



Calvisius[®]

CAVIAR

Tasting

CALVISIUS CAVIAR EXPERIENCE

TASTING

WHAT WILL YOU EXPERIENCE

- Visit to the aquaculture farm and the aquarium;
- Commented viewing of the caviar production video;
- Guided tasting with 2 types of Calvisius Caviar:

Calvisius Tradition Prestige and **Calvisius Siberian Classic**;

- 15% exclusive discount for purchases in the shop

PRICE

90,00 € per person





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Lunch

CALVISIUS CAVIAR EXPERIENCE

SILVER

PROGRAM

Visit of aquaculture facilities, sturgeons pond and observatory, showing of the caviar processing with commentary and opportunity to purchase on the spot with a 15% discount

RESTAURANTS

Fiamma Cremisi - Calvisano (BS)

Osteria Lancia - Gottolengo (BS)

Laboratorio Lanzani - Brescia (BS)

Classico - Brescia (BS)

Grand Hotel Terme di Sirmione - Sirmione (BS)

Al Maló Cucina e Miscelazione - Rovato (BS)

Dispensa Franciacorta - Torbiato (BS)

Garda Golf - Soiano (BS)

MENÙ

- 3 types of Calvisius Caviar, 10gr each, with pairings (Calvisius Tradition Royal, Calvisius Siberian Classic, Calvisius Essentia)
- Calvisius Cantabrian Anchovies with bread and butter
 - Tagliolini with caviar and a caviar ingot
 - White sturgeon cooked at low temperature
 - Petite patisserie

Wine not included

PRICE

150,00 € (price per person)

* Caviar types can vary depending on seasonal availability



GOLD

PROGRAM

Visit of aquaculture facilities, sturgeons pond and observatory,
showing of the caviar processing with commentary
and opportunity to purchase on the spot with a 15% discount

RESTAURANTS

Fiamma Cremisi - Calvisano (BS)

Osteria Lancia - Gottolengo (BS)

Laboratorio Lanzani - Brescia (BS)

Classico - Brescia (BS)

Grand Hotel Terme di Sirmione - Sirmione (BS)

Al Maló Cucina e Miscelazione - Rovato (BS)

Dispensa Franciacorta - Torbiato (BS)

Garda Golf - Soiano (BS)

MENÙ

- 4 types of Calvisius Caviar, 10gr each, with pairings
(Calvisius Beluga, Calvisius Tradition Royal, Calvisius Siberian Classic,
Ars Italica Calvisius Oscietra Classic)*
- Calvisius Caviar Spaghetti
- White sturgeon cooked at low temperature
 - Petite patisserie

Wine not included

PRICE

250,00 € (price per person)

* Caviar types can vary depending on seasonal availability



DIAMOND

PROGRAM

Visit of aquaculture facilities, sturgeons pond and observatory,
showing of the caviar processing with commentary
and opportunity to purchase on the spot with a 15% discount

RESTAURANTS

Il Gambero - Calvisano (BS)
Due Colombe - Borgognato (BS)
~ 1 Michelin Star ~

MENÚ

- 4 types of Calvisius Caviar, 10gr each, with pairings
(Calvisius Beluga, Calvisius Tradition Royal, Calvisius Siberian Classic,
Ars Italica Calvisius Oscietra Classic) *
 - Potato pie with Calvisius Caviar
 - Chef's recipe - Pasta with caviar
 - Chef's recipe - White Sturgeon
 - Petite patisserie
- Wine not included

PRICE

350,00 € (price per person)

* Caviar types can vary depending on seasonal availability



CLOSING DAYS

We would like to inform you that the restaurants listed observe the following closing days:

SILVER e GOLD EXPERIENCE

Fiamma Cremisi - Tuesday and Saturday

Osteria Lancia - Monday and Tuesday

Laboratorio Lanzani - Monday and Tuesday

Classico - Monday and Tuesday

Al Maló Cucina e Miscelazione - Wednesday

Grand Hotel Terme di Sirmione - Open every day

Dispensa Franciacorta - Open every day

Garda Golf - Monday

DIAMOND EXPERIENCE

Il Gambero - Wednesday

Due Colombe - Open only on Friday and Saturday

~ 1 Michelin star ~





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