

MODERN
SEAFOOD
BAR

GENEVA AIRPORT



Dear Customer,

In 1982 – at the time when my family and I was still in charge of Caviar House – we came about the idea of creating a special kind of food experience involving only our best Caviar's and Salmon.
The Seafood Bar !

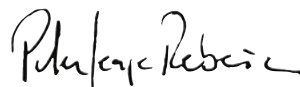
The main idea was to be able to deliver a unique experience within 17 minutes. From Hello to Goodbye.

Many things have evolved over the past 44 years, and so have the requests of our clients and friends. In that spirit we have created a new formula around the idea of "the Modern Seafood bar". We now only offer you products that are in tune with the times we live, such as sustainable, eco-friendly, Aquaculture, supporting the natural environment and ensuring fair and proper trade.

I continue to guarantee the best smoked salmon in the world, the newest and most spectacular caviar's on the world stage plus everything that turns around these noble products.

Welcome to our "Modern version of a classical Sea food Bar", I am proud to service you with some of the best and most exciting products.

Let me know if you have any suggestions.



Peter G. Rebeiz

Chairman, Foodie, Traveler, Musician & Caviar expert.

SIGNATURE DISHES

SEAFOOD PLATTER	69.00
A selection of Balik smoked salmon: Balik Original and Gravlox, seasoned Balik salmon tartare, marinated prawns and shrimp, crab meat, guacamole, a Gillardeau oyster no. 3 and caviar.	
BURRATINA & CAVIAR	49.00
Genevese Burratina served with 10 g of caviar.	
PRAWN COCKTAIL & CAVIAR	49.00
Duo of prawns served on a guacamole, cocktail sauce and caviar.	
ANASTASIA	55.00
10 g of caviar served with Balik smoked salmon and a blini topped with sour cream.	
THE MODERN SEAFOOD BAR PLATTER	90.00
<ul style="list-style-type: none"> • Balik Tsar Nikolaj smoked salmon • Duck foie gras and his fig chutney with Port 	<ul style="list-style-type: none"> • 20g of caviar • Mini focaccia with avocado and Balik tartare • Gillardeau oyster no. 3, Stracciatella and caviar

OUR CREATIONS

BURRATINA & PATA NEGRA	49.00
Genevese Burratina served with traditional Spanish ham and artisanal focaccia.	
SEAFOOD ROLL	49.00
Toasted brioche topped with shrimp, snow crab meat, Balik smoked salmon and guacamole.	
TUNA TARTARE & STRACCIATELLA	59.00
Tuna tartare marinated in lemon juice and olive oil, burrata stracciatella and Balik Sjomga salmon.	

TO DISCOVER

SEMI-COOKED DUCK FOIE GRAS	46.00
Homemade duck foie gras served with fig chutney and Port wine.	
PATA NEGRA FROM BELLOTA	59.00
Traditional Iberian ham served with artisanal focaccia and crushed tomatoes.	
BEEF TARTARE & CAVIAR	59.00
Knife-cut beef tartare, creamy burrata stracciatella and 10 g caviar.	

NOBLE & GREEN

GREEN BOWL	39.00
Quinoa accompanied by samphire, avocado, cucumber, edamame and blueberry.	
CRAB SALAD	49.00
Prepared crabmeat served with mixed salad, guacamole and cocktail sauce.	
BALIK SALAD	49.00
Duo of Balik Sjomga orange and traditional, prawns, shrimp, avocado and seasonal mixed salad.	

SIDE DISCHES

Mashed potatoes with olive oil, shallot and chives	14.00	☞ Focaccia & Stracciatella di burrata	16.00	☞ Miso soup, seaweed and Genevese tofu	16.00
☞ ☞ Seasonal tomato salad	14.00	☞ Avocado & Guacamole	16.00	☞ Quinoa and samphire	16.00

These sides dishes are only served as an accompaniment to the main dishes of the menu.

CAVIARS

subject to availability



QIN SHI CLASSIC

Lighter dark green grains with a delicate and crunchy texture.

50 g 100.00 - 125 g 250.00



BAERI

Anthracite grey grains with a firm and refined texture.

50 g 100.00 - 125 g 250.00



OSCIETRA GOLDEN SUPERIOR

Dark brown grains with a firm and crunchy texture.

50 g 143.00 - 125 g 357.00



KALUGA

Golden emerald green grains with a delicate and radiant texture.

50 g 143.00 - 125 g 357.00



BELUGA

Light grey anthracite grains with a tender texture, superior aromatic complexity, creamy and elegant.

50 g 375.00 - 125 g 938.00



PERSICUS

Light grey anthracite grains with a tender texture, superior aromatic complexity, creamy and elegant.

50 g 325.00 - 125 g 813.00

250 g on request

BALIK SMOKED SALMON



SALMON FILLET

BALIK N°1

69.00

With the Balik Filet Tsar Nikolaj No. 1, Balik presents his masterpiece, served with artisanal focaccia and "gold cream".
(vegetable cream, turmeric, ginger and black pepper)

🌱 BALIK TSAR NIKOLAJ & EXOTIC COMPOSITION

59.00

The finest and most tender part of our Balik salmon: the heart of the fillet served with avocado and passion fruit.

SLICED SALMON

BALIK ORIGINAL OR GRAVLAX

42.00

BALIK DUO

49.00

Choose Balik Original smoked salmon, Gravlax or the Duo version.

DELIGHTS

🌱 BALIK DISCOVERY

69.00

Signature plate from our Balik Farm.

BALIK ORIGINAL & GAMBAS

46.00

Slices of Balik smoked salmon and prawns.

