

RUSSIAN STURGEON

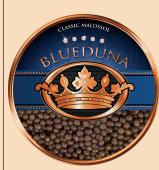


This caviar comes from young Acipencer Cueldenstaedtii sturgeon and it has darkest black color. It is exceptionally rich taste will satisfy even the most demanding of fine food connoisseurs.

As a companion to the most creative and mouth-watering recipes, this caviar is well matched with a Riesling.

Eggs size 2,5 -2,8 mm Storage tempersture -2 to – 4C Shelf life – 6 month Ingredients – caviar, salt Glass jar – 30g Tins – 50g, 100g, 250g, 500g (by order)

SIBERIAN STURGEON



This selection of caviar is comes from Acipencer Baerii. Caviar color may be vary from grey to dark grey and black. It has full body battery flavor and gentle taste.

The perfect pairing for this caviar is a top white wine, a Chardonnay, or a Chenin de Loire-based wine, such a Savennieres.

Savennieres.
Eggs size 2,5 – 2,8 mm
Storage temperature -2 to – 4C
Shelf life – 6 month
Ingredients – caviar , salt
Jar – 30g
Tins – 50g, 100g, 250g, 500g (by order)

STERLET



The sterlet (Acipenser ruthenus) is a relatively small species of sturgeon.

Sterlet caviar has light to dark grey color and unique gently texture and taste – intense and soft in one time. Very well pairing with Champagne. Eggs size up to 2 mm

Storage temperature - -2 to -4C Shelf life 6 month

Jar - 30g

Tins – 50g, 100g, 250g, 500g (by order)





RUSSIAN STURGEON

Especially created recipe with less salt bring unique taste into this kind of caviar. Smooth battery texture and delicate teste make This caviar favorite for a lot of gourmets. It has a beautiful amber color which may vary from light brown to dark brown. Enjoy Limited edition for Singapore Caviar with a high quality white dry wine.

Egg size 2,6-2,9 mm. Storage temperature -2 to -4C. Shelf life - 6 month. Jar - 30g, Tins - 50g, 125g, 250g, 500g (by order)



SIBERIAN STURGEON

This absolutely premium quality caviar come from Acipenser Baerii sturgeon. Its reach black color and concentrated strong taste, which will lasting as long as caviar melted in your mouth. Wonderful pairing with Champagne like Bollinger VVF.

Egg size 2.5 - 2.9mm. Storage temperature -2 to -4C. Shelf life -6 month. Jar -30g, Tins -50g, 125g, 250g, 500g (by order)





CAVIAR FROM ONE FISH

Exclusive sturgeon caviar produced from only one especially selected fish. Delicious, clean test and amber, color may be vary from brown to grey and dark black. Not mix of taste and textures – as only one fish produced this caviar. Wonderful pair for exclusive champagne and high quality vodka. Eggs size 2,7-3mm. Storage temperature – 2 to – 4C. Ingredients – caviar, salt. Shelf life – 6 month. Tins – 500g (by order only)



GOLD ALBINO STERLET CAVIAR

This supreme caviar is harvested from very rare freshwater albino (sterlet) sturgeon that are farmed in the pristine, pollutant-free waters of Europe. This caviar is soft to semi-firm and has a similar size to sevruga with colors ranging from white to bright gold. This sturgeon caviar is an excellent suggestion when it is one's desire to surprise and delight the senses of both sight and taste.

Egg size 2 – 2,5mm. Storage temperature – 2 to – 4C. Ingredients – caviar, salt. Shelf life – 6 month. Jar – 30g. Tins – 50g, 125g, 250g, 500g (by order)

