

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 !

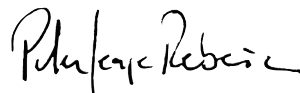
The main idea was to be able to deliver a unique experience within 17 minutes. From Hello to Goodbye.

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: Original and Gravlax, seasoned smoked salmon tartare, marinated prawns and shrimp, crab meat, guacamole, a Gillardeau oyster no. 3 and caviar. | |
|  BURRATINA & CAVIAR | 49.00 |
| Genevise 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 served with fig chutney and Port wine | <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 |
| Genevise 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 with garlic. | |
|  BEEF TARTARE & CAVIAR | 59.00 |
| Knife-cut beef tartare, burrata stracciatella and 10 g caviar. | |

NOBLE & GREEN

| | |
|---|-------|
|   GREEN BOWL | 39.00 |
| Quinoa accompanied by samphire, avocado, cucumber, edamame and blueberries. | |
|  CRAB SALAD | 49.00 |
| Prepared wild crab meat served with mixed salad, guacamole and cocktail sauce. | |
|  BALIK SALAD | 49.00 |
| Duo of Balik Sjomga, marinated prawns, avocado and seasonal mixed salad. | |

SIDE DISHES

| | | | | | |
|--|-------|---|-------|---|-------|
|   Mashed potatoes with olive oil, shallot and chives | 14.00 |  Focaccia & Stracciatella di burrata | 16.00 |  Miso soup, seaweed and Swiss 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 120.00 - 125 g 270.00



BAERI

Anthracite grey grains with a firm and refined texture.

50 g 130.00 - 125 g 280.00



OSCIETRA GOLDEN SUPERIOR

Dark brown grains with a firm and crunchy texture.

50 g 165.00 - 125 g 380.00



KALUGA

Golden emerald green grains with a delicate and radiant texture.

50 g 175.00 - 125 g 390.00



PERSICUS

Its dark grains with black, grey or bronze highlights and a refined contrasting texture give way to a melting and velvety sensation.

50 g 350.00 - 125 g 840.00



BELUGA

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

50 g 395.00 - 125 g 960.00

250 g, 500 g and 1 kg on request

BALIK SMOKED SALMON



SALMON FILLET

BALIK N°1

69.00

With the Tsar Nikolaj No. 1 fillet, 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 guacamole 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

Tasting plate from the Balik range.

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.

OYSTERS

subject to availability

Gillardeau oysters No.3 "Speciales"

6 pieces 65.00 12 pieces 125.00

DESSERTS

CHOCOLATE FONDANT CAKE

18.00

served with vanilla ice cream.

ICE MALOSSOL

29.00

Lemon sorbet served with vodka and caviar.

PRINCESSE N°1 ALMONDS BY "GUILLAUME BICHET"

33.00

Milk chocolate coated almonds, 125g

AFFOGATO AL CAFFÈ

16.00

Two scoops of vanilla ice cream drizzled with espresso.

SEASONAL FRUIT SALAD AND LEMON SORBET

16.00

GOURMAND COFFEE

16.00

Coffee served with a selection of mini desserts.

ASSORTMENT OF MINI DESSERTS

14.00

Vegan Gluten-free Vegetarian



Ice Malossol

CHAMPAGNES

| | 12.5 cl | 1/2 Bt. 37.5 cl | Bt. 75 cl |
|-------------------------|---------|-----------------|-----------|
| Champagne Lombard Brut | 24.00 | 70.00 | 140.00 |
| | | Magnum | 270.00 |
| Champagne Lombard Rosé | 26.00 | 75.00 | 150.00 |
| 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 Lavaux AOC, Samantha Filipinetti | 19.00 | 110.00 |
| Aigle " Les Murailles " AOC H. Badoux | | 69.00 |
| Petite Arvine | 16.00 | 89.00 |
| " Trésors de Familles " Valais, Maison Gilliard | | |
| Perle de Sauvignon IGP Pays D'oc Gérard Bertrand | 14.00 | 69.00 |
| Chablis Vieilles Vignes Pascal Bouchard | 19.00 | 110.00 |
| Chardonnay Aigle Royal BIO Gérard Bertrand | 26.00 | 135.00 |
| Sancerre " Les Panseillots " BIO Guillerault-Fargette | 19.00 | 110.00 |

RED & ROSÉ WINES

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



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 Handmade since 1908 | 18.00 |
| Qavjar vodka Nr 3 Raspberry Reserve | 18.00 |
| 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 | 8.50 |
| Spur seasonal juice | 25 cl | 8.50 |
| 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 Cucumber | 20 cl | 8.00 |
| 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 | Tea | 5.50 |
| Ristretto " Marrone " | 5.90 | Cappuccino | 6.90 | For a selection of our teas, please ask a member of staff. | |

HAPPYFOOD & STORY TASTING

Origin of salmon: Norway.

Origin of our fole 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