

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

Agua Chile Shooter

Rock shrimp, Schrenckii Caviar

Pineapple & Mezcal

Crème fraîche, Hybrid Caviar

Marinated Arctic Char

Vermont maple syrup, Schrenckii Caviar

Lobster Roll

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

Loaded Tater Tot

Whipped crème fraîche, Hybrid Caviar

Summer Corn Panna Cotta

Lime, Hybrid Caviar

Basque Cheesecake

Vanilla tuile, Schrenckii Caviar

Ristretto Gelato

Schrenckii Caviar

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

N25 CAVIAR®

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

Agua Chile Shooter 12

Rock shrimp, Schrenckii Caviar

Pineapple & Mezcal 13

Crème fraîche, Hybrid Caviar

Lobster Roll 14

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

Marinated Arctic Char 14

Vermont maple syrup, Schrenckii Caviar

Summer Corn Panna Cotta 13

Lime, Hybrid Caviar

Loaded Tater Tot 12

Whipped crème fraîche, Hybrid Caviar

Basque Cheesecake 13

Vanilla tuile, Schrenckii Caviar

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

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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