

EXQUISITE CAVIAR SELECTION

ASTRAKHAN CASPIAN CAVIAR

Origin: Volga River

The cage fishery is located 50km south of Astrakhan. The brood stock of sturgeon and beluga is formed by domesticating wild fish caught in the Caspian Sea. Milking method is used to extract the eggs, an innovative way of producing caviar, in which the fish remains alive and can spawn an average of 6-8 times more.

beluga	30gr	298
	56.8gr	548

Caspian beluga

Fresh grain beluga caviar consisting of large dark grey and silver eggs up to 5mm in size, giving a unique delicate taste.

ossetra	30gr	158
	56.8gr	248

Russian Sturgeon (fresh water fish)

Fresh grain Russian sturgeon caviar consisting medium size with large grey, yellowish, brown and black eggs up to 4mm in size. The caviar has a rich taste.

RUSSIAN CAVIAR HOUSE CLASSIC

Origin: Suda River

Siberian sturgeon (fresh water fish)

The farm is the largest aquaculture enterprise in Russia engaged in sturgeon rearing. Located in the northwest Russia, in the region of Vologda. They have been breeding sturgeon species over 20 years. Milking method is used to extract the eggs, an innovative way of producing caviar, in which the fish remains alive and can spawn an average of 6-8 times more.

Midsize grain, color varies from black to grey.

Taste: pure with slight nutty flavor and insignificant spicy aftertaste, very delicate.

Appearance: semitransparent, glossy.

ossetra	28.6gr	128
	57gr	188



classic condiments & blinis included

recommended dishes to complement caviar

egg toast, red prawn tartare	22
cold capellini, fresh oyster and candied lemon	18
poached egg and cream	6
fresh seasonal oysters 3pcs / 6pcs / 12pcs	18 / 32 / 58