

# 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*

## 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

**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

**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