

Royal delicacy

Served with buckwheat pancakes, sour cream, egg, chives and dill



OSCIETRA

/Caviar of Russian sturgeon/

One of the world's most famous caviar types. This caviar of Russian sturgeon has a rich, clean, intense flavor. Color from black to luxurious bronze, 2.8-3.1 mm in size.

50 g - 100 €

100 g - 180 €



CALVISIUS SIBERIAN CLASSIC

/Caviar of the Siberian sturgeon/

Caviar of the Siberian sturgeon. A medium-sized fish weighing from 8 to 40 kg, originally inhabiting the river basins of Siberia (from the Ob to the Kolyma) and Lake Baikal. The size of the eggs depends on the age of the fish (from 2.5 to 3 mm), the color varies from dark gray to light brown, amber, with a hard texture and a slight hint of nuts and seaweed. Caviar is versatile, used in combination with various products in the most traditional Russian style. Recommended Pairing: Brut champagne, Chablis wine and vodka.

50 g - 120 €

100 g - 220 €



OSCIETRA IMPERIAL

/Caviar of Russian sturgeon/

Caviar comes from the Russian sturgeon that lives in the Caspian, Black and Azov seas. The size is more than 3.0 mm, the color is from light brown to beige with an amber tint, the texture is velvety, compact. Soft refined fruity taste with a light creamy-nutty aroma. High quality caviar.

50 g - 200 €

100 g - 360 €