

WORLD CAVIAR AWARDS EDITION 3 PARIS NOVEMBER 12, 2026



WWW.WORLDCAVIARAWARDS.COM



THE FIRST INTERNATIONAL COMPETITION DEDICATED TO CAVIAR EXCELLENCE

EVERY YEAR, **SINCE 2024**, THE WORLD CAVIAR AWARDS BRING TOGETHER THE BEST CAVIAR PRODUCERS, TRADERS/REFINERS WITH A JURY OF SENSORY EXPERTS, CHEFS AND FOOD JOURNALISTS AROUND A COMMON MISSION: IDENTIFY AND CELEBRATE THE BEST INTERNATIONAL CAVIARS.

TO SELECT THE WORLD'S BEST CAVIARS THROUGH A BLIND TASTING CONDUCTED BY AN INDEPENDENT, NEUTRAL, AND HIGHLY QUALIFIED JURY, AND **TO VALORIZE THE PRODUCERS AND TRADERS/REFINERS** THROUGH OFFICIAL AWARDS, BUT ALSO THROUGH REPORTS, INTERVIEWS AND EDITORIAL CONTENT BROADCAST TO THE GENERAL PUBLIC

"FOR OVER 15 YEARS IN THE CAVIAR INDUSTRY, SAS FRENCH CAVIAR HAS DEDICATED ALL ITS ENERGY TO PROMOTING HIGH-END CAVIAR INTERNATIONALLY."

-LAURENT MORIN-CEO-FOUNDER OF THE WORLD CAVIAR AWARDS



THE PASSION FOR PERFECTION: CAVIAR HAS FOUND ITS SHOWCASE WITH THE WORLD CAVIAR AWARDS

WINNING THE WORLD CAVIAR AWARDS IS ABOUT GETTING MUCH MORE THAN A TROPHY.

IT MEANS JOINING A COMMUNITY OF EXCELLENCE, GAINING VISIBILITY, AND AFFIXING TO YOUR PRODUCTS AN APPROVED RECOGNITION BY GREAT CHEFS, SOMMELIERS, FINE GROCERS AND EXPERIENCED EXPERTS.

THE INAUGURAL WORLD CAVIAR AWARDS WERE HELD IN OCTOBER 2024 AT THE PRESTIGIOUS ST EMILION GRAND BARRAIL, A PLACE SYNONYMOUS OF ELEGANCE, PRECISION, AND INTERNATIONAL RENOWN.

AN IDEAL SETTING TO HONOR AN EXCEPTIONAL PRODUCT AND PEOPLE WHO ELEVATE IT.

THE SECOND EDITION WAS HELD IN MONACO AT THE PRESTIGIOUS YACHT CLUB.

WE LOOK FORWARD TO SEEING YOU FOR THE THIRD EDITION IN PARIS, THE MOST BEAUTIFUL CITY IN THE WORLD.



THE COMPETITION - THE CONCEPT AND KEY FIGURES



EACH PRODUCT IS TASTED **BEHIND CLOSED DOORS** UNDER IDENTICAL CONDITIONS (TEMPERATURE, DOSAGE, CONTAINER) AND ANONYMIZED TO GUARANTEE TOTAL IMPARTIALITY.

A JURY DEDICATED TO FARMS AND A JURY DEDICATED TO TRADERS / REFINERS, BOTH COMPOSED OF PROFESSIONALS, ARE INVITED TO EVALUATE THE PRODUCTS INDIVIDUALLY.

THIS WILL BE FOLLOWED BY A COCKTAIL RECEPTION WHERE GUESTS CAN ENJOY EXCEPTIONAL PRODUCTS AND A 100% CAVIAR DINNER PREPARED BY 14 HANDS, FOR 220 GUESTS.

MORE THAN 80 CAVIARS EVALUATED IN EACH EDITION, DIVIDED BY CATEGORY AND ORIGIN

100% OF TASTINGS ARE CONDUCTED BLIND AND UNDER THE SUPERVISION OF A BAILIFF

3 MAIN CRITERIA: SENSORY ANALYZED:

APPEARANCE, TASTE, TEXTURE

ONE SINGLE OBJECTIVE: ELECT THE BEST CAVIARS IN THEIR CATEGORY WITH NEUTRALITY AND HIGH STANDARDS. THE PODIUM: ONLY THE TOP 3 (**GOLD, SILVER, AND BRONZE**) IN EACH CATEGORY (FARMS AND MERCHANTS) WILL RECEIVE A PHYSICAL AND VIRTUAL MEDAL TO DISPLAY ON THEIR BOXES AND MARKETING MATERIALS; **THEY WILL ALSO BE HONORED ON STAGE.**

THE AWARDS CEREMONY WILL TAKE PLACE DURING THE GALA DINNER.

