





CAVIAR RUSSE

A TRADITION IN LUXURY



Caviar Russe is a direct importer, supplier and retailer of Caviar.

Preserving the rich history of caviar.

Founded, in 1997, originally as a caviar wholesaler, Caviar Russe has developed into a luxury Caviar House, providing a singular caviar experience focused on the superb quality of its product.

Whether it is with us in person or at home, a caviar experience ought to be unforgettable.



CAVIAR RUSSE
CAVIAR



IMPORTED CASPIAN SEA OSETRA CAVIAR MALOSSOL

SUSTAINABLY FARMED

Acipenser gueldenstaedtii

Caspian Osetra offer a medium to large grain caviar that may be light to dark brown in color and sometimes with golden highlights. The Osetra Caviar eggs tend to be firmer in contrast to most of the other sturgeon species and present a deep and complex full flavored tasting experience.



CLASSIC OSETRA

Deep brown in color, medium to large in size, Classic Osetra delivers caviar that is nutty and full flavored boasting traditional Caspian Osetra character.



SELECT OSETRA

Light in cast, medium to large in grain, the amber hued eggs of the the Caspian Osetra offer a mild yet precise indulgence, that has been long admired by connoisseurs.



GOLD OSETRA

Historically reserved for the royalty. The unique gold eggs of the Caspian Osetra remain firm and distinctive, with complex and refined flavor.



PLATINUM OSETRA

The most sought after and elegant of Caspian Osetra deliver firm platinum hued pearls, which present a delicate buttery flavor, most resemblant to Beluga.



ALMAS OSETRA

Exceptionally rare. The large pale gold albino eggs, strikingly light and gold in hue, offer a unique tasting opportunity, as they are seldom available.



PACKED BY CAVIAR RUSSE • NYC • NY 10022

CAVIAR RUSSE

2 LB

PACKED BY CAVIAR RUSSE • NYC • NY 10022

CAVIAR RUSSE

PACKED BY CAVIAR RUSSE • NYC • NY 10022

CAVIAR RUSSE

2 LB

IMPORTED CAVIAR

SUSTAINABLY FARMED



SEVRUGA

Acipenser stellatus

The smallest in grain, these fragile dark grey eggs possess a strong and brilliant quality with traditional Caspian character.

STERLET

Acipenser ruthenus

Female Sterlet mature after five to seven years and produce a small-grain caviar. Sterlet caviar is light to dark gray in color and has a distinctively strong and intense flavor. Caviar from the lesser known Sterlet sturgeon is most similar to Sevruga with regard to size and overall appearance offering an assertive styled caviar with a clean finish.



SIBERIAN STURGEON

Acipenser baerii

Female Siberian Sturgeon mature after 5 or 6 years and provide a small to medium grain caviar that is predominantly dark brown to black in color, offering great concentrated caviar flavor. Originating from pure Siberian sturgeon stocks of the Lena, Baeri caviar is deep mahogany to black in color, small to medium in grain, and expresses a clean focused flavor brimming with taste.



PACIFIC STURGEON

Acipenser transmontanus

From Pacific Northwest lineage, also known as White Sturgeon, these medium to large sized fragile grey to charcoal toned caviar offer a mild flavor and a clean finish.



PRESSED

Acipenser spp

Artfully crafted from broken grain Siberian Sturgeon Caviar to create a powerfully rich and concentrated jet black caviar wax. Solely the culmination of broken grain caviar, pressed together to form a rich and concentrated mass presenting powerful caviar flavor.







CAVIAR RUSSE
GIFTS



CAVIAR SIGNATURES

Perfect for the curious caviar newcomer and the serious alike, these paired assortments offer an opportunity to experience a tasting of inherently different caviar.

INCLUDED:

Combination of different caviar, house crêpe blinis, crème fraîche, caviar serving utensils, gift packaging.

C

CLASSIC

Classic Osetra, Siberian Sturgeon & Pacific Sturgeon

I

INTRODUCTION

Classic Osetra, Sterlet Sturgeon, Siberian Sturgeon & Pacific Sturgeon

D

DISTINCTION

Gold Osetra, Classic Osetra & Sterlet

P

PRESTIGE

Platinum Osetra, Gold Osetra & Classic Osetra

R

ROYALTY

Almas Osetra, Platinum Osetra & Gold Osetra

A

AUTHORITY

Almas Osetra, Platinum Osetra, Gold Osetra, Select Osetra, Classic Osetra, Sterlet Sturgeon, Siberian Sturgeon & Pacific Sturgeon





ESSENTIAL COLLECTIONS

Our essential collections pair the malossol caviar of your choice with everything you need for a classic caviar gift.

INCLUDED:

Caviar Russe malossol caviar of your choice, house made crêpe blinis, crème fraîche, caviar serving utensils, gift packaging.

With: Pacific Sturgeon, Siberian Sturgeon, Sterlet, Classic Osetra, Select Osetra, Gold Osetra or Platinum Osetra

50g

FOR 1-2 PERSONS

Includes 50g of Caviar Russe malossol caviar of your choice.

