



CAVIAR DE ĐUC

A simple combination but extremely delicate of sturgeon eggs and salt, Caviar de Đuc has become a symbol of exquisite cuisine and luxurious. Great taste of Caviar de Đuc will give you unforgettable moments. Black Caviar is considered among 10 most gourmet and expensive food that shouldn't be missed.

CAVIAR DE ĐUC CATEGORY

Osetra Caviar Malossol: Considered the most flavorful and elite caviar by critics, Russian Osetra is one of the most desired types of Caviar in the world. Generally nutty and buttery in taste, the savory roe ranges in color from deep black to light gold and almost white. The texture of Osetra caviar tends to be a bit firmer than other types of caviar, which was traditionally reserved for royalty.

Caviar de Đuc – Beluga Caviar: Beluga Caviar is one of the most valuable sturgeon caviar in the world, due to the rarity of this fish and the purest taste, earthy, nutty flavor.



NUTRITIONS

Black Caviar is a great source of vitamins A, D, marine, omega – 3, 6 polyunsaturated fatty acids. Some scientists claim these vitamins help reduce depressive disorder as well as cardiovascular disease. Caviar contains more than 30% protein and 20% essential fatty acids. Doctors suggest consumption of caviar in individuals who are suffering from tuberculosis, malnutrition and people who are recovering from illness.

CAVIAR ETIQUETTE

High quality caviar is traditionally served extremely cold in a crystal or some other non – metallic bowl to ensure the caviar remains as cold as possible. Silver or other metal are not used, because it may ruin the taste of caviar.

Truly fine caviar should be served only with accompaniment that will not interfere with the flavor of the caviar itself. For this reason, caviar is most often served unsalted with flavorless crackers or simple toast.

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