

Smoked Salmon

Served with crepes and condiments

NORWEGIAN SMOKED SALMON *145*

SMOKED SALMON HEART *180*

SALMON FICELLE *175*

Caviars

Served with blinis and condiments

IMPERIAL BAERI CAVIAR OF SOLOGNE

30G *420* 50G *700* 100G *1400* 250G *3400*

IMPERIAL OSETRA CAVIAR OF SOLOGNE

30G *600* 50G *1000* 100G *2000* 250G *5000*

BELUGA

30G *1520* 50G *2600* 100G *5200*

Raw Selection

SELECTION OF TARAMAS *130*

CLASSIC, TRUFFLE, TOBIKO AND SEA URCHIN SERVED WITH BLINIS

GAMBERO ROSSO CARPACCIO WITH PINK PEPPERCORN
AND LEMON ZEST (SF) (GF) *160*

SLICED SEA BASS WITH CITRUS DRESSING AND BOTTARGA (S) (GF) *125*

SLICED AVOCADO WITH EXTRA VIRGIN OLIVE OIL AND LEMON (GF) (V) *70*

SMOKED WAGYU BEEF CARPACCIO WITH PICKLED RADISH
AND CRISPY POTATO (D) (GF) *115*

GILLARDEAU OYSTERS NR3 (SF) *45 per piece*

MAISON REVKA SELECTION (SF) (S) *495*

BLUEFIN TUNA, LANGOUSTINE, SALMON, SCALLOPS AND OYSTERS



Cold Starters and Salads

CREVETTES SALAD (SF) 105

LETTUCE HEARTS, STEAMED SHRIMPS, MIXED RADISHES, FILO AND CORIANDER

MIXED LEAVES SALAD WITH BEETROOT AND GOAT CHEESE RAVIOLIS (D) 95

QUINOA, BABY SPINACH, YOGURT, PAPRIKA, CARAMELIZED PECAN NUTS (N) (D) 88

CRAB AVOCADO TARTLET 200

BURRATA TO SHARE

CLASSIC (V) 135 OR TRUFFLE 260 OR BOTTARGA (D)(GF)(S) 175

WHOLE KING CRAB WITH HOMEMADE MAYONNAISE AND FRESH HERBS (SF) 2900

Hot Starters

MOZZARELLA STICKS WITH CAVIAR (D) (S) 140

SALT BAKED POTATO WITH CREME FRAICHE AND CAVIAR (D) (S) (SF)

BAERI 460 OSETRA 660 BELUGA 1570

TRUFFLE PIZZETTA (D) (V) 150

FRIED CALAMARI WITH HOMEMADE TARTAR SAUCE (S) 95

ROSTI POTATO WITH CREAM CHEESE AND CAVIAR (D) (SF) (S) 180

BAKED SHRIMPS WITH GARLIC AND EGGPLANT (SF) (GF) 140

WAGYU TARTARE WITH POTATO MILLE FEUILLE AND CAVIAR (D) (S) (GF) 160



Main Courses

SALMON COULIBIAC WITH BEURRE BLANC AND CURED SALMON EGGS (D) (S) 195
NORWEGIAN SALMON, WILTED SPINACH, MUSHROOM DUXELLE, AROMATIC RICE AND PUFF PASTRY

STEAMED SEA BASS WITH GREEN ASPARAGUS AND CAVIAR BUTTER (D) (S) (SF) 185

BAKED COD WITH CONFIT TOMATO AND FENNEL (S) (GF) 130

BLACK ANGUS TENDERLOIN WITH PEPPERCORN JUS AND REVKA BUTTER (D) (GF) 365

GRILLED LAMB CHOPS AND DIABLE JUS (D) (GF) 220

WAGYU STRIPLOIN AND STROGANOFF SAUCE (D) (GF) 520

CHICKEN SHASHLIK, LEEKS AND TRUFFLE JUS (D) (GF) 160

EGG LINGUINE (D)

CAVIAR 360 OR BOTTARGA (S) 165

BAKED ARTICHOKE WITH SUNCHOKES AND BLACK TRUFFLE (GF) (V) 120

To Share

WAGYU TOMAHAWK WITH BÉARNAISE SAUCE (D) (GF) 1400

DOVER SOLE WITH MEUNIERE SAUCE AND BROWN BUTTER (D) (GF) 695

MAISON REVKA'S SURF AND TURF (D) (S) (GF) 1279

WAGYU TENDERLOIN AND LOBSTER

Side Dishes

GREEN ASPARAGUS AND LEMON BUTTER (D) (GF) 60

FRENCH BEANS AND SHALLOT RINGS (GF) (V) 50

FRENCH FRIES (GF) (V)

CLASSIC 55 OR TRUFFLE 125

MASHED POTATO (D) (GF) (V) 50



Pavlovas

PISTACHIO & ORANGE BLOSSOM (GF) (D) (N) (V) *75*
PISTACHIO ICE CREAM, ORANGE BLOSSOM CHANTILLY

CHOCOLATE & HAZELNUT (GF) (D) (N) (V) *65*
HAZELNUT ICE CREAM, CHOCOLATE SAUCE, MILK CHOCOLATE CHANTILLY

EXOTIC FRUITS (GF) (D) (V) *68*
MANGO & PASSION FRUIT SORBET, LIME ZEST, VANILLA CHANTILLY

GIANT RED BERRIES (GF) (D) (V) *150*
RASPBERRY SORBET, BERRIES, MASCARPONE CHANTILLY

Desserts

CHOUQUETTES (D) (V) *90*
VANILLA LIGHT CREAM AND CHOCOLATE SAUCE

CHOCOLATE MOUSSE AND TONKA BEANS (GF) (D) (V) *120*

CHEESECAKE ICE CREAM AND AMARENA CHERRIES (D) (V) *95*
SPECULOOS CRUMBLE, LIME ZEST & CHERRY JAM

VANILLA MERINGUE CAKE (D) (V) *75*

LES TABLES PARIS SOCIETY

GIGI RIGOLATTO - MUÑ - BEAU COCO - GIRAFE - MONSIEUR BLEU - APICIUS - LA SUITE - LOUIE -
PERRUCHE - IL BAMBINI CLUB - LE PIAF - BONNIE - MONDAINE - DAR MIMA - LAURENT - MAXIM'S - BARONNE