

Caviar Menu

	30g	50g
BELUGA REAL CAVIAR <small>ORIGIN: IRAN</small> Silver gray in color, these eggs hide an unmatched magic. Majestically assembled in its composition. Full of nuts and iodine. It is a massage on the palate due to its fatty, round, and rotund texture in a sea of complex sensations that will not leave us indifferent.	1950	3250
OSETRA REAL CAVIAR <small>ORIGIN: POLAND</small> Forest green eggs with lichen colored radiance, bright and of great presence. On the nose, we feel a light sea breeze and on the palate, it seduces us with notes of salted butter and the superb flexible astringency. Raw hazelnuts mix with subtle notes of seaweed, finding an impossible balance in a heaven of honeyed and delicious texture.	1000	1700
OSETRA SMOKED REAL CAVIAR <small>ORIGIN: BULGARIA</small> A visually magical caviar with different color shades ranging from gray to jet black. On the nose, the touch of smoke surprises and impacts in equal measure and places us on a new level of caviar. A parallel universe of sensations never seen before in sturgeon eggs. The notes of Osetra caviar are accentuated and contrast with the smoky patina of the oak wood. A bold flavor is full of light notes of grilled fish, seafood, raw mushrooms, and light nuts. A prodigious creation.	900	1500
BAERII REAL CAVIAR <small>ORIGIN: POLAND</small> Intense dark color and great shine, this wonderful medium-sized roe caviar with an exuberant flavor exudes balance and harmony. Everything is based on an impeccable dosage of salt, which projects it into a world full of marine notes, interspersed with the smoke of noble woods in a recital of intensity and flavor concentration.	790	1320