



Ms.CAVIAR

The Finest Caviar Selection



the Ms.Caviar's EFFECT

Caviar has been associated with the sparkle of luxury and success ever since these divine eggs were discovered in Astrakhan over five hundred years ago.

Originating from the "City of Caviar", **Ms. Caviar** is driven by three key values – quality, authenticity, and sustainability – to create a collection of the world's most exquisite caviar selection.

Ms.Caviar's unique selection is attributed to our experience and know-how on caviar business and production.

Discover our story, share our values.

*Learn our dedication to refreshing Astrakhan's
guarded traditions.*



BEHIND THE BRAND

(Ms. Caviar personal story)

In the world of haute cuisine, where every detail matters and perfection is the standard, caviar is more than a delicacy—it is an experience, a symbol of refinement, and a tribute to craftsmanship.

Ms.Caviar is the embodiment of this philosophy.

Anna—Ms. Caviar—was raised in a world where luxury and culture intertwined seamlessly. Born into a family that revered both the arts and the finest black caviar, she inherited more than just an appreciation for beauty—she absorbed a legacy.

Her grandmother, **Antonina Ivanovna**, was a patron of the arts and a collector, spending her days along the banks of the Volga River, where the world's most exquisite caviar was harvested. From the shimmering waters of Astrakhan to the grand salons of St. Petersburg, caviar was not simply food—it was a way of life.

From a young age, Anna's palate was refined by the taste of **Beluga, Osetra, and Siberian** Caviar—each variety carrying the secrets of time-honored traditions.

Every tin that graced her table was a testament to nature's perfection, a ritual passed down through generations. As she grew, so did her vision.

While Russia held the heart of caviar culture, it was in the hands of Italian producers that she found the future. Anna became the bridge between tradition and modern excellence. Traveling monthly to Italy, she hand-selected the most impeccable caviar—ensuring it upheld the revered **Malossol method**, the delicate curing technique that preserves the purity of flavor.

Working alongside the finest caviar artisans, she built relationships with the world's most respected producers, refining her expertise and deepening her connection to this most coveted delicacy.



Anna S.

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Ms. Caviar was born not only from heritage but from vision. It is a brand that honors the legacy of Russian caviar while embracing the precision of modern sustainable farming.

- Only the finest **Beluga, Asetra, and Siberian Sturgeon caviar**, sourced from the world's most exclusive farms;
- **Malossol perfection**: the purest expression of caviar's natural flavor;
- Sustainable excellence: traceable, ethical, and farmed with the utmost respect for nature;
- A private label crafted exclusively for Michelin-starred restaurants and elite connoisseurs.

Ms. Caviar is not just caviar—it is a statement of sophistication, trust, and artistry. Every tin carries a story, every pearl a legacy.

For those who demand nothing less than perfection, **Ms. Caviar** is here to deliver an experience worthy of the world's most refined palates.

