

NEW RANGE OF CAVIAR *in Jersey*



*Bouche à
L'Œille*
Club

Our “word of mouth” club is delighted to announce that we are now supplying a **new range** of caviar: **Imperial Caviar** supplies the finest sustainable Caviars sourced from ethical producers from the Caspian Sea, delivered by ourselves chilled, directly to you in Jersey.

Our brand, **Imperial Caviar**, is recommended by Michelin Star Chefs, including **Gordon Ramsay, Michel Roux Jnr, Gary Jones**. It is also the preferred caviar of certain Royalty, as well as **David Beckham, Ronnie Wood** and **Rowan Atkinson**. Discover the exceptional taste and quality that they, and other well known chefs and celebrities, trust.

SIBERIAN BAERII

This Caviar is from the Siberian Sturgeon (Acipenser Baerii) and is “Malosol” lightly salted. The lineage of this fish would have come from Siberia, but the fish feed well in captivity and mature at 5-6 years of age. Caviar roe size around 2.9mm diameter.

30g **£35**, 50g **£55**, 125g **£120**, 250g **£240**, 500g **£475**, 1kg **£900**



IMPERIAL OSCIETRA

Dark grey olive to medium brown with a full-size roe, firm texture yielding a creamy flavour on the palate, cossetting the taste buds with a wonderful lingering nutty flavour. This is the Caviar preferred by the majority of our Michelin Star restaurant clients due to its great texture, reasonably large roe and delicate flavour. Roe size can be between 3 – 3.4mm.

30g **£45**, 50g **£65**, 125g **£160**, 250g **£300**, 500g **£600**, 1kg **£1,150**

IMPERIAL GOLD

Formerly reserved for the palace of the Shah of Persia and served at his famous lavish parties. The sturgeon weighs around 30 kilos and it nurtures larger, firmer eggs with a renowned golden roe and creamy sumptuous taste, leaving a lingering, fabulous, hazel nutty flavour. Some experts believe this to be Caviar from a mature Caraburun Sturgeon. Eggs 3.4mm.

30g **£55**, 50g **£80**, 125g **£190**, 250g **£375**, 500g **£750**, 1kg **£1,450**



SEVRUGA

From the Acipenser Stellatus Sturgeon, being the smallest of the species producing the smallest eggs. Light grey to dark grey. Sevruga Caviar offers a full and delicate flavour appreciated by many, with a Caviar roe size of 2.9mm in diameter. This Sturgeon lives in a semi wild environment of natural lakes, and nowadays it is even more rare than Beluga.

30g **£55**, 50g **£80**, 125g **£190**, 250g **£375**, 500g **£750**, 1kg **£1,450**

ROYAL BELUGA

Light to dark steel- grey, a product of its own rarity and exquisite creamy flavour. This Huso Huso pure breed Sturgeon is the largest member of the family with roe size of 3.2 to 3.3mm. The Beluga Sturgeon may mature at about 16 years old and live to 80 years in the wild. This Beluga Sturgeon lives in a semi wild environment in waters off the Caspian Sea.

30g **£95**, 50g **£145**, 125g **£350**, 250g **£700**, 500g **£1,400**, 1kg **£2,750**



RESERVE BELUGA

This is a term given to a particularly rare Beluga Caviar with large steel-grey roe; the ultimate luxury in gourmet food. Classed by the producer as ‘000’ Standard, it is the best on all three counts: large roe size, light silver colour, and good texture with a very fine and creamy smooth taste. Our Imperial Reserve Beluga has consistently been lauded as the very best on the market. This is one of the most sought-after Caviar from the Huso Huso pure breed Giant Sturgeon. Roe size of 3.2mm to 3.4mm.

30g **£110**, 50g **£150**, 125g **£375**, 250g **£750**, 500g **£1,500**, 1kg **£2,950**



To order, please contact
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All prices as at 14th November 2023. We reserve the right to amend prices.
Delivery 3-5 working days as we order fresh.