



Kaviari
PARIS



Champagne

Caviar + 2 glasses

189

30g Tin 'Transmontanus' Caviar
2 x Glasses Ruinart Brut NV

Caviar + Ruinart Blanc De Blancs

499

30g Tin 'Oscietra' Caviar
1 x Bottle Ruinart Blanc de Blancs NV

Caviar + Dom Perignon

899

50g Tin 'Oscietra' Caviar
1 x Bottle Dom Perignon 2015

By the glass

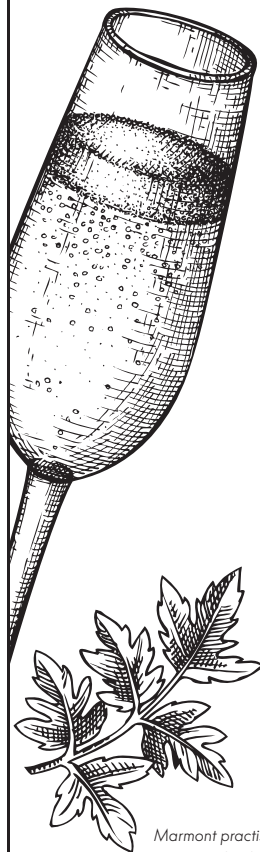
Ruinart Brut NV 48

Dom Perignon 2015 88



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Marmont practises responsible service of alcohol. Please inform your waiter of any allergies, note we cannot guarantee trace elements will not be present. 10% surcharge on Sundays and 15% on Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday).





By the Tin

Served With Taro Chips, Crème Fraîche,
Guacamole, Salsa Fresca

30g	Transmontanus	130
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50g	Transmontanus	220
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125g	Transmontanus	430
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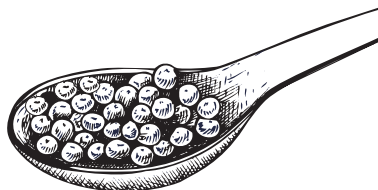
30g	Oscietra	180
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50g	Oscietra	299
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125g	Oscietra	599
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Marmont

KAVIARI STORY

Crafting Excellence

SINCE 1978

The pairing of champagne and caviar has long symbolised refined celebration, dating back to 18th-century Europe when aristocrats first discovered the exquisite harmony between the briny richness of sturgeon roe and the crisp effervescence of fine champagne.

At the heart of this timeless indulgence is Kaviari, a Paris-based caviar house founded in 1978 by Jacques Nebot and Raphael Bouchez.

Renowned for its artisanal approach and commitment to sustainability, Kaviari partners with responsible sturgeon farms worldwide to deliver exceptional caviar. Guests can savour Oscietra and Transmontanus varieties, served by the tin or as luxurious enhancements to curated à la carte and set menus.



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