



le PETIT CHEF

FRENCH RESTAURANT

partner with



CAVIAR  
PERLE NOIRE®

PREMIUM FRENCH CAVIAR - ARTISAN FISH BREEDER



# CAVIAR PERLE NOIRE



Caviar Baerii Authentique	10g	\$90
	30g	\$190
	50g	\$240
Caviar Baerii Experience	10g	\$95
	30g	\$180
	50g	\$260
	100g	\$480

## UPGRADES

Beluga Gold line vodka shot	\$25
2 champagne glasses Bernard Rémy grand brut	\$42

\*Served with natural blinis, capers, crème fraîche, shallots and fresh Grey Goose vodka shot

\*\*Take home coffret are also available

# PRODUCTS



## AUTHENTIQUE

WITHOUT BORAX

**Maturing period:** 2 weeks to 2 months

**Shelf life:** 3 months

**Taste:** Taste: iodine and fish while retaining nutty and hazelnut flavors on the finish

# PRODUCTS



## EXPÉRIENCE

WITHOUT BORAX

**Maturing period:** 1 to 3 months

**Best before date:** 12 months

**Taste:** Powerful and iodized with nut and seaweed flavors

# WANT TO BRING HOME OR AS A GIFT?

The elegant coffret by Caviar Perle Noire is the ultimate indulgence, making it a perfect gift or a luxurious treat for yourself.

This exquisite set includes:

- A beautifully designed gift box, perfect for gifting
- Premium caviar for a refined tasting experience
- Two elegant mother-of-pearl spoons, ensuring the caviar is served with the utmost care

Whether you're celebrating a special occasion or simply enjoying a moment of luxury, this coffret adds a touch of sophistication to any occasion.

Caviar Baerii Classique	30g	\$230
	50g	\$290

