

2024 Collection



la compagnie des desserts
Making dessert a pleasure

Making dessert a pleasure



ARTISAN ICE CREAM MAKER

Since 1983, we have been producing artisanal ice cream. We produce our own cream and syrup mixes. We continue to use double-walled tank infusion methods according to the traditional recipes passed down by the ice cream experts.

All decorations are done by hand, according to gestures that we perpetuate.

PASTRY KNOW-HOW

We make pastries with a homemade feel. Our pastry chefs make the doughs, creams, mousses, fruit compotes... they shape, dip, decorate desserts by hand.

They taste each production to check that it is in line with our quality commitment. Our know-how of the great classics of French pastry allows us to create variations in flavors and shapes, up to the trompe-l'œil.

ORIGINAL CREATIONS

We offer you two collections each year, in result of our innovative pastry chefs and ice cream experts. We also open the doors of our workshops to allow you to create bespoke products.

About ice creams and sorbets, we are producing more than 1500 bespoke products per year for restaurants that entrust us with the care of realizing their most original ideas (shrimp, gorgonzola cheese, brown beer, waffle, etc.)

SHORT CIRCUIT

Our customers can specify on their menu that they purchase directly from an artisan ice cream factory.

We buy milk from a farm at the foot of the Pyrenees to make our fresh milk ice creams.

We have established a lasting relationship with a fruit cooperative located in the Rhône vallée that selects the best fruit for us.

CSR COMMITMENTS

We work for a better and more responsible diet by having a virtuous use of sugar and main ingredients. We also educate to experience taste.

Eco-responsible and innovative actions are our priority such as: gradually reduce the plastics used; take into account animal welfare; act on the carbon footprint (optimised supply chain, elimination of high GWP gases, carbon footprint); develop digital technology to facilitate access to services.

We integrate employees into the development of the company through training, participation in the company project and ongoing dialogue.



FIND OUT MORE ABOUT US :

www.compagniedesserts.com/en



Sales support tools



DEFINE YOUR OFFER

Based on our experience with restaurateurs for nearly 40 years, we advise you to set up your offer of desserts and ice cream to have: an optimized offer, at the right price, customised or adapted to all your customers.

EQUIP YOURSELF WITH MATERIALS AND ACCESSORIES

We offer all the equipment and accessories for ice cream parlour that will allow you to work in the best conditions and to make beautiful ice-cream cups in less than a minute: storage freezer, display case, cups, scoops...

COMMUNICATE ON YOUR OFFER

Entrust us with the creation of your ice cream menu or POS (window cover, panel, poster, labels flavours), standard or customized, we will highlight it with our artistic photos.

TRAIN YOUR TEAMS

Our team of ice cream makers will share with you the good gestures and tricks of the trade. They will also put at your disposal the training material: the ice cream parlour handbook, the technical sheets, the technical tutorials and association ideas.

Tools to enhance your desserts

ENHANCE **YOUR OFFER**
WITH A PERSONALIZED
DESSERT MENU

CONSULT OUR
WHITE PAPERS AND OUR
YOUTUBE CHANNEL 

In our white papers, we share with you good practices and our experience from more than 35 years of discussions and exchanges with our customers. We relay them to allow you to sell more desserts.



Consult "White paper - Ice creams"



Consult "White paper - Profiterole"



Consult "White paper - Desserts"

On our YouTube channel, explore a multitude of classic and original pairing ideas to enhance your dessert and ice cream menu. Thanks to our tutorial videos, created with our talented chefs, let yourself be inspired by culinary excellence!



TRY TO SELL YOUR
DESSERT ON A **DISPLAY TRAY**

This will arouse curiosity and envy of your customers.



"MAKE THE ARRIVAL OF YOUR DESSERT A SHOW"

Product innovations

DIFFERENTIATING DESSERTS

To allow you to stand your dessert menu appart from the others, we develop savoury ice cream, ice cream issued from the wonders of nature and specialities from all over the world...

BETTER SUGARS



Find out more about our ranges of “positive sugar” ice cream and low glycemic index pastries, winners of the SIRHA INNOVATION AWARDS. Their goal is to increase pleasure while lowering the level of sucrose, by having a short list of ingredients, by favouring raw materials or by replacing white flours for pastries, as well as by reducing the refined sugar in our ice cream.

CREATION DESIGNED TO TAKE AWAY

Our ice cream and pastry chefs focus on creating gourmet products that are easy to consume and carry.

With shapes adapted to finger food or in eco-responsible containers, our novelties are easy to implement and “send”!



Creations



Positive Sugar Creations

FIND OUT ABOUT OUR
POSITIVE SUGAR
range, winner in of

**SIRH+
INNOVATION
AWARDS**



Our conviction about positive sugar :

- Increase the pleasure of enjoying a treat while lowering the sugar level.
- Lower refined sugar.
- Focus on the use of fibers and sugars naturally contained in raw materials.
- Work with a short list of ingredients.



ABSOLUTE APRICOT

92704 - p.19



ABSOLUTE STRAWBERRY

92706 - p.19



ABSOLUTE MANGO

92707 - p.19

Our conviction about positive sugar :

- Increase pleasure while lowering sucrose levels.
- Replace white flours.
- Work with a short list of ingredients.

By Les Belles Envies
(Controlled glycemic index
pastries - CGI)



**HAZELNUT AND
MANDARINE CHOU**

4756 - p.62



EARL GREY OPERA

95460 - p.72



**PEAR AND BUCKWHEAT
MÛLLEUX**

95457 - p.88



NEW

**THE INCREDIBLE
PECAN BROWNIE**

4797 - p.91



ABSOLUTE CHOCOLATE

95430 - p.67



DELICATE CHEESECAKE

4705 - p.72



ROUNDLY LEMON

95431 - p.77

New releases - Ice cream

2,5 L TUBS



**BLACK LEMON
TIMUR BERRY
SORBET**

92015 - p.29



**COMBAVA
LEAVES ICE
CREAM**

92017 - p.26



**BURRATA PESTO
ICE CREAM**

92018 - p.27



OYSTER SORBET

On demand - p.20

6 L ICE CREAM
DISPLAYS



THE "VACHERIN" INSPIRATION

93573 - p.40

COCO MANGO AND PASSION FRUIT

93574 - p.40

"PINK DOLL"

93575 - p.41

CARAMEL SUNDAE

93572 - p.40

7,5 L ICE CREAM
DISPLAYS



THE "VACHERIN" INSPIRATION

93576 - p.42

COCO MANGO AND PASSION FRUIT

93577 - p.42

"PINK DOLL"

93578 - p.43

New releases - Ice cream cups



CANDY FLOSS

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NATELLOSO

90158 - p.46



VANILLA MACADAMIA

90159 - p.46

New releases - Pastries for restaurants



PARIS-PALERMO

95553 - p.63



**BELLE-HÉLÈNE PEAR
MACARON**

95489 - p.60



ROYAL MONT-BLANC

95490 - p.62



ABSOLUTELY NUTTY

4856 - p.66



**SALTED CARAMEL
MAC'DOUGHNUT**

95556 - p.60



COFFEE SECRET

4818 - p.61



FAIRY FINGER

95555 - p.60



SIGNATURE OPÉRA

95499 - p.73



**THE MUST-HAVE
BABA**

95558 - p.64



**THE MUST-HAVE
LAVA CAKE**

4841 - p.68



**THE MUST-HAVE
CHEESECAKE**

4840 - p.80

New releases - Pastries for restaurants



COCONUT "FRENCH TOAST" BRIOCHE

96584 - p.76



CHOU TARTLET

95491 - p.77



TATIN MANGO TART

95557 - p.78



CHEESECAKE

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ORIGINAL TIRAMISU

4861 - p.75



JAPANESE CHEESECAKE

4815 - p.81



GIANT ECLAIR

95554 - p.63



BