

MOMÉ^{LA} London

Caviar Dinner - £190

Glass of Champagne

Amuse-Bouche

Cucumber cannoli refreshed with yuzu, bluefin tuna,
and Ossetra caviar

Approx. 2g of caviar per dish

Starters

Potato dauphine, iodized siphon, Daurenki® caviar

Crab roll in two textures, Ossetra caviar

Beef tartare and Jersey oyster No.3 tartlet, Ossetra caviar

Primi

Spaghettoni with anchovy butter, lemon,
and caper leaves, Beluga caviar

Meat course to share

Black Angus ribeye, lobster medallion, carrot in multiple
preparations, Baeri Baika® caviar

Fish Course

Turbot fillet, yellow wine sauce, porcini mushrooms and
roasted figs, Sevruga Steluga® caviar

Dessert

Chocolate and Ossetra caviar



PETROSSIAN

FONDÉ À PARIS EN 1920