



Astrakhan Caviar extracted using the traditional stunning method from the Russian sturgeons grown in flowing waters of the great Russian river, the Volga.

Astrakhan has always been famous for its sturgeon caviar. Technologists of the Astrakhan Caviar – Wild Sturgeon company needed 10 years of hard work and hundreds of tons of caviar to produce the product, the quality and taste of which is worth calling Astrakhan Caviar, a world-renowned name.

We offer caviar in original packages, 50-gram glass jars and traditional 125-gram or 250-gram cans. Each jar or can has a personal signature of the master who produced and packaged the caviar which guarantees the high quality of the product.

50 g - 5250 **125** g - 13125 **250** g - 26500

In the restaurant caviar is stored in a special refrigerator at the temperature of -4°C. Thus it is not frozen and remains originally fresh.

Our guests can receive copies of certificates upon request (together with sales receipts). Having such official documents, guests are allowed to take caviar on a plane as cabin luggage without being afraid to lose it. (It is important to remember that you are not allowed to export more than 250 grams of caviar per person). We also offer you our branded free isothermal bag for temperature control during transportation.