

Sturia Caviar

Our organic caviar comes from Sturia, a French sustainable producer on the Atlantic coast of France, near Bordeaux. They started twenty years ago, operate the largest fish hatchery in Europe and are now the third largest Caviar producer worldwide.

Caviar refers to sturgeon roe, which is black or golden. Pink eggs are called tarama (cod or carp), orange eggs are either trout (smaller) or salmon (larger) eggs.

All Sturia caviar comes from Siberian sturgeon (*Acipenser Baerii*) or Oscetra (Russian sturgeon aka. *Acipenser Gueldenstaedtii*). The USA have banned imports of Beluga caviar (European sturgeon aka. *Huso huso*) since October 6, 2005, after listing beluga sturgeon under the U.S. Endangered Species Act. Beluga caviar in the USA has to be domestically farmed.

Discover caviar

If you are discovering the world of caviar, start with young caviars with sweet flavors such as Primeur caviar.

Regular consumption

If you are used to eating caviar regularly (once a year or more), choose a mature caviar such as Vintage or Oscetra.

Full-bodied flavor

If you like strong flavors, if you liked caviar from the past, discover the Origin selection.

Complex flavors

If you regularly taste caviar, like complex flavors or want to discover new taste horizons, treat yourself to our rare selections: Grand Chef, Prestige or Oscetra Grand Cru.

Caviar Tins

Classic	15g.	30g.	50g.	100g.
	\$40	\$79	\$131	\$261
Oscetra	15g.	30g.	50g.	100g.
	n/a	\$116	\$193	\$386
Prestige	15g.	30g.	50g.	100g.
	\$49	\$97	\$162	\$324
Primeur	15g.	30g.	50g.	100g.
	\$45	\$90	\$150	\$300
Vintage	15g.	30g.	50g.	100g.
	n/a	\$90	\$150	\$300

Side Products

4 x 10g tin Classic Caviar Pack	80.00
Rillettes of Sturgeon & Truffonade	12.95
Small Mother of Pearl Spoon	6.90
Foie Gras au Torchon 8.8oz. / 250g.	64.00

On-site Menu

Classic Caviar 10g tin and a glass of JCB 21 Crémant	30.00
Baguette Foie Gras - Fresh baked baguette with 3	18.00

*1oz = 28.35g. / 100g. = 3.53oz