTAIL

CK DIRTY MARTINI - 10CL 50€
WHITE VODKA CAVIAR KASPIA, DRY VERMOUTH, BAERI CAVIAR 4G

CLASSIC COCKTAILS

CHICAGO FIZZ – 25 CL 30€
MOUNT GAY BLACK BARREL RUM, PORT, LIME, SPARKLING WATER

EAST 8 HOLD UP – 20 CL 30€
KETEL ONE VODKA, APEROL, PINEAPPLE, LIME,
PASSION FRUIT

LAST WORD GÉNÉPI – 12 CL 30€
TANQUERAY 10 GIN OR SIETE MISTERIOS MEZCAL, GÉNÉPI,
MARASCHINO, LIME

PRINCE OF WALES – 14 CL 30€
PIERRE FERRAND DRY CURAÇAO, CHAMPAGNE, CHIRAN TEA SHOCHU

CHARLIE CHAPLIN – 11 CL 30€
SLOE GIN, APRICOT LIQUEUR, LIME

SECOND MARRIAGE – 8 CL 30€
MICHTER'S BOURBON, CALVADOS, PEDRO XIMÉNEZ SHERRY, BITTERS

JUNGLE BIRD – 12 CL 30€
AGED RUM, CAMPARI, PINEAPPLE, LIME



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MOCKTAILS

EAST HOLD UP 0% - 20 CL SEEDLIP GARDEN, NON-ALCOHOLIC BTTR, PINEAPPLE, LIME, PASSION FRUIT	25€
M.A. - 18 CL PASSION FRUIT, ELDERFLOWER, SPARKLING WATER	25€
AMARETTO SOUR 0% - 12 CL ALCOHOL-FREE AMARETTO, LEMON, AQUAFABA	25€

WINES

CHAMPAGNE	14 CL - 75CL
PHILIPPONNAT «ROYALE RÉSERVE» - BRUT	30€ 150€
AYALA «ROSÉ MAJEUR» - BRUT ROSÉ	34€ 170€
TAITTINGER «COMTES DE CHAMPAGNE» 2013 - BRUT BLANC DE BLANCS	61€ 305€
LOUIS ROEDERER «CRISTAL» 2016 - BRUT	95 € 475€

WHITE WINES

WAGRAM «AM BERG» 2023 - BERNHARD OTT - AUTRICHE	21€ 105€
SANCERRE 2023 - PAUL PRIEUR	25€ 125€
CHABLIS 1ER CRU «MONTMAINS» 2020 - WILLIAM FÈVRE	28€ 140€
PULIGNY-MONTRACHET 2023 - JOSEPH PASCAL	37€ 185€

RED WINES

SAINT-EMILION GRAND CRU 2019 - FONTFLEURIE	28€ 140€
PRIORAT «LES TERRASSES» 2021 - ALVARO PALACIOS - ESPAGNE	33€ 165€
BEAUNE 1ER CRU «CENTS-VIGNES» 2022 - BITOUZET-PRIEUR	38€ 190€
HERMITAGE «LE TEMPS D'UNE RENCONTRE» 2020 - CAVE DE TAIN	40€ 200€



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ROSÉ WINES	14 CL - 75CL
CÔTES-DE-PROVENCE SAINTE VICTOIRE «LE PAS DU MOINE» 2024 CHÂTEAU GASSIER & HÔTEL DE CRILLON	18€ 90€
BANDOL 2022 - DOMAINE DE TERREBRUNE	19€ 95€
SWEET WINE	10 CL 75CL
MONTLOUIS-SUR-LOIRE «LES TRUFFEAUX» 2015 - TENDRE - FRANÇOIS CHIDAINÉ	16€ 110€

CAVIAR KASPIA WHITE WINE	75 CL
SANCERRE KASPIA SELECTION - AOC - 2023	79 €

CAVIAR KASPIA CHAMPAGNE	75CL
DUVAL LEROY	120 €

CAVIAR KASPIA VODKA	3 CL	CARAFE 30 CL	BOTTLE 70 CL
KASPIA - WHITE	8,50€	42€	113€
KASPIA - BISON GRASS	8,50€	41€	
KASPIA - CHERRY	8,50€	41€	
KASPIA - ROSE	8,50€	45€	

BEERS

GALIBOT PILS DE SCHOENECK	17€
ICAUNA PALE ALE - BRASSERIE POPIHN	17€
HEINEKEN 0%	17€

ALCOHOL IS DANGEROUS TO HEALTH, CONSUME IN MODERATION. PRICES IN EUROS NET, TAXES & SERVICE INCLUDED. THE ESTABLISHMENT DOES NOT ACCEPT PAYMENTS BY CHECK.

