BAR.ALBERT

Bar Albert Mixes Champagne & Caviar for the Festive Season

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Auckland, 13 October 2025: Bar Albert, Auckland's premier rooftop destination, is delighted to be teaming up with prestigious Champagne house Louis Roederer to celebrate the festive season from 1 November to 31 December.

To celebrate the end of 2025 in style, Bar Albert has created a premium festive offering which pairs two icons of luxury, Louis Roederer Champagne and premium Oscietra Caviar, to create an elevated experience that highlights the perfect marriage between the French tipple and seafood delicacy.

Guests can savour Oscietra Caviar three ways, including traditional blini, crispy fish skin, and charred cucumber, each served with crème fraîche and Bloody Mary caviar. Available at $25 for 3-4 grams, or for $55 including a flute of Louis Roederer Champagne.

For purists seeking the authentic caviar experience, Caviar Bumps are 3g for $21 or 2g for $14. Bumps can be washed down with a chilled flute of Louis Roederer Champagne for $34 or pop the cork off a bottle and celebrate the season with friends for $160.

Bar Albert's festive cocktail is the French 75, a classic gin-based cocktail, light and crisp, elevated with Louis Roederer Champagne Brut for $26.

"We're thrilled to partner with Louis Roederer and provide our Bar Albert patrons with an accessible yet elevated experience that celebrates the art of indulgence during the most celebrated time of year," said Bar Albert's food and beverage manager, Razman Ramzan.

The Louis Roederer x Bar Albert experience is available throughout November and December 2025. For more information, visit Bar Albert or follow on Instagram.

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