🌱 BALIK TARTARE

39.00

Balik smoked salmon tartare, bound with sour cream and dill.

—subject to availability—

🌱 Gillardeau oysters No. 3

"Spéciales"

6 pieces 65.00 12 pieces 125.00

DESSERTS

ASSORTMENT OF MINI DESSERTS

14.00

🌱 SEASONAL FRUIT SALAD AND LEMON SORBET

16.00

🌱 AFFOGATO AL CAFFÈ

16.00

Two scoops of vanilla ice cream and an espresso.

GOURMAND COFFEE

16.00

Coffee served with a selection of mini desserts.

3 CHOCOLATES

18.00

FROM GUILLAUME BICHET®

Dark, milk and white chocolate mousse placed on a crispy feuillantine.

ICE MALOSSOL

29.00

Lemon sorbet served with vodka and caviar.

🌱 Vegan 🌱 Gluten-free 🌱 Vegetarian



Ice Malossol

CHAMPAGNES

	12.5 cl	1/2 Bt. 37.5 cl	Bt. 75 cl
Caviar House Brut,	24.00	70.00	140.00
Champagne Lombard		Magnum	270.00
Caviar House Rosé,	26.00	75.00	150.00
Champagne Lombard			
R de Ruinart Brut	28.00		170.00
Ruinart Rosé			250.00
Ruinart Blanc de Blancs		135.00	265.00

WHITE WINES

	12.5 cl	Bt. 75 cl
Chasselas, Cuvée de S	19.00	110.00
Lavaux AOC, Samantha Filipinetti		
Aigle " Les Murailles " AOC		69.00
H. Badoux		
Petite Arvine	16.00	89.00
" Trésors de Familles "		
Valais, Maison Gilliard		
Perle de Sauvignon	14.00	69.00
IGP Pays D'oc		
Gérard Bertrand		
Chablis Vieilles Vignes	19.00	110.00
Pascal Bouchard		
Chardonnay Aigle Royal BIO	26.00	135.00
Gérard Bertrand		
Sancerre " Les Panseillots " BIO	19.00	110.00
Guillerault-Fargette		

RED & ROSÉ WINES

	12.5 cl	Bt. 75 cl
Rosso Riserva		69.00
Maison Paolini		
Pinot Noir	16.00	89.00
Les Frères Dutruy		
La Demoiselle	19.00	110.00
de Sociando Mallet		
Bordeaux, Haut-Médoc		
Château L'Hospitalet BIO	23.00	120.00
Gérard Bertrand		
Cuvée 101 Les Arbousiers		120.00
Gérard Bertrand		
Côte des Roses Pays d'Oc	14.00	69.00
Gérard Bertrand		
Clos du Temple * <i>Voted best rosé wine in the world</i> *		240.00
Gérard Bertrand		



Exceptional wines, by the glass. Ask for the menu!

BLOODY MARY 24.00

Vodka, tomato juice and lemon juice

*
Accompanied by a Gillardeau No. 3 oyster 30.00

SPRITZ CODE ROUGE 24.00

Aperol & Code Rouge Blanc de Blancs Crémant de Limoux

MUMA MULE 24.00

Gin Muma, lime and ginger beer

Don't hesitate to ask for our cocktail menu.

BEERS - BOTTLE

Moretti	33 cl	11.00
Erdinger white beer	50 cl	14.00
Ittinger Amber	33 cl	13.00
Balik Beer	33 cl	15.00
Erdinger non-alcoholic beer	33 cl	9.00

SPIRITS

4 cl

Qavjar vodka Nr 1 Baliqshi Reserve	18.00
Qavjar vodka Nr 2	18.00
Handmade since 1908	
Qavjar vodka Nr 3	18.00
Raspberry Reserve	
Vodka Initiale Solignac	22.00
Gin Muma	22.00
Bombay Sapphire	18.00
Havana Club Rum 3 years	16.00
Diplomatico Rum	18.00
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
Grappa di Barolo / Moscato	16.00

MINERALES & SOFT DRINKS

Henniez Naturelle	50 cl	6.90
San Pellegrino	50 cl	6.90
Perrier	33 cl	8.00
Spur orange juice	25 cl	8.00
Spur seasonal juice	25 cl	8.00
Tomato juice	20 cl	8.00
Ramseier apple juice	33 cl	8.00
Three Cents Tonic water	20 cl	8.00
Three Cents Ginger beer	20 cl	8.00
Three Cents Aegean Tonic	20 cl	8.00
Cucumber		
Pink grapefruit	33 cl	8.00
Three Cents Cherry soda	33 cl	8.00
Coca-Cola / Zero	33 cl	8.00
Sprite / Fanta	33 cl	8.00
Fustea lemon	33 cl	8.00

COFFEE & TEA			
Coffee / Espresso	5.90	Double Espresso	6.90
Ristretto " Marrone "	5.90	Cappuccino	6.90
		Tea	5.50
		For a selection of our teas, please ask a member of staff.	

HAPPY FOOD & STORY TASTING

Origin of salmon: Norway.

Origin of our foie gras: France.

Origin of snow crab: Canada.

Origin of tuna: Pacific Ocean FAO71 and FAO77.

Origin of beef: Switzerland/France.

Origin of pastries: European Union.

Origin of bread: Switzerland and European Union.

For our preparations, we use only the freshest ingredients.

All dishes are subject to ingredient availability.

If you have any allergies or intolerances, please ask our staff who will be happy to assist you.

Thank you for your loyalty.



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

Prices are shown in CHF
and include service and VAT