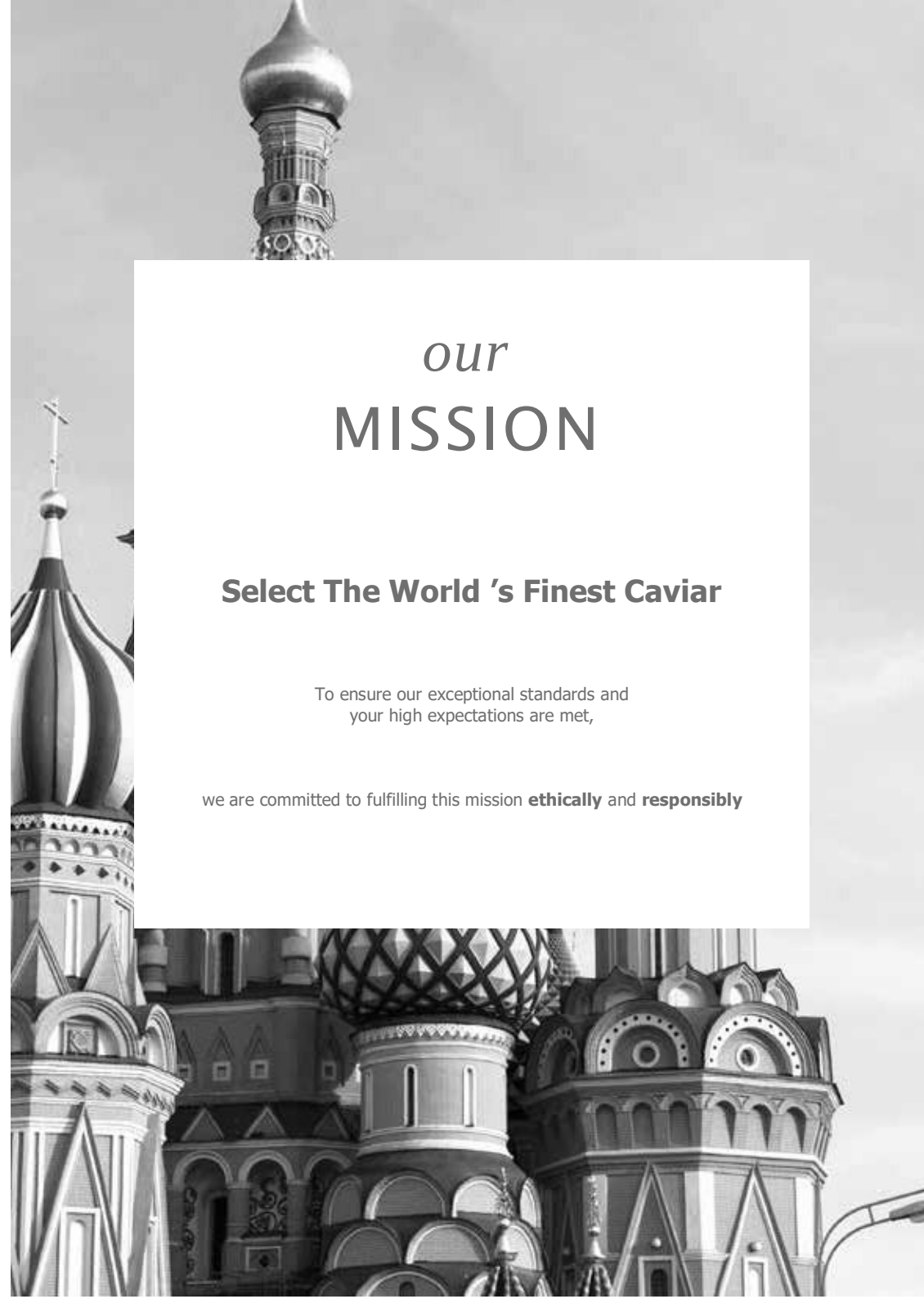


our MISSION

Select The World 's Finest Caviar

To ensure our exceptional standards and
your high expectations are met,

we are committed to fulfilling this mission **ethically** and **responsibly**



QUALITY



Not only is our caviar of the highest maturity (grade 4), it is also individually selected for its size and consistency.

To guarantee superior taste, our caviar is only obtained during specific times of the year, when the water temperature is no higher than 16 degrees and no lower than 14.

Our caviar is processed and salted using secret recipes that were founded in the city of Astrakhan, Russia, over five hundred years ago.

It comes with no preservatives and has a short shelf life of 2 to 3 months, offering the maximum preservation of the taste.



AUTHENTICITY

All **Ms. Caviar's** breeders come from a long line of original sturgeons, with no domesticating strains tainting the pure heritage.

Our sturgeons feed on natural fodder from the river, exactly as they do in the wild.

We wait for the fish to be ready to spawn at their own pace and inclination, which enhances the flavor of the eggs whilst recreating wild caviar nutritional value and divine taste.



SUSTAINABILITY

At **Ms. Caviar**, we are committed to our ecological responsibility at every stage.

Caviar is a noble delicacy and we believe that our sturgeons deserve the highest respect.

With many species becoming endangered, **Ms. Caviar** prides itself on safeguarding the production of caviar to ensure future generations of wild sturgeons.



our PRODUCTS

As the owner of the only sturgeons' breeders in Astrakhan, we keep our stock in a tributary to the Volga River – their native environment - and feed them with natural fodder, to significantly enhance the taste and nutritional value of the eggs.

From the wonderfully subtle pearls of the Beluga, to the smaller aromatic Siberian varieties, Ms.Caviar's quality and freshness is unrivalled around the world.



BELUGA

Beluga is the ultimate caviar indulgence.

