



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, with Cantabrian Anchovies and Blinis;
- 15% special discount for purchases in the shop, reserved for the participants.

PRICE

70,00 € 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

Osteria Lancia -Gottolengo (BS)

Fiamma Cremisi - Calvisano (BS) - ***Not available on Saturday***

Dal Dosso Salamensa - Montichiari (BS)

MENU

- 3 types of Calvisius Caviar, 10gr each, with pairings (Calvisius Tradition Royal, Calvisius Siberian Classic, Ars Italica Calvisius Da Vinci Classic)*
- Calvisius Cantabrian Anchovies with bread and butter
 - Risotto with Calvisius Caviar ingot
 - Chef's recipe - White Sturgeon
 - Petite patisserie

Wine not included

PRICE

100,00 € (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

Osteria Lancia -Gottolengo (BS)

Fiamma Cremisi - Calvisano (BS) / ***Not available on Saturday***

Castello Malvezzi - Brescia (BS)

MENU

- 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
- 2 Chef's recipe - White Sturgeon
 - Petite patisserie

Wine not included

PRICE

200,00 € (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

RESTAURANT

Il Gambero - Calvisano (BS)

~ 1 Michelin Star ~

MENU

- 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
 - Calvisius Caviar Pasta
 - Chef's recipe - White Sturgeon
 - Petite patisserie

Wine not included

PRICE

300,00 € (price per person)

* Caviar types can vary depending on seasonal availability





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Aperitif

CALVISIUS CAVIAR EXPERIENCE

APERITIF

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

PARTNERS

- Laboratorio Lanzani - Brescia
- Champagne & Co Enfant Terrible - Brescia
- Hill Colle - Villa Pedergnano, Erbusco (BS)
- Dispensa Pani e Vini Franciacorta - Torbiato di Adro (BS)
 - Bar Italia - Salò (BS)
- Pasticceria Bosio - Desenzano del Garda (BS)

MENU

- 2 Calvisius Caviar tins (10gr each) with pairings
 - 1 glass Sparkling Wine

Not available on Saturday

PRICE

45,00 € (price per person)





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