



The Cream Of The Caviar Crop

We are pleased to be able to offer an exceptional new caviar range, Zwyer Caviar from a remote natural reserve in the heart of Uruguay. The range features the finest hand-selected caviar at the peak of size, flavour, colour and texture.



This award-winning caviar is harvested using an innovative Russian farming principle called 'wild-raised', whereby the sturgeon live in a natural reserve and the roe is collected when the sturgeons are at their most mature state. To ensure the highest quality, Zwyer Caviar is then refined with Portuguese sea salt (Flor de Sal) and rinsed with glacier water from Patagonia, which contributes to a fresh and mild flavour.

With only the most outstanding Oscietra hand-picked for the range, which includes Grand Cru Oscietra, from Russian sturgeon and Premier Cru Oscietra, from Siberian sturgeon, it makes the ideal delicacy for special occasion dining. Beautifully presented in packaging with a unique cooling and protecting system it also makes a great gift for food aficionados. Those wishing to taste this delicious delicacy for the first time, can even sample the range with smaller taster Temptation jars.

We are able to offer this exquisite product at the most competitive prices and can supply within 1 working day of your order.

Price List

Zwyer Grand Cru 125g - £450

Zwyer Grand Cru 50g - £180

Zwyer Grand Cru 30g - £110

Zwyer Premier Cru 125g - £380

Zwyer Premier Cru 50g - £150

Zwyer Premier Cru 30g - £90

Zwyer Classic Cru 100g - £220

Zwyer Classic Cru 50g - £110

Zwyer Classic Cru 30g - £65

Zwyer Classic Temptations 10g - £40

Black Pearl Cooling System (for use with 125g tins) - £50