REFRESHMENTS

SODA	12€
HOMEMADE ICED TEA - 15 CL GREEN OR BLACK	20€
EVIAN - 50 CL	9€
EVIAN - 1 L	12€
BADOIT - 50 CL	9€
BADOIT - 1 L	12€

DETOX JUICES - 25 CL

FRESH FRUIT JUICES ORANGE / GRAPEFRUIT / APPLE / CARROT	15€
FRESH DETOX JUICES - VITALIZING CELERY, GRANNY SMITH APPLE, CUCUMBER	18€
FRESH DETOX JUICES - ENERGIZING CARROT, ORANGE, GINGER	18€

COFFEES

Our coffee, La Reserva de Tierra Lavazza, is from the Jinotega Region (Nicaragua) where Lavazza supports over 25 communities of small coffee producers with dedicated training and technical assistance, promoting the adoption of sustainable agricultural practices to increase quality and coffee productivity, improving the wellbeing of farmers and local communities. It Contains 100% sustainably grown coffee from Rainforest Alliance Certified farms.

ESPRESSO / NOISETTE	12€
CAPPUCCINO / LATTE / FLAT WHITE / FRENCH PRESS	15€
ICED COFFEE	18€
TRADITIONAL HOT CHOCOLATE	20€

TEAS & HERBAL INFUSIONS

EXCEPTIONAL TEAS

Maison Terre de Chine works with various independent producers to bring you the best of the six Chinese tea families. Each variety of tea is representative of its place of origin, thanks to its colour, smell and flavour. The teas come exclusively from an annual harvest in limited quantities to guarantee freshness.

YUN FENG MAO JIAN - APRIL 2023 GREEN TEA, GRASSY, VEGETAL AND SILKY THIS TEA IS HARVESTED IN HUNAN PROVINCE, LAND OF ORIGIN, AT AN ALTITUDE OF APPROXIMATELY 800 METERS	18€
BAI MU DAN - APRIL 2023 WHITE TEA, DELICATE WITH SUBTLE AROMAS, FRESH AND FLORAL THIS TEA IS HARVESTED IN FUJIAN PROVINCE.	18€
TIE GUAN YIN - 1ER GRADE NOVEMBER 2023 20 € BLUE TEA OOLONG, WHITE FLOWER FERMENTED AT 15 %, IT COMES FROM FUJIAN PROVINCE AND IS CULTIVATED AT AN ALTITUDE OF APPROXIMATELY 600 TO 800 METERS.	20€
QI LAN - MAY 2023 BLUE OOLONG TEA, MINERAL WITH DRIED FRUITS AROMAS FERMENTED AT 60%, THIS ROCK TEA COMES FROM THE FUJIAN PROVINCE AND 80-YEAR-OLD «QI LAN» TEA PLANTS. THE PLANTATION IS IN THE WUYI SHAN PROTECTED AREA, ALONG WITH THE OTHER TEAS WITH THE «THÉ DES ROCHERS» APPELLATION. THE TEA IS GROWN WILD IN SMALL PLOTS, PICKED AND SHAPED BY HAND IN THE TRADITIONAL WAY.	24€
PU ER SHENG CHA - MARCH 2019 BLACK TEA, SILKY AND WITH FRUITS AROMAS AN EXCEPTIONAL TEA HARVESTED FROM 50 TO 80-YEAR-OLD TEA PLANTS IN 2019, ORIGINATING FROM LIN CANG.	20€



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TEAS

Palais des Thés helps tea producers in various countries by facilitating the transition towards organic, and by accompanying them in obtaining organic certification

BLACK TEAS

16€

BREAKFAST TEA - WOODY, SPICY AND MALTY
CEYLAN NEW VITHANAKANDE - WOODY AND HONEYED, APPLE FLAVOR
DARJEELING PUTTABONG - WOODY AND FULL-BODIED
THÉ DES LORDS - PERFUMED, NATURAL BERGAMOT FLAVOR
THÉ DU LOUVRE CÔTÉ COUR - CITRUS AND BLACKBERRIES
THÉ FUMÉ «SMOKING» - SMOKY AND WOODY FLAVOR

GREEN TEAS

16€

GENMAICHA YAMA - VEGETAL AND GRILLED BROWN RICE
SENCHA ARIAKE - IODIZED AND VEGETAL
GRAND JASMIN CHUN FENG - SWEET AND FLORAL
MENTHE GLACIALE - VEGETAL AND REFRESHING
THÉ DU HAMMAM - SWEET AND FRUITY, GREEN DATE, ORANGE
BLOSSOM, ROSE AND RED FRUITS

HERBAL TEAS

16€

VERVEINE - LEMONY AND THIRST-QUENCHING
CHAMOMILE - SWEET AND FLORAL
ROOIBOS MÉLANGE DU CAP - FULLNESS AND GOURMET
JARDIN DES BOIS - FRUITY, AROMATIC, MIXED BERRIES

GINGER, HONEY, LEMON - HOMEMADE

16€