



## “ ESTURIÓN DE SARRIÓN\_

*Esturion de Sarrion is the first (and so far only) fish farm in Europe that raises sturgeons in running water in ideal natural conditions without using antibiotics, hormones, etc. The caviar is extracted by massaging the belly of the fish. River waters, food and technology give this black caviar a naturally unique flavor, which makes it occupy a place of honor on the tables of true gourmets and connoisseurs of black caviar.*

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### CAVIAR: TASTING

30 gr de caviar	90,00€
30 gr de caviar premium	120,00€

### CAVIAR: SIGNATURES PAIRING

Clams + 10 gr de caviar Palourdes + 15 gr de caviar	54,00€
Wagyu bone marrow + 15 g of smoked caviar Moelle osseuse Wagyu + 15 g de caviar fumé	55,00€
Sea nettles + 10 gr of premium caviar Orties de mer + 10 gr de caviar premium	60,00€
Prawns with beurre blanc + 10 gr of premium caviar Crevettes au beurre blanc + 10 gr de caviar premium	65,00€
Chop tartar matured 45 days + 15 gr of caviar Tartare de côtelette affiné 45 jours + 15 gr de caviar	70,00€
Red shrimp with garlic + 15 g of caviar Crevettes rouges à l'ail + 15 g de caviar	70,00€
Lobster + Fried eggs + 15 g of caviar Homard + Oeufs au plat + 15 g de caviar	80,00€