THE FULL RESULTS WILL BE AVAILABLE ONLINE AT WORLDCAVIARAWARDS.COM



EDITION 3 - PARIS - NOVEMBER 12, 2026

- LOCATION KEPT SECRET.....



A UNIQUE AND CHARITABLE GASTRONOMIC EVENT BENEFITING 2 ASSOCIATIONS

THE ANTOINE ALLÉNO ASSOCIATION

ON MAY 8, 2022, ANTOINE ALLÉNO TRAGICALLY PASSED AWAY AT THE AGE OF 24 YEARS OLD, VICTIM OF A FATAL ACT OF VIOLENCE THAT SHOULD NEVER HAVE HAPPENED. HIS FAMILY AND LOVED ONES HAVE DECIDED TO TRANSFORM THEIR GRIEF INTO CONSTRUCTIVE ENERGY, TO HELP AND TAKE ACTION. TOGETHER, THEY FOUNDED, IN SEPTEMBER 2022, THE ANTOINE ALLÉNO ASSOCIATION, IN ORDER TO PREVENT ACTS OF VIOLENCE AGAINST FUTURE GENERATIONS AND TO HELP VICTIMS UNDER 25 YEARS OF AGE, AS WELL AS THEIR FAMILIES AND TO RAISE COLLECTIVE AWARENESS.



MERCY SHIPS: INTERNATIONAL HUMANITARIAN NGO

MERCY SHIPS IS COMMITTED TO PROVIDING FREE SURGICAL CARE TO PEOPLE IN NEED AROUND THE WORLD, PARTICULARLY IN AFRICA, VIA HOSPITAL SHIPS. EACH YEAR, THANKS TO THE GENEROSITY OF THEIR DONORS AND THE DEDICATED COMMITMENT OF MORE THAN 3,000 VOLUNTEERS, MORE THAN 2,000 SURGICAL OPERATIONS ARE PERFORMED, CHANGING THE LIVES OF THOUSANDS OF PEOPLE. FOR MORE THAN 45 YEARS, THEIR HOSPITAL SHIPS, THE AFRICA MERCY AND THE GLOBAL MERCY, HAVE BEEN SAILING TO BRING HOPE AND HEALING WHERE THEY ARE MOST NEEDED.



THE JURY OF TRADERS / REFINERS



MARCEL RAVIN**
CHEF AND RESTAURATEUR



FRÉDÉRIC VIDAL
CEO AQUADEM CAVIAR
BLACK PEARLS



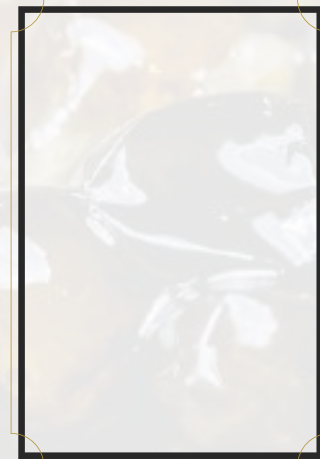
JURY PRESIDENT
MICHEL ROTH MOF
AND BOCUSE D'OR



MICHEL PORTOS**
CHEF AND RESTAURATEUR



VLADIMIR V. LUKIN
MARKETING MANAGER
EDEN CAVIAR, LATVIA



CHEF AND RESTAURATEUR...



KASPER ROGALA
EXPORT MANAGER
ANTONIUS CAVIAR
POLOGNE



ALBERT CORRE*
CHEF



HEINRICH-MARC STEHLI
HEAD OF SALES & MARKETING
OONA CAVIAR SUISSE



CORNEL CEAPA
ACADIAN STURGEON CANADA



CHRISTIAN GARCIA
HEAD OF THE PRINCELY
PALACE OF MONACO



THE FARM JURY



ROMAIN BESSERON
HEAD CHEF OF THE KITCHENS OF
THE PRIME MINISTER AND THE
HÔTEL DE MATIGNON, CO-PRESIDENT
OF THE CHEFS OF THE FRENCH
REPUBLIC



YVES CAMDEBORDE
CHEF AND RESTAURATEUR



**JURY PRESIDENT
YANNICK ALLÉNO
18***



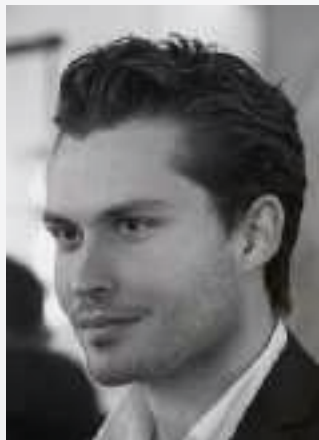
**HER ROYAL HIGHNESS
YASMINE MURAT**



PHILIPPE JOANNES
CHEF AND CULINARY CONSULTANT



MAXIME BOUTTIER*
CHEF ET RESTAURATEUR



ARWIN KOUHESTANI
CLASSIC CASPIAN CAVIAR
GERMANY



JOSÉ ANGEL MOZOS
CEO CAVIAR SERPESKA
SPAIN



RICHARD ORLINSKI
CONTEMPORARY ARTIST



CHARLES-HENRI GILBERT
PRESIDENT ISCO



MAXIME POUILLIER
CO-MANAGER OF AMURA
CAVIAR MONACO



SOME TESTIMONIES...

“WONDERFUL TASTINGS WITH A TRULY EXCEPTIONAL DISH, A SYMBOL OF REFINEMENT”

-CHRISTIAN GARCIA-HEAD CHEF OF THE PRINCE'S PALACE OF MONACO-

“THE WORLD CAVIAR AWARDS ARE AN INCREDIBLE EXPERIENCE”

-JUAN ARBELAEZ -CHEF AND RESTAURATEUR-

“BRAVO! FANTASTIC EVENT!”

-MICHEL ROTH - BOCUSE D'OR AND MEILLEUR OUVRIER DE FRANCE (BEST CRAFTSMAN OF FRANCE)-



THE EVENING

-THE COCKTAIL-

CAVIAR BAR
CHAMPAGNE BAR

-THE DINNER-

THE 14 HANDS MENU CREATED BY THE JURY MEMBERS AND COORDINATED BY
CHEF PHILIPPE JOANNÈS

7 DISHES EXCLUSIVELY CONCEIVED AND DESIGNED AROUND CAVIAR FOR THIS
UNIQUE DINNER



NEW IN 2026: THE WORLD CAVIAR AWARDS MAGAZINE

THE LEADING MEDIA OUTLET AT THE CROSSROADS OF LUXURY, GASTRONOMY AND CULTURE

WORLD CAVIAR AWARDS MAGAZINE: AN INSTITUTIONAL REFERENCE PUBLICATION, DESIGNED TO SUSTAINABLY SUPPORT THE EMERGENCE OF CAVIAR AS A CONTEMPORARY GASTRONOMIC HERITAGE, AND TO EXTEND THE AMBITION OF THE WORLD CAVIAR AWARDS.

FORMAT: 235X340 MM. PRINT RUN: 2 EDITIONS PER YEAR: NOVEMBER 12TH AND DECEMBER 15TH, 5000 COPIES PER PRINT RUN. THE MAGAZINE IS AIMED AT A SMALL BUT KEY AUDIENCE.

-SUISSE-

GENEVA & SURROUNDING AREAS

- FOUR SEASONS HOTEL DES BERGUES (LOBBY / CONCIERGE / SUITES)
- HOTEL PRESIDENT WILSON (LOBBY / CONCIERGE)
- HOTEL BEAU-RIVAGE GENEVA (LOBBY / CONCIERGE)
- MANDARIN ORIENTAL GENEVA (LOBBY / CONCIERGE)
- INTERCONTINENTAL GENEVA (LOBBY / CONCIERGE)
- LA RÉSERVE GENÈVE – HOTEL, SPA & VILLA • GOURMET RESTAURANTS (DISCREETLY AVAILABLE VIA CONCIERGE/RECEPTION)
- LUXURY BOUTIQUES (RUE DU RHÔNE) – DROP-OFF COUNTER / VIP LOUNGE
- GALERIES D'ART & SHOWROOMS DESIGN (GENÈVE)

LAUSANNE

- BEAU-RIVAGE PALACE (LOBBY / CONCIERGE)
- ROYAL SAVOY HOTEL & SPA (LOBBY / CONCIERGE)
- LAUSANNE PALACE (LOBBY / CONCIERGE)
- GOURMET RESTAURANTS & HOTEL BARS MONTREUX – VEVEY – RIVIERA
- FAIRMONT LE MONTREUX PALACE (LOBBY / CONCIERGE)
- GRAND HÔTEL DU LAC (VEVEY) (LOBBY / CONCIERGE) “PREMIUM ACCESS” VENUES
- GOLF CLUBS IN FRENCH-SPEAKING SWITZERLAND (CLUBHOUSE / MEMBERS' AREA)
- THE VIP LOUNGES AT GENEVA INTERNATIONAL AIRPORT, SWITZERLAND

-FRANCE-

CÔTE D'AZUR

- CAP ESTEL (ÈZE SEASIDE)
- HOTEL DU CAP EDEN-ROC (CAP D'ANTIBES)
- DOMAINE DE TERRE BLANCHE (TOURRETTES, VAR)
- FORGI'S RESTAURANT
- LUXURY BOUTIQUES
- PRESTIGIOUS RESIDENCES

CANNES & SAINT-TROPEZ

- LILY OF THE VALLEY
- KUBE HOTEL
- SAINT-TROPEZ GULF INTERNATIONAL AIRPORT
- PRIVATE BEACHES CANNES

RELAIS & CHÂTEAUX / LUXURY HOTELS

- CHÂTEAU DE LA CHÈVRE D'OR (ÈZE VILLAGE)
- CHÂTEAU SAINT-MARTIN & SPA (VENCE)
- LE SAINT-PAUL (SAINT-PAUL DE VENCE)
- LE MAS DE PIERRE (SAINT-PAUL DE VENCE)

MEGÈVE

- MARIE'S FARMS
- MONT BLANC
- THE LODGE PARK
- THE CHALETS OF MARIE'S FARMS
- CHALET CHATEL
- CHALET DU MONT D'ARBOIS
- SALT FLAKES
- THE ZANNIER CHALET
- THE M OF MEGÈVE

AVORIAZ

- HOTEL DES DROMONTS

COURCHEVEL

- THE APOGEE
- THE K2 PALACE
- K2 ALTITUDE
- PRIVATE CHALET EDELWEISS
- PRIVATE CHALET RAZZIE
- PRIVATE CHALET GENTIANES

PRIVATE AVIATION (FRANCE)

- LET'S FLY (CANNES/MANDELIEU AIRPORT)

GOLF / POLO / JUMPING

- DOMAINE DE BARBOSSI (MANDELIEU – LA NAPOULE)
- GOLF COUNTRY CLUB DE CANNES-MOUGINS
- ROYAL MOUGINS GOLF CLUB
- SAINT-TROPEZ POLO CLUB
- MEGÈVE JUMPING

-MONACO-

HOTELS / SPAS

- HOTEL METROPOLE / SPA GIVENCHY
- HOTEL DE PARIS / HALL
- MONTE-CARLO BEACH (ROQUEBRUNE CAP MARTIN)

PRIVATE CLUBS

- MONACO YACHT CLUB
- MONTE-CARLO COUNTRY CLUB
- CREM (CLUB OF FOREIGN RESIDENTS OF MONACO)

SHOPS / LIFESTYLE LOCATIONS

- G8M DESIGN GALLERY
- LUXURY BOUTIQUES
- PRESTIGIOUS RESIDENCES
- PRIVATE MAILING

GOLF / SPORT / EVENTS

- MONTE-CARLO GOLF CLUB
- MONACO YACHT SHOW
- MONACO F1 GRAND PRIX
- MONTE CARLO MUSIC MASTERS
- MONTE CARLO ROLEX MASTERS
- INTERNATIONAL JUMPING MONTE-CARLO
- PRO AM PERFUMERS
- ATHINA ONASSIS HORSE SHOW
- ONBOARD IMPERIAL YACHTS FLEET

AVIATION & LIMOUSINES

- MONACAIR DESKS & PRIVATE FLIGHTS
- NICE AIRPORT PRIVATE LOUNGES : AVIAPARTNER / SIGNATURE / SWISSPORT
- AAA LUXURY LIMOUSINES

PREMIUM PARTNERS



EVENT PARTENAIRES



PAVILLON LEDOYEN



BLUE BAY
Marcel Ravin



EVENT PARTENAIRES



EVENT PARTENAIRES



éthanol.



**FRENCH
CAVIAR**

géosmine.



LA BRUNE QUI PÉTILLE.
L'agence créatrice de vos événements



SPONSORSHIP OFFERS: PLATINIUM 60,000 EUROS EXCLUDING VAT

- YOUR LOGO ON STAGE BACKDROP AND INVITATIONS
- YOUR LOGO ON THE PHOTOCALL
- 2 TABLES FOR 20 VIP SEATS AT THE COCKTAIL RECEPTION AND GALA DINNER
- YOUR PRESENCE ON ALL COMMUNICATION MATERIALS, INCLUDING PREMIUM BRAND STANDS OR ACTIVATION SPACES
- 5-MINUTE SPEECH TO PRESENT YOUR BRAND
- YOUR NAME INCLUDED IN THE POST-EVENT THANK-YOU PRESS RELEASE
- VIDEO INTERVIEW WITH THE SPONSOR'S REPRESENTATIVE BROADCAST ON THE WEBSITE AND SOCIAL MEDIA
- YOUR NAME ASSOCIATED WITH A KEY AWARD CATEGORY (FOR EXEMPLE,;"BEST INNOVATION IN CAVIAR - PRESENTED BY...")
- 1 FULL-PAGE ADVERTISEMENT ON THE INSIDE FRONT COVER OF ISSUE 1 OF "WORLD CAVIAR AWARDS MAGAZINE"
- 1 FULL-PAGE ADVERTISEMENT ON THE BACK COVER OF ISSUE 2 OF "WORLD CAVIAR AWARDS MAGAZINE"
- 2 ADVERTORIALS IN EACH ISSUE OF "WORLD CAVIAR AWARDS MAGAZINE"

DIAMOND 38 000 EUROS EXCLUDING VAT

- YOUR LOGO ON STAGE BACKDROP AND INVITATIONS
- YOUR LOGO ON THE PHOTOCALL
- 1 TABLE FOR 10 VIP GUESTS AT THE COCKTAIL RECEPTION AND GALA DINNER
- PRESENCE ON ALL COMMUNICATION CHANNELS, INCLUDING BRAND BOOTHS AND ACTIVATION SPACES
- 2-MINUTES SPEECH TO PRESENT YOUR BRAND
- YOUR NAME INCLUDED IN THE POST-EVENT THANK-YOU PRESS RELEASE
- 1 FULL-PAGE ADVERTISEMENT ON THE INSIDE BACK COVER OF BOTH EDITIONS OF "WORLD CAVIAR AWARDS MAGAZINE"
- 1 ADVERTORIAL IN BOTH EDITIONS OF "WORLD CAVIAR AWARDS MAGAZINE"



SPONSORSHIP OFFERS:

GOLD 19,000 EUROS EXCLUDING VAT

- YOUR LOGO ON STAGE BACKDROP AND INVITATIONS
- YOUR LOGO ON THE PHOTOCALL
- 5 VIP PLACES AT THE COCKTAIL RECEPTION AND GALA DINNER
- PRESENCE ON ALL COMMUNICATION CHANNELS
- YOUR NAME INCLUDED IN THE POST-EVENT THANK-YOU PRESS RELEASE
- 1 FULL-PAGE ADVERTISEMENT IN ISSUES 1 AND 2 OF "WORLD CAVIAR AWARDS MAGAZINE"

SILVER 8 000 EUROS EXCLUDING VAT

- YOUR LOGO ON STAGE BACKDROP
- YOUR LOGO ON THE PHOTOCALL
- 2 VIP PLACES AT THE COCKTAIL RECEPTION AND GALA DINNER
- 1 ADVERTORIAL ON EDITION 1 OR EDITION 2 OF THE "WORLD CAVIAR AWARDS MAGAZINE"

COCKTAIL AND DINNER: AN EXCEPTIONAL MOMENT

800 EUROS PER PERSON EXCLUDING VAT

A CONVIVIAL AND REFINED INTERLUDE CENTERED AROUND AN EXCEPTIONAL PRODUCT, BRINGING TOGETHER THE JURIES OF THE WORLD CAVIAR AWARDS AND MORE THAN 200 GUESTS: PRODUCERS, TRADERS-REFINERS, VIPS AND ENTHUSIASTS.

THE EVENING WILL BEGIN WITH A COCKTAIL RECEPTION FEATURING CAVIAR BARS, OYSTERS, OLIVE OILS, CHAMPAGNES AND WINES. IT WILL CONTINUE WITH A 14-HANDS DINNER, COMPOSED OF 7 COURSES MADE ENTIRELY OF CAVIAR, IMAGINED AND SPECIALLY DESIGNED FOR THE EVENT BY RENOWNED CHEFS.



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