



SEAFOOD BAR CLASSICS

Shrimps cocktail & Caviar	32.00
Shrimps served on a bed of guacamole, cocktail sauce and Baeri caviar.	
Alexandra	34.00
Smoked salmon and 5 g of Baeri caviar, served on a blini with sour cream.	
Seafood Platter	59.00
A selection of smoked salmon: classic scottish, gravlax, heart fillet petal, smoked salmon tartar, prawns, guacamole and a Fine de Claires n°3 oyster accompanied by a spoonful of Baeri caviar.	

— subject to availability —

Fine de Claires n°3 Oysters		
3 pieces	25.00	6 pieces 45.00 12 pieces 89.00

FOODIES' CORNER

Gourmet Salad	39.00
Gravlax salmon, duck foie gras, prawns, cherry tomatoes served with a mixed salad.	
Duck foie gras	29.00
Duck foie gras served with apple and ginger chutney.	
Pata Negra de Bellota	39.00
"5J Cinco Jotas" Traditional Spanish ham, served with "pan con tomate".	

DESSERTS

Ice Malossol	29.00
Lemon sorbet served with vodka and Baeri caviar.	
Chocolate Soufflé	14.00
and vanilla ice cream.	

CAVIAR SELECTION

Baeri, <i>Acipenser baerii</i> , Selection	50 g 105.00 - 125 g 262.00
Golden, <i>Huso dauricus</i> , Grand Cru	50 g 205.00 - 125 g 512.00
Beluga, <i>Huso huso</i> , Grand Cru	50 g 410.00 - 125 g 1'025.00

SALMON SELECTION

SLICED SALMON

Classic Scottish smoked salmon	35.00
Traditional Gravlax	35.00
Salmon Duo	39.00
Discover Classic Scottish smoked salmon & traditional Gravlax in a duo version.	

DELIGHT

Salmon Discovery	59.00
Salmon range tasting platter.	
Salmon Sashimi & Poached egg	35.00
Salmon fillet, raw, lightly salted, cut sashimi style, served with a poached egg.	
Salmon tartar	32.00
Smoked salmon tartar with dill, served with a side salad and tost bread	

COFFEE & TEA

Coffee / Espresso / Ristretto	5.50
Double Espresso / Cappuccino	6.50
Latte Macchiato	6.50
Tea Please ask a member of staff to see our tea selection	5.50

CHAMPAGNES & CREMANT

	12.5 cl	1/2 Bt. 37.5 cl	Bt. 75 cl
Caviar House Brut	24.00	65.00	125.00
Caviar House Rosé	26.00	70.00	135.00
R de Ruinart Brut			160.00
Crémant Blanc de Blancs "Code Rouge"	13.00		72.00
Limoux, Gérard Bertrand			
Ruinart Rosé			190.00
Lanson Blanc de Blancs		89.00	180.00
Veuve Clicquot La Grande Dame			280.00

WHITE WINES

	12.5 cl	Bt. 75 cl
Clos de S		99.00
Lavaux AOC, Samantha Filipinetti		
Petite Arvine de Sierre AOP	16.00	76.00
Valais, Patrick Chabrier		
Chardonnay Change	13.00	72.00
Pays d'Oc		
Perle de Sauvignon IGP Pays d'Oc	13.00	72.00
Gérard Bertrand		
Chablis Vieilles Vignes	19.00	79.00
Sancerre "Panseillot"		79.00
Fargette Guilerault		

RED WINES & ROSÉ

	12.5 cl	Bt. 75 cl
Prestige Malbec-Cabernet Franc Barrique	16.00	79.00
Lavaux AOC, Saint-Saphorin		
Château de l'Hospitalet La Clape Organic	16.00	79.00
Gérard Bertrand		
La Réserve de Sociando Mallet		130.00
Bordeaux, Haut-Médoc		
Côtes des Roses (Rosé)	10.00	59.00
AOP Languedoc, Gérard Bertrand		

BEERS

Moretti	33 cl	9.00
Erdinger white beer	50 cl	11.00
Balik beer	33 cl	11.00
Erdinger alcohol-free beer	33 cl	7.00

SPIRITS

	4 cl
Qavjar vodka Nr 1 Baliqshi Reserve	18.00
Qavjar vodka Nr 2 Handmade since 1908	18.00
Qavjar vodka Nr 3 Raspberry Reserve	18.00
Bombay Sapphire	16.00
Jack Daniels 7 years	18.00
Chivas Regal 12 years	18.00
Oban 14 years	22.00
Lagavulin 16 years	26.00
Cognac Hennessy XO	35.00
Limoncello	14.00

SOFT DRINKS

Henniez Natural / Light	50 cl	6.50
Perrier	33 cl	7.00
Fresh orange juice	25 cl	7.00
Tomato juice	20 cl	7.00
Ramseier apple juice	33 cl	7.00
Kinley tonic water	20 cl	7.00
Coca-Cola / Light / Zero	33 cl	7.00
Sprite / Fanta	33 cl	7.00
Fustea lemon	33 cl	7.00

Mimosa 18.00

Code Rouge Blanc de Blancs Crémant de Limoux & orange juice

Spritz Code Rouge 21.00

Aperol & Code Rouge Blanc de Blancs Crémant de Limoux

Salmon origins: Scotland and Norway. Our Foie gras origin: France. Tuna origin: Pacific Ocean FA071 and FA051. For all of our dishes, we use only the freshest ingredients possible. Consequently, they are all subject to the availability of ingredients. In the event of allergies or food intolerances, please talk with our staff who will be delighted to advise you. Thank you for your loyalty.

If you have any comments, do not hesitate to contact by email info@chapremium.com.

Only vegetables and/or grains Gluten free

Prices are listed in CHF and include service and VAT