With smooth eggs, and a creamy texture,

Beluga caviar is lightly buttered and soft.

The roe can reach up to 4.0mm with a

light to dark grey colour.

Sturgeon: Huso Huso





RUSSIAN ASETRA

Asetra caviar is obtained and exquisitely prepared using an old Astrakhan secret recipe.

It takes approximately 12 to 15 years to harvest the velvety large grain eggs and develop their buttery and nutty flavour.

Sturgeon: Acipenser Gueldenstaedtii



SIBERIAN STURGEON

These sturgeons breed at the age of 8 and benefit from a natural water environment.

The perfectly ripened caviar has a grain size of 2.2 to 2.7mm, and a smooth consistency. Its mild aromatic taste and subtle salt content makes it our most versatile offering of all.

Sturgeon: Acipenser Baerii



gourmet SHOP & TABLEWARE



*Ms. Caviar Gourmet Shop
features Complementary
products for the ultimate
Caviar tasting experience.*

*Ms. Caviar Tableware selection
includes sophisticated dishes
and accessories perfect for
serving and enjoying Caviar.*



The WONDERWORLD IS COMING

*Ms. Caviar turned traditional caviar into a
bespoke artform, tying imagination with
gifts and experiences specifically designed
for our partners.*

In parts of the world where we cannot export and distribute due to limited quotas or exporting restrictions, we produce our caviar through collaborations with highly trusted farms. Our own Astrakhan experts control, hand-produce and oversee the production, enabling us to guarantee the consistency of Ms. Caviar's high quality trademark which shines through every single one of our products.

CUSTOMER SERVICE

Ms. Caviar's team is always delighted to assist you select the right product to suit your taste and occasion. Whether a general enquiry or more tailored service, please contact us in the following ways.

PERSONAL SHOPPING

For a one-to-one personal service please contact:
+34 635 48 58 37
personal@ms-caviar.com
Monday – Saturday 09:00 to 18:00;
Sunday 12:00 to 17:00

TELEPHONE

+34 635 48 58 37
Opening Hours: Monday – Saturday
09:00 to 18:00; Sunday 12:00 to 17:00

For urgent orders outside working hours please e-mail us on
urgent@ms-caviar.com
We will do our best to call you back within half an hour.

EMAIL

We aim to answer all your queries as quickly as possible. To help us do this promptly, please email the relevant email address from the list below:

For general information about Ms. Caviar:
info@ms-caviar.com

If experiencing difficulties with online order or the selection:
support@ms-caviar.com

For urgent orders outside office hours:
urgent@ms-caviar.com

For returns: **returns@ms-caviar.com**

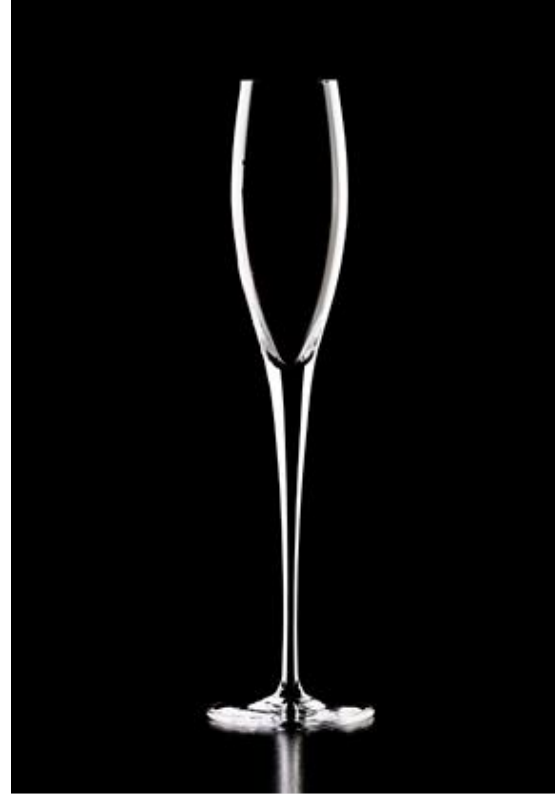
RETURNS

We anticipate that you will be delighted with the products you purchase from Ms. Caviar. However, where necessary we offer a full refund policy. Please inform us via e-mail or telephone within 24 hours of delivery if you wish to return an item. Please check the website for full terms and conditions.

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