



SUSTAINABLE | 100% NATURAL | NO BORAX
FROM FARM TO TABLE IN 5 DAYS
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GASTROUnika only provides the very best
and entirely pure caviar



Finest Selected Royal Belgian Caviar

As one of the only distributors in Europe, GASTROunika provides a uniquely pure and clean caviar without any kinds of additives. The caviar is sealed directly at the farm (no repackaging) and it arrives in Copenhagen completely fresh at 0°C approximately two days after it was harvested.

GASTROunika-Caviar delivers the absolutely finest and most rare caviar to a long list of top restaurants in Scandinavia.

GASTROunika-Caviar provides the following types of caviar:

- **BELUGA:** The genuine Beluga Huso Huso with large silver-grey eggs at about 4 mm. The sturgeon is typically between 20-25 years old before the caviar is harvested. The taste is totally unique – lightly salted, creamy with hints of nuts and deep umami as well as an incredibly long and refined aftertaste.
- **OSIETRA:** The genuine Russian sturgeon (*Gueldenstaedtii*) which originates from the Caspian Sea. The eggs are typically about 3.4 mm, and the sturgeon has an age of 10-12 years at the time of harvest. The colour varies between olive green, dark green, and golden amber. The taste is superb, with hints of nuts and egg yolk, lightly salted, creamy, and sophisticated notes of mineral with a long aftertaste.
- **PLATINUM:** This is a hybrid of Osietra and Baerii that results in a wonderfully beautiful sturgeon and unique eggs. The Sturgeon is typically 8-10 years old at the time of harvest, the eggs reaching about 3.5 mm. The colour varies between olive green and deeply dark green. The taste is elegantly creamy with hints of nuts and minerals, and with a complex and broad aftertaste.
- **GOLD:** This is either Baerii or a hybrid of Osietra and Baerii. The eggs are typically between 3 and 3.2 mm, and the sturgeon's age at the time of harvest about 6-7 years. The colour varies between deeply dark green, dark grey, and black. The taste is lightly salted, creamy, and with hints of ocean as well as a lovely rounded aftertaste.

GASTROunika Selected Caviar comes from a beautiful and sustainable farm in Belgium where the sturgeons roam both out- and indoors. We're dealing with a specially and by-hand selected caviar that can be traced directly back to every individual sturgeon – everything in close cooperation with CITES (Convention of International Trade in Endangered Species).

The caviar is entirely without additives – only 3.4 % salt, nothing else! The farm specifically breeds and produces their own fodder for the sturgeons; carefully selected in order to correspond to the food that the sturgeons naturally eat in the Caspian Sea.

GASTROunika has, through a lengthy development cooperation with the farm, arrived at a uniquely fine caviar – with a special and careful selection of the sturgeons that will be used for GASTROunika Selection.

The result is a beautiful, delicious, and creamy caviar – perfectly clean, with hints of fresh nuts, egg yolk, ocean, a well-balanced acidity and light minerality that concludes with a long and deep aftertaste of umami.

It is a great pleasure for us that GASTROunika-Caviar has ranked all the way in the top of the blind tasting by Børsen, which included the very best of caviar available in Denmark.





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