

EUROPEAN FARMED | 100% NATURAL | PRESERVATIVE-FREE

GASTROunika offers only the finest and purest caviar

GASTRO unika

ROYAL BELGIAN CAVIAR

Belgium • Forest Spring - lightly salted, preservative-free caviar

GASTROunika Caviar is produced at two beautiful farms in Europe – where the sturgeons live in a lake in the mountains (Caviar Elegance) and pools of spring water in the forest (Royal Belgian Caviar).



BAERII

Lightly salted, elegantly mild with a floral expression, with a bold and rich, creamy finish.

Age: 7-12 years



GOLD

Crossbreed - Osietra & Baerii

Lightly salty, rich, creamy taste with a hint of nuts and a very pleasant aftertaste. The texture has a lovely pop.

Age: 10-14 years



PLATINUM *Fine & Rare*

Crossbreed - Osietra & Baerii

Lightly salty, rich, creamy taste with a hint of nuts and minerals. A very pleasant and long aftertaste. The texture has a lovely pop.

Age: 12-16 years



OSIETRA

Intense and complex. Lightly salty with typical nut tones followed by a hint of minerals and egg yolk. Very long aftertaste and the texture has a lovely pop.

Age: 12-14 years



OSIETRA BLONDE *Fine & Rare*

Intense, creamy and complex. Lightly salty with typical nut tones followed by a hint of minerals and egg yolk. Very long aftertaste & a lovely pop.

Age: 12-16 years



WHITE PEARL

Rich, buttery, salty and creamy flavours, that melt on the tongue with a soft pop.

Age: 8-10 years



BELUGA HUSO HUSO

Delicately salty flavour with a rich, buttery, creamy feel followed by an incredibly refined aftertaste.

Age: 19-25 years

CAVIAR GASTRO unika

GASTROunika caviar is specially hand-selected. Every tin of caviar is traceable down to the individual sturgeon. All caviar is packed directly at the farm—no repacking!

GASTROUNIKA'S CAVIAR IS HAND-SELECTED FROM THE TOP 10% OF THE FINEST STURGEONS AVAILABLE.

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CAVIAR ELEGANCE

Bulgaria • Mountain Lake - lightly salted, preservative-free caviar

GASTROunika Caviar supplies one of the finest selections of caviar to a wide range of top restaurants in Scandinavia and other parts of the world.



BAERII IMPERIAL

Creamy and rounded, delicate umami flavours with light acidity and long aftertaste.

Age: 10-12 years



OSSETRA CLASSIC

Intense and full-bodied. Complex, lightly salty and typical nut flavours with a hint of minerals, acidity and egg yolk. Refined aftertaste.

Age: 9-10 years



OSSETRA ROYAL

Intense and full-bodied. Creamy with great complexity, typical nut flavours with hints of minerals, acidity and fatty egg yolk. Refined aftertaste.

Age: 10-12 years

CAVIAR GASTRO unika

100% Natural

Traceable to a single fish

Packed directly on the farm

Preservative-free

100% natural fish feed

Always farmed inside the EU

Best selection



OSSETRA IMPERIAL

Very intense and full-bodied. Great complexity, lightly salty and typically creamy, nut flavours with hints of minerals, acidity and egg yolk. Very long and refined aftertaste.

Age: 10-14 years



OSSETRA IMPERIAL GOLD

Very elegant and intensely full-bodied, with refined complexity. Lightly salty and very creamy. Flavours of nut, with hints of minerals, acidity and egg yolk. Very long and highly refined aftertaste.

Age: 10-14 years



BELUGA-SEVRUGA

Crossbreed - Beluga & Sevruga

Delicate, lightly salty flavours followed by rich, buttery and creamy notes. Refined, long aftertaste.

Age: 10-12 years



BELUGA HUSO HUSO

Incredibly delicate and highly refined. Lightly salty flavours followed by rich, buttery, creamy notes, with an extremely long and very complex aftertaste.

Age: 20-35 years

GASTROUNIKA'S CAVIAR IS HAND-SELECTED FROM THE TOP 10% OF THE FINEST STURGEONS AVAILABLE.



GASTROunika Caviar was founded by Søren Grunnet Løvenlund in 2016 in his quest to deliver the finest caviar to the world's best restaurants

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