125g

FOR 3-4 PERSONS

Includes 125g of Caviar Russe malossol caviar of your choice.

250g

FOR 5-8 PERSONS

Includes 250g of Caviar Russe malossol caviar of your choice.

INDULGENT COLLECTIONS

Our Indulgent Collections combines our favorite indulgences, Caviar, Foie Gras and Smoked Salmon, making it a perfect gift to bring along to any celebration..

INCLUDED:

Caviar, smoked salmon, foie gras, blinis, crème fraîche, caviar serving utensils, gift packaging.

With: Pacific Sturgeon, Siberian Sturgeon, Sterlet, Classic Osetra, Select Osetra, Gold Osetra or Platinum Osetra

50g

FOR 1-3
PERSONS

*Includes 1.75oz /
50g Caviar Russe
malossol caviar
of your choice,
1/2 lb smoked
salmon,
1/4 lb foie gras*

125g

FOR 4-6
PERSONS

*Includes 4.4oz /
125g Caviar Russe
malossol caviar of
your choice,
1 lb smoked
salmon,
1/2 lb foie gras*

250g

FOR 8-10
PERSONS

*Includes 8.8oz /
250g Caviar Russe
malossol caviar
of your choice,
2 lb smoked
salmon,
1 lb foie gras*





JUBILANT COLLECTIONS

Our Jubilant Collections pair the caviar of your choice with a Christofle caviar server, silver dollar cocktail blinis, crème fraîche and caviar spoons - everything you need to host your own caviar celebration..

INCLUDED:

Caviar Russe malossol caviar of your choice, a Christofle silver plated caviar server, our house made silver dollar cocktail blinis, crème fraîche, caviar serving utensils, gift packaging.

With: Pacific Sturgeon, Siberian Sturgeon, Sterlet, Classic Osetra, Select Osetra, Gold Osetra or Platinum Osetra

125g

FOR 1-4 PERSONS

Includes 125g of Caviar Russe malossol caviar of your choice.

250g

FOR 5-8 PERSONS

Includes 250g of Caviar Russe malossol caviar of your choice.

500g

FOR 9-15 PERSONS

Includes 500g of Caviar Russe malossol caviar of your choice.



CAVIAR RUSSE

GOURMET
GOODS





SMOKED SALMON

Our smoked salmon is cured according to traditional artisan techniques in small batch smokehouses, under slow gentle smoke with mild local hardwoods.

TRUFFLES

Truffles are the quintessential culinary ingredient used to distinctively flavor and subtly enhance the likes of fish and shellfish, pasta, risottos, soups, salads, sandwiches, pizza... the possibilities are endless.



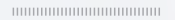


FOIE GRAS

Prepared especially for Caviar Russe, according to exacting European tradition, our pure duck foie gras products offer a rich and silky indulgence.



CAVIAR RUSSE
DINING



CAVIAR RUSSE

RESTAURANT, BAR & LOUNGE

NEW YORK CITY

BAR & LOUNGE

Enjoy all the best of Caviar Russe in a relaxed and refined setting featuring caviar, raw bar and fun bites all paired with fantastic wines, champagnes and cocktails.

FINE DINING

The Dining room presents a Michelin Starred fine dining experience paired with an extensive selection of Caviar Russe's exclusive caviar, enjoy a 3 or 6 course tasting menu with all items available to order à la carte.

LOCATED AT:

538 Madison Avenue (between 54th & 55th)
New York, NY 10022
(212) 980-5908 | www.CaviarRusse.com





GUIDE MICHELIN

2014 - 2022

... Here you will find contemporary dishes of surprising delicacy and precision, with a pleasing bias towards wonderful seafood and shellfish, such as scallops with ricotta gnudi, or delicious bluefin tuna with uni and asparagus. You get buzzed in at street level, which adds a bit of mystery to proceedings. Up the stairs and you'll find yourself in a lavish little jewel box, with colorful murals on the wall, Murano chandeliers hanging from an ornate ceiling, and semi-circular booths. The only thing missing is James Bond's nemesis drumming his fingers on the table in the corner.

Excerpt from 2016 review.





CAVIAR RUSSE

CAVIAR RESTAURANT
CRUDO BAR & BOUTIQUE
DOWNTOWN MIAMI



Situated in the Grand Foyer of The Downtown Four Seasons Hotel Tower, Caviar Russe Miami offers a Caviar influenced dining experience with a Miami flair.

FINE DINING

Explore Caviar and Caviar-Inspired Cuisine comprised of Crudo, Smoked Salmon, Foie Gras, Shellfish, and Raw Bar selections, all complimented by a vast array of discriminating Champagnes, Vodkas, and Cocktails.

LOCATED AT:

At The Four Seasons, On Brickell
1441 Brickell Avenue • Miami, FL 33131
(305) 902-6969 | www.CaviarRusse.com



CAVIAR RUSSE

LOCATIONS

538 Madison Avenue, New York, NY 10022
(212) 980-5908

At The Four Seasons, On Brickell • 1441 Brickell Avenue • Miami, FL 33131
(305) 902-6969

www.CaviarRusse.com