

Truffle Products



Mushroom & Black Truffle Sauce (10% Truffle)	80 Grams	R 235.00
Mushroom & Black Truffle Sauce (10% Truffle)	500 Grams	R 819.00
Salsa Mushrooms Champignon Black Truffle (5% Truffle)	500 Grams	R 596.00
White Truffle Sauce	80 Grams	R 247.00
Cream, Cheese & White Truffle Sauce	80 Grams	R 229.00
White Truffle Butter	45 Grams	R 248.00
Black Truffle Butter	500 Grams	R 879.00
Olives & Black Summer Truffle Patè	80 Grams	R 284.00
Artichokes & Black Summer Truffle Patè	80 Grams	R 289.00
Walnut & Black Summer Truffle Patè	80 Grams	R 299.00
Black Summer Truffle Patè (100% Truffle)	80 Grams	R 550.00
Whole Black Summer Truffle in Brine	50 Grams	R 399.00
	100 Grams	R 770.00
Black Summer Truffle Slices in EVO Oil	50 Grams	R 470.00
	180 Grams	R 1280.00
White Truffle Extra Virgin Olive Oil	100 ml	R 255.00
	250 ml	R 483.00
Black Truffle Extra Virgin Olive Oil	100 ml	R 235.00
	250 ml	R 439.00
White Truffle Balsamic Vinegar Glaze	100 ml	R 329.00
Truffle Salt (1.5% Truffle)	100 Grams	R 199.00
Acacia Honey with Black Truffle	70 Grams	R 295.00
Black Summer Truffle Powder	35 Grams	R 265.00
Black Truffle Peanut Butter	180 Grams	R 435.00
Black Truffle "Cacio E Pepe"	80 Grams	R 319.00
Black Truffle Artisanal Potato Chips	45 Grams	R 129.00
Black Winter Truffle Pearls	50 Grams	R 1090.00
Stainless Steel Truffle Slicer	1 Unit	R 868.00
Olive Wood Truffle Slicer	1 Unit	R 1290.00

Fresh Seasonal Truffles

White Truffles - Price On Request Per Weight
 Black Truffles - Price On Request Per Weight

Prices include VAT

Caviar

Beluga: Delicate long lasting flavour, butter consistency, grey with marbled tones. Large size eggs.

15 Grams R 2190.00
50 Grams R 6390.00

Asetra: Soft flavour with a hazelnut aftertaste and sweet notes, bright brown colour. Medium to Large size eggs (0.30mm)
Species: Acipenser Gueldenstaedtii

15 Grams R 1250.00
30 Grams R 2150.00
100 Grams R 6590.00

Imperial: Strong and robust flavour, delicious and refined, amber to golden brown colour. Medium / Large size eggs (0.3 mm)
Species: Acipenser Baerii Olives & Black Summer Truffle Patè

30 Grams R 1590.00
50 Grams R 2490.00

Royal: Sauve, delicate & a refined flavour, ideal for caviar beginners, dark grey in colour. Medium / Large size eggs (0.3mm).
Species: Acipenser Transmontanus

15 Grams R 850.00
100 Grams R 4250.00

Black Truffle Caviar: Truffle caviar is made with the juice of premium black winter truffles. These pearls have the perfume and taste of the winter truffle, and the colour and texture of caviar.

50 Grams R 950.00

Wild Alaskan Salmon Keta: The taste is nutty with a buttery finish. Bright orange colour, this large size Roe bursts with a briny & slightly salty flavour, followed by subtle sweetness.

50 Grams R 790.00
100 Grams R 1390.00

Mother of Pearl Spoon - 15ml

1 Unit R 338.00

Presentation Gift Box with Mother of Pearl Spoon

1 Unit R 429.00

Caviar Opener

1 Unit R 290.00

Zwilling Glass Caviar Holder

1 Unit R 2490.00

Prices include VAT

Foie Gras - Semi Preserved

Whole Lobe of Duck Foie Gras - Ready to fry

Introducing our new "ready to pan fry" pan-fried duck foie gras escalopes. Pre-seasoned for easy cooking and guaranteed success. No melting worries! GMO free, antibiotic free & no artificial colouring. Enjoy gourmet quality effortlessly.

350 Grams **R 3250.00**

Whole Foie Gras Slices

Discover our exquisite whole goose and duck foie gras, in convenient packs of 2 lices. Vacuum-packed and ready to eat for guaranteed freshness. Delight in the simple pleasure of gourmet foie gras, effortlessly served.

2x40 Grams **R 970.00 (Duck)**

2x40 Grams **R 1050.00 (Goose)**

Whole Duck Foie Gras Terrine:

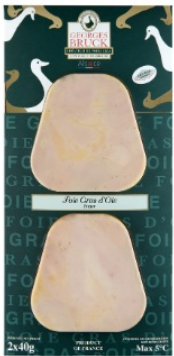
Introducing our classic plain whole duck foie gras thermosealed for freshness and easy slicing. It has an intense flavour but it's perfectly balanced. GMO free, antibiotic free and reduced nitrate salt content. Gourmet perfection made simple.

180 Grams **R 1690.00**

Duck Foie Gras Terrine - Handmade

Explore our timelss foie gras terrine. It has an intense full bodied flavour, harmoniously balanced with spices for a truly gourmet experience. (Small Selection Made)

500 Grams **R 3790.00**



Foie Gras - Fully Preserved

Mousse of Foie Gras - 55% Foie Gras

Our goose liver mousse boasts 55% pure foie gras. Perfect for creating delectable canapés, sandwiches, or enhancing stuffing recipes.

200 Grams **R 635.00 (Duck)**
 200 Grams **R 695.00 (Goose)**

Whole Duck Foie Gras

Our duck foie gras is an integral part of our selection. It features a luxurious fragrant textured a subtle taste of duck liver. GMO free, antibiotic free and reduced nitrate salt content.

180 Grams **R 1750.00**

Whole Goose Foie Gras in Terrine

Introducing our goose foie gras, boasting a rich, fragrant texture and the delicate taste of goose liver. GMO free, antibiotic free and reduced nitrate salt content.

180 Grams **R 2250.00**

Block of Duck Foie Gras

Our classic duck foie gras block in a can is a timeless favourite. It's expertly cooked for long lasting freshness & you can effortlessly remove & slice it for your convenience.

200 Grams **R 1390.00**



Balsamico Di Mode



Balsamic Vinegar of Modena - Bronze - 4 Years: Experience the intensively aromatic and fruity flavor notes of our Balsamic Vinegar of Modena Bronze 4 years. With a fresh and pleasant acidity and velvety texture, a density of 1.22 it is perfect for enhancing any dish. This product is made with 60% cooked grape Mosto and 40% Red wine vinegar

250 ML

R 335.00



Balsamic Vinegar of Modena - Silver - 8 Years: Our Balsamic Vinegar of Modena Silver 8 years is a soft product with a mild acidity and a round taste, making it an excellent addition to your culinary creations. With a classic and intense flavour and a density of 1.28 This product is made with 70% cooked grape Mosto and 30% Red wine vinegar.

250 ML

R 419.00



Balsamic Vinegar of Modena - Gold - 15 Years: Indulge in the round and intense flavor of our Balsamic Vinegar of Modena Gold 15 years. With a balanced sourness and high density, it has an intense dark brown color and a round and full fragrance, a density of 1,34. This product is made with 80% cooked grape Mosto and 20% Red wine vinegar.

250 ML

R 555.00



Balsamic Vinegar of Modena - Platinum - 20 Years: Our Balsamic Vinegar of Modena Platinum 20 years is an opulent and full-bodied product with a soft acidity and pleasant spices and black fruits tasting notes. With a density of 1.36, it has a round and full fragrance and a velvety and well-balanced flavor, with a density of 1.36. This product is made with 90% cooked grape Mosto and 10% wine vinegar.

250 ML

R 810.00



Extra Virgin Olive Oil of Modena: Our olive oil is 100% Made in Italy, with a deep green color and fragrant perfume of ripe olives. It has a savory and slightly spicy taste with aromatic notes of dried fruit. Despite its complexity, our olive oil is well-balanced and not too spicy, making it the perfect addition to any dish.

250 ML

R 470.00

Prices include VAT

Tradizionale Di Modena IGP



Traditional Balsamic Vinegar of Modena Affinato 12 Years 100 ML **R 2090.00**

Experience the full-body and robust taste of our 12 Years Traditional Balsamic Vinegar of Modena Affinato. With wood traces and a well-balanced density, it has a pungent but well-balanced fragrance and a strong, round, and full flavor, with a density of 1.30. This product is made with 100% cooked grape Mosto.



Traditional Balsamic Vinegar of Modena Ermes 35 Years 100 ML **R 5490.00**

Our 35 Year Traditional Balsamic Vinegar of Modena Ermes is an outstandingly precious product that is very dense, with a round taste and intense fragrance. Aged for a long time in barrels of the most precious woods, it has a density of 1.35 and a strong and harmonious fragrance. This product is made with 100% cooked grape Mosto.



Traditional Balsamic Vinegar of Modena Secolare 100 Years 100 ML **R 19900.00**
150 ML **R 28500.00**

An exclusive selection of Aceto Balsamico Tradizionale di Modena Extra Old aged inside centuries-old wood barrels, the characteristics of which give the product unique organoleptic properties: syrupy density, inebriating scent, intense and persistent flavour.

Prices include VAT

White Balsamic Vineagr of Modena

White Balsamic Vinegar of Modena Dressing (5 Years)

is made from the best Modenese Trebbiano grapes, aged for at least 5 years in Ash wood barrels. With a sweet and sour, soft, harmonious, and fresh flavor, it has a density of 1.22, and a clear, transparent white appearance. Its fresh and fruity fragrance makes it the perfect complement to any dish.

50 ML
200 ML

R 275.00 (Acino)
R 725.00

Prelibato Reserve Balsamic (8 Years)

is obtained from the best Modenese Trebbiano grapes, the must of which ages for at least 8 years in Ash wood barrels. With a velvety, intense and embracing flavour, it has got low sourness and harmonious fragrance.

200 ML

R 810.00

Prelibato Rosè (5 Years)

Dressing based on must from Modenese Trebbiano and Ancellotta grapes, cultivated in the family vines, combined with rose essence taken from the plants in our Farm "Tenuta del Cigno". Prelibato Rosé represents an innovative cooking concept, concerning fish in particular, through an original, refined and high-quality dressing. Prelibato Rosé (Exquisite Rosè) is a completely natural product.

200 ML

R 780.00

Saproso Reserve

Balsamic Vinegar of Modena Dressing, obtained from cooked must of Trebbiano and Lambrusco grapes. With a sweet and sour, velvety, and intense flavor, this dressing has a high density of 1.34, perfect for enhancing any dish. Its clear, deep dark brown appearance and soft, intense fragrance add another layer of sensory delight.

200 ML

R 980.00
8 years

50 ML

R 278.00
6 years -1850

Prices include VAT

Flavoured Dressings



Figs

100 ML

R 450.00

Dressing, made by combining the sweet and juicy figs with Balsamic Vinegar of Modena. This creates a fragrant and intriguing dressing with a strong, round flavor and the aroma of figs. The density is 1.30 and the color is a rich dark brown.



Pomegranate

100 ML

R 450.00

Dressing is made by combining Balsamic Vinegar of Modena with the juice of pomegranates grown on the estate "Farmhouse Tenuta del Cigno". The taste is intense with hints of pomegranate, while the fragrance is a well-rounded bouquet. The density is 1.22 and the color is a deep brown.



Apple

100 ML

R 450.00

An exclusive selection of Aceto Balsamico Tradizionale di Modena Extra Old aged inside centuries-old wood barrels, the characteristics of which give the product unique organoleptic properties: syrupy density, inebriating scent, intense and persistent flavour.



White Truffle

100 ML

R 450.00

White Truffle Dressing combines the intense flavor of the white truffle with the delicacy of our White Dressing Malpighi. This creates a condiment that gives a special touch to any course. The density is 1.22 and the color is white.



Black Truffle

100 ML

R 450.00

Dressing is an aromatic and rich dressing where the natural extract of black truffle combines with the balance of our Dressing with Balsamic Vinegar of Modena. This creates unique and particular flavor nuances that are sure to impress. The density is 1.30 and the color is a deep dark brown.

Prices include VAT

Acquerello Risotto Rice

The tasties, the richest, the healthiest

250 Grams **R 129.00**

500 Grams **R 249.00**

2.5 KGs **R 949.00**

Acquerello Risotto Carnaroli Rice is aged for at least 1 months, stabilizing the starch and increasing liquid absorption, making it the tastiest. Gentle whitening method preserves the integrity of the grain. Aging for at least a year in refrigerated silos enhances the flavour and stabilizes the starch. The patented process absorbs the rice germ, making it as nutritious as brown rice..



Saffron

The 100% pure **Sargol Iranian Saffron**, sourced from the Crocus Sativus flower and has an unmistakable, elegant flavour.

2 Grams **R 295.00**

10 Grams **R 1390.00**



Spanish Saffron Sachets

0.125 Grams **R 49.90**

Prices include VAT