

# La Terrasse N

Comptoir - Paris by Caviar de Neuvic

## APEROC CHIC

### Sharing platter (for 2 people)

Truffle tarama, lemon sturgeon rilette, caviar butter, mini blini

.25€

### Gourmet platter (for 2 to 4 people)

Truffle tarama, sturgeon rillettes with lemon, smoked salmon, smoked sturgeon, marinated sturgeon, lobster butter

.45€

## CAVIAR ON THE ROCK

Caviar presented on an ice cube, to be enjoyed simply with a spoon.



All our caviars are served on ice, from 10g to 100g.

Starting at €26 - see back for details

## CAVIAR FROM THE ESTATE

### CAVIAR BAERI : light & buttery

Baeri caviar consists of medium-sized grains, with color variations ranging from black to light gray. On the palate, this producer-made caviar is characterized by the melting texture of the eggs.

	10g	30g	50g	100g	
	.26€	.75€	.121€	.242€	Signature
		.120€	.200€	.400€	Réserve

### OSCIETRA CAVIAR : firm & briny

The grain of this Oscietra caviar is medium-sized with a fairly firm texture and golden hues. Its notes are more marine than Baeri caviar, but it remains balanced.

	10g	30g	50g	100g	
	.30€	.89€	.148€	.296€	Signature
		.132€	.220€	.440€	Réserve

## CAVIAR DE NEUVIC

16 rue de l'Odéon - Paris

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## CAVIAR ON THE ROCK



### NACCARI CAVIAR : buttery

The delicate and elegant notes of Naccarii caviar captivate with their balance. Its supple, medium-sized grains, ranging in color from grey to brown, offer a delicate texture. It is prized for its subtle aromas of fresh butter and dried fruit, with a perfectly controlled salinity.

	30g	50g	100g	
	.63€	.103€	.205€	Signature



### SEVRUGA CAVIAR: smooth & powerful

The powerful notes of Sevruga caviar will delight the palates of connoisseurs. Its delicate grain is small and anthracite in color. It is renowned for its very pronounced briny taste.

	30g	50g	100g	
	.90€	.150€	.300€	Signature



### BELUGA CAVIAR : generous & marine

Its grain is the largest of all caviars. Its flavor is intense and the texture of the grains is creamy. Its color varies in shades of light gray.

	30g	50g	100g	
	.192€	.320€	.640€	Signature
	.300€	.500€	.1000€	Réserve

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## Wines

### White

Domaine Sibille - Viognier 2023 BIO	.6€	.15€
Bouzeron Clos de la Fortune 2023	.7€	.22€
Rully - Les Cailloux 2021		.29€
Mercurey - Clos du Roy 2023		.48€

### Rosé

Domaine Sibille - Terres de grès 2023 BIO	.6€	.17€
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### Red

Domaine Sibille - Syrah 2021 BIO	.6€	.16€
Bourgogne Pinot noir - Clos Les Fortunés	.6€	.17€

## Beer

Beer of the moment		.5€
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## Champagne & Bubbles

Les Cordeliers - Crémant Grand Vintage	.6€	.18,90€
Vilmart Grande Réserve	.11€	.38€
Vilmart Grand Cellier		.43€
Jeeper Brut		.39€
Jeeper Blanc de Blanc		.49€
Jeeper Rosé		.55€
Delamotte Brut		.38€
Delamotte Blanc de Blanc		.54€
Delamotte Blanc de Blanc Millémisé 2018		.80€

## Spirits

Vodka Neuvik	.4€	.49,90€
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## Saké

Yuji - Modern Saké	.10€	.31€
Masumi Kuro Black - Traditional Saké	.14€	.46€
Izumibashi Tonbo Green - Traditional Saké	.15€	.50€

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## Soft

Tomato juice 33 cl		.5€
Pineapple juice 33 cl		
Passionade lemonade 25 cl		
Lemon-mint iced tea 25 cl		
Peach verbena infusion 25 cl		

## Sparkling

Sparkling Ginger* 25 cl		.5€
Sparkling Yuzu* 25 cl		

## Cocktail with or without alcohol

Moscow Mule - Vodka** Ginger*		.12€/ .8€
Exotic Siberia - Vodka** - Lemon and Milk - Yuzu* or Passion Fruit*		
Bloody Mary - Vodka** - Cumin - Tomato Juice*		
Colonel - Neuvik Vodka - Lemon Mint Iced Tea*		

## Water

Still water 1 L		.7€
Sparkling water 1 L		

## Hot drinks

Coffee		.3€
Tea		.5€

\* Alain Millat tasting juice.

\*\* SOLIGNAC vodka

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