

THE MAYBOURNE BAR

N25 CAVIAR®



THE
MAYBOURNE
BEVERLY HILLS

“Caviar is an industry steeped in tradition, but at N25 we bring a modern evolution through our unique ageing process, which creates complex aromas and elegant flavors. That same balance of tradition and modernity is what makes The Maybourne Beverly Hills so special.”

– Hermes Gehnen, Founder of N25 Caviar

N25 KALUGA HYBRID CAVIAR



Roe colour:

Golden brown to gold colour

Roe ageing period:

Long, up to 4 months

Flavour profile:

Firm texture, creamy, roasted hazelnut with a savoury and elegant finish

*The N25 Kaluga Hybrid caviar, a union of *Huso Dauricus* and *Acipenser schrenckii*, is a culinary gem admired by Michelinstarred chefs. Its stunning, firm roe reveals an enriched flavour profile through the artful maturation process of N25, captivating discerning palates worldwide.*

N25 SCHRENCKII CAVIAR

Roe colour:

Golden brown to gold colour

Roe ageing period:

Long, up to 4 months

Flavour profile:

Medium firm texture, roasted almonds, rich, creamy, nutty and buttery flavours with notes of egg yolk



The rare Schrenckii sturgeon produces caviar cherished for its unforgettable allure. Each pearl reflects sublime refinement, offering a rich, lingering aftertaste that leaves a lasting impression.

CAVIAR INDULGENCE

OMAKASE

85 per person

(inclusive of a glass of Billecart-Salmon Champagne)

"A tasting journey of caviar, redefined as an experience, not a serving size."

Chips & Dip

Crisp house chips, stracciatella, and N25 Schrenckii Caviar

Deviled Egg

Classic deviled egg and truffle essence, crowned with N25 Hybrid Caviar

Compressed Watermelon

Mezcal and powdered lime with N25 Hybrid Caviar

Caviar Burger

Seasoned salmon, horseradish and apple remoulade
with N25 Schrenckii Caviar

Lobster Roll

Warm house- made brioche, butter-poached lobster,
meyer lemon with N25 Hybrid Caviar

"MGCC" – Maybourne Grilled Cheese & Caviar

Melted gruyère chives with N25 Hybrid Caviar

Loaded Steak Fries

Crispy steak-cut fries, rich toppings, crème fraîche
and N25 Schrenckii Caviar

Caviar & Walnut

An unexpected pairing: warm walnut foam
with N25 Hybrid Caviar as accents

Vanilla Ice Cream

Silky tahitian vanilla, savory sea salt, olive oil, and N25 Hybrid Caviar

Additional bites and champagne are available and will be charged a la carte

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BAR BITES

N25 CAVIAR

Hybrid 1oz	220
Schrenckii 1oz	225
Oscietra 1oz	240

Chips & Dip	11
Crisp house chips, stracciatella, and N25 Schrenckii Caviar To share +26	

Deviled Egg	12
Classic deviled egg and truffle essence, crowned with N25 Hybrid Caviar	

Compressed Watermelon	12
Mezcal and powdered lime with N25 Hybrid Caviar	

Caviar Burger	13
Seasoned salmon, horseradish and apple remoulade with N25 Schrenckii Caviar	

Lobster Roll	14
Warm house- made brioche, butter-poached lobster, meyer lemon with N25 Hybrid Caviar	

“MGCC” – Maybourne Grilled Cheese & Caviar	12
Melted gruyère chives with N25 Hybrid Caviar	

Loaded Steak Fries	12
Crispy steak-cut fries, rich toppings, crème fraîche and N25 Schrenckii Caviar To share +31	

Caviar & Walnut	13
An unexpected pairing: warm walnut foam with N25 Hybrid Caviar as accents	

Vanilla Ice Cream	12
Silky tahitian vanilla, savory sea salt, olive oil, and N25 Hybrid Caviar	

OYSTERS

Selection of Eastern and Pacific Oysters	ea / half dzn
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Freshly Shucked on the half shell	6 / 35
Lemon, mignonette, horseradish	

“En Gelee”	7 / 40
Soft sake gel, compressed green apple	

“Rockefeller”	8 / 45
Confit fennel, creamed spinach, aged parmesan	

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