AMÉA

CAVIAR



Treasure every pearl.



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About Améa Caviar

Améa Caviar was founded with a singular purpose: to offer exceptional caviar of quality, crafted to meet the exacting standards of the high-end culinary world. Each selection is meticulously curated, guided by the founders' deep expertise and decades of experience, with a deliberate focus on quality over quantity.

Our process begins at the source: only the finest eggs from carefully cultivated sturgeons are chosen. Years of experience allow us to oversee every stage of the journey with precision, ensuring that each pearl achieves optimal texture, flavor, and integrity.

Exclusivity and refinement are at the heart of Améa Caviar. We cater to discerning clients who truly appreciate the art of fine caviar, offering a uniquely curated and unforgettable experience. At the same time, we are fully committed to responsible and sustainable practices, meticulously adhering to all regulations and guidelines, and ensuring that every aspect of our operations meets the highest standards at all times



Our mission

Elevating the art of caviar with care, quality, and conscience.

Our vision

To craft moments of refined taste and lasting delight.



The origins of our caviar

All of Améa's caviar comes from the Amur River and the Caspian Sea, the natural habitat of the sturgeon species that produce our caviar. These waters not only provide ideal environmental conditions but also carry a rich history and geopolitical significance.

All our caviar meets the EU's documentary requirements, including the CITES certificate, ensuring responsible and traceable sourcing.

The entire production process is rigorously monitored through regular inspections according to strict quality and health standards. Through precise storage and transport, continuous oversight, and direct communication with the source, we guarantee the authenticity, integrity, and excellence of both our caviar and the processes behind it.

Our Collection



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Beluga

The Beluga is mainly sourced from the Caspian Sea. This is the biggest sturgeon of its kind and is the most well-known kind of caviar. It is known for its salty, yet nutty flavor with a slightly sharp touch. The Beluga consists of beautiful eggs that have a bigger size and a dark grey color.

Specifications

Scientific name	Huso Huso
Source habitat	Caspian Sea / Amur River
Diameter eggs	2,7 mm to 4 mm
Taste profile	Creamy, nutty & deep
Durability	3 months

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Kaluga

Kaluga sturgeon caviar is a highly prized delicacy, often compared to Beluga due to its close genetic relationship. It features large, firm pearls and offers a smooth, buttery taste with subtle, refined notes, making it a distinguished choice in premium gastronomy.



Specifications

Scientific name	Huso Dauricus
Source habitat	Amur River
Diameter eggs	2,5 mm to 3,5 mm
Taste profile	Buttery, rich & intense
Durability	3 months

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Impérial



The Impérial caviar is a carefully selected collection of eggs from hybrid sturgeons, a cross between *Huso Dauricus* and *Acipenser schrenckii*, from the Amur River. These sturgeons swim freely, allowing them to develop a rich fat content and perfectly firm, well-formed grains. The caviar displays a lustrous golden color and a distinctive, deep briny flavor.

Specifications

Scientific name	Huso Dauricus X Schrenckii
Source habitat	Amur River
Diameter eggs	3,0 mm to 3,8 mm
Taste profile	Briny, earthy & rich
Durability	3 months

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Oscietra

Oscietra caviar comes from sturgeons that are cultivated in their natural habitat across multiple bodies of water, ensuring premium quality. Known for its medium-sized, firm pearls and light to golden hues, it offers a briny, nutty, and complex flavor with a smooth, balanced texture. Its pleasant taste and consistency make it an accessible caviar, appreciated by both connoisseurs and newcomers alike.



Specifications

Scientific name	Acipenser Gueldenstaedtii
Source habitat	Amur River
Diameter eggs	2,5 mm to 3,2 mm
Taste profile	Briny & nutty
Durability	3 months

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Baerii



Our Baerii caviar is a handpicked selection of *Acipenser baerii* eggs. While our classic Baerii remains a refined favorite, we also offer a hybrid with *Acipenser schrenckii*, carefully selected to provide firmer, well-formed pearls that enhance the tasting experience. This subtly sweet, lightly briny caviar combines excellent texture with an attractive price-quality ratio, making it accessible for both newcomers and connoisseurs.

Specifications

Scientific name	Acipenser Baerii (X Schrenckii)
Source habitat	Amur River
Diameter eggs	2,5 mm to 2,9 mm
Taste profile	Light briny, soft & mild
Durability	3 months


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On-site tasting experience

Experiencing our products firsthand is essential — caviar is a delicacy that must be seen, savored, and fully understood. Given the exclusivity of our collection, it is entirely natural to receive a personal introduction and guidance from one of our representatives, ensuring you gain the insight and support necessary to fully experience our offering. All of this is provided on-site and entirely without obligation, reflecting our commitment to a tailored service while respecting the refined pace and demands of the high-end culinary world.



Ordering and delivery

We are at your service every day of the week, ready to accommodate orders via phone, WhatsApp, or e-mail — whichever method best suits your convenience. In recognition of the fast-paced and discerning nature of the high-end culinary world, we ensure that placing an order is an effortless, seamless, and personalized experience.

To guarantee delivery for the following week, all orders must be placed by **Sunday at 21:00**. Orders submitted by this deadline will be delivered on the next scheduled delivery day — **Thursday or Friday**, depending on your location — ensuring consistency, reliability, and optimal freshness. This method allows us to select and pack our caviar personally each week, maintaining the exceptional quality and flavor for which Améa Caviar is renowned.

Within the Benelux, our caviar is entrusted to our esteemed logistics partners, who uphold the highest standards of food safety, fully compliant with FSSC 22000 regulations. Given the delicate and exceptional nature of our products, every delivery is handled with meticulous care and delivered personally, requiring a signature — our caviar is never sent as a standard parcel.

Official distributors

Améa Caviar is available in Amsterdam, Nice, Milan, Barcelona, and Marrakech, offered through a carefully chosen network of official distributors. By fostering close relationships and personally visiting each location, we ensure that the quality, elegance, and exceptional experience of Améa Caviar are consistently upheld wherever our products are enjoyed.

Delivery schedules and services vary by distributor. To connect with the distributor in your area and experience Améa Caviar in its full luxury, please contact us, and we will be delighted to assist you in connecting with the right partner.

KEEP REFRIGERATED +4°C +0°C DO NOT FREEZE

SIRHA+ BOCUSE D'OR
OFFICIAL PARTNER OF TEAM THE NETHERLANDS

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