

*An Exclusive Invitation:  
The Finest Caviar Awaits*



# Black Caviar

*Traditions*



## OSETRA CAVIAR

Indulge in the pinnacle of culinary luxury with Osetra Caviar, a delicacy celebrated for its exquisite quality and refined heritage. Harvested from the noble **Acipenser Gueldenstaedtii** sturgeon—matured for over a decade—each shimmering pearl tells a story of tradition, craftsmanship, and nature's finest offerings. With its fine-grain texture, Osetra offers a symphony of creamy, nutty notes, perfectly balanced by a delicate touch of the sea's bold essence.



## CLASSIC CAVIAR

Indulge in the timeless luxury of Classic Caviar, a true masterpiece of refinement and flavor. Crafted from the finest **Acipenser Baerii** sturgeon, each delicate pearl tells a story of time-honored tradition and expert craftsmanship. With over seven years of meticulous care and a minimum weight of 10kg, these sturgeons produce roe of unparalleled quality.



*Shelf life: 4 months from the date of manufacture.  
Storage Conditions: -4°C-2°C.*

# Black Caviar

*Selection*



## BELUGA CAVIAR

Beluga caviar, known as the grandest and rarest of all caviar, represents the pinnacle of culinary luxury. Sourced from the esteemed **Huso huso** sturgeon, this delicacy is the product of over 18 years of patient cultivation, as these magnificent fish grow to an impressive 90 kg or more. Experience the unrivaled richness of Beluga caviar's slightly salted "Malossol" preparation, highlighting its subtle walnut undertones and delicate saline balance that melt seamlessly across the palate.



## IMPERIAL CAVIAR

Indulge in a delicacy of unparalleled sophistication with Imperial Caviar, the epitome of gourmet refinement. Harvested from **Acipenser gueldenstaedtii** sturgeon aged over 15 years and weighing 35 kg or more, this exceptional caviar is crafted with unwavering expertise and tradition. Each pearl, a radiant golden amber hue with a fine, firm grain, delivers a symphony of flavors—rich, nutty, and buttery, with a delicate whisper of briny undertones.



## ROYAL CAVIAR

Indulge in the epitome of sophistication with Royal Caviar, a masterpiece born from heritage and unparalleled craftsmanship. Harvested from the prized **Acipenser Gueldenstaedtii** sturgeon, each pearl is a tribute to over 13 years of careful nurturing, ensuring the highest quality for the most discerning palate.



Shelf life: 4 months from the date of manufacture.  
Storage Conditions: -4°C-2°C.

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# Black Caviar

*Selection*



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## SEVRUGA CAVIAR

Sevruga Caviar – a culmination of tradition, craftsmanship, and pure indulgence. Derived from the noble *Acipenser Stellatus* sturgeon, aged over 14 years and exceeding a remarkable 10kg, Sevruga offers a truly unparalleled tasting experience. With its silvery, dove-gray hue and fine, delicate grains, this caviar exudes elegance with every pearl.



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*Shelf life: 4 months from the date of manufacture.*  
*Storage Conditions: -4°C-2°C.*

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## PAYSS CAVIAR

Experience the epitome of culinary refinement with Payss Caviar, crafted from the finest **Acipenser Baerii** sturgeon, raised to perfection over seven years. Each delicate bead is carefully hand-pressed using time-honored techniques, preserving its smooth, dense texture and extraordinary flavor. Its intense briny essence captures the very soul of the sea, offering a lasting, mineral-infused finish that lingers like a cherished memory.



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*Shelf life: 6 months from the date of manufacture.*  
*Storage Conditions: -4°C-2°C.*

# Red Roe



## TROUT ROE

Indulge in the refined luxury of our premium trout roe. Sourced from pristine Danish waters and crafted in the Netherlands, each vibrant 2–3mm pearl boasts a golden to bright orange hue. With its fresh, briny flavor and delicate texture, this exquisite delicacy adds elegance to any gourmet dish.

## SALMON (GORBUSHA) ROE

Indulge in the exquisite taste of our premium Salmon (Gorbusha) Roe. Sourced from Alaska's pristine waters and hand-crafted in the Netherlands, each vibrant 4–5mm pearl bursts with oceanic brilliance. Freshly produced to capture peak flavor, this delicacy's striking orange hue promises an unforgettable gourmet experience.

## KETA ROE

Experience the refined luxury of Keta Roe, a gourmet treasure from Alaska's wild waters. These 7–8mm pearls, with their vibrant orange-red hue, are sustainably harvested and expertly crafted in the Netherlands. Cured with premium sea salt, this delicacy delivers a fresh, oceanic flavor and delicate texture, perfect for any connoisseur.

Shelf life: 24 months from the date of manufacture.  
Storage Conditions: below -18°C.

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# Sturgeon delicacy



## COLD SMOKED BALYK

Discover the authentic taste of tradition with our cold-smoked balyk. Crafted from time-honored recipes, each slice offers a delicate balance of smoky richness and natural elegance. Free from preservatives, this pure and refined delicacy evokes heritage and nostalgia, elevating your dining experience to a level of true sophistication.



## HOT SMOKED RULET

Savor the essence of tradition with our hot smoked sturgeon rulet, crafted from authentic recipes. Tender, smoky, and preservative-free, it evokes the warmth of family meals while offering a luxurious dining experience. Perfect for soirées or intimate dinners, this delicacy embodies artisanal craftsmanship and elevates every culinary moment.

*Shelf life: 12 months from the date of manufacture.  
Storage Conditions: below -18°C.*

# Sturgeon delicacy



## STURGER (STURGEON BURGER)



Elevate your culinary indulgence with the Sturgeon Burger Sturger—a masterpiece of refinement and nourishment. Each serving is meticulously crafted, offering an impressive 22.35g of protein and 3.21g of Omega-3 fatty acids to support heart health, sharpen cognitive function, and fuel your most ambitious endeavors. With less than 0.6g of carbohydrates and absolutely no added sugars, the Sturger is a discerning choice for those who demand excellence from their diet, especially keto and low-carb connoisseurs.

4 pieces per retail pack (150g x 4)

Shelf life: 24 months from the date of manufacture.  
Storage Conditions: below -18°C.

# Accessories



MOTHER OF PEARL SPOON WITH  
LOGO 8 CM



TINNY MOTHER OF PEARL SPOON  
WITH LOGO 6 CM



MOTHER OF PEARL KNIFE WITH  
LOGO 11.5 CM



SMALL PLATE SEA MOTHER OF  
PEARL, LIGHT MOP WITH LOGO  
10 CM



CUBE BLACK COOLING BAG