



Caviar

The most famous and luxury Russian Black Caviar from Beluga takes its beginning from the depths of the river Volga and Caspian Sea and is the rarest and most valuable species of the Sturgeon family in the World.

Served traditionally on crushed ice with blinis, boiled eggs, shallots, crème fraîche. Ask our Winestore Sommelier for recommended Champagne pairings.



CASPIAN BELUGA CAVIAR (30g)

Huso Huso // \$200

CASPIAN RUSSIAN OSSETRA CAVIAR (30g)

Acipenser gueldenstaedtii // \$110

CASPIAN BELUGA HYBRID CAVIAR (30g)

Huso Huso x Acipenser ruthenus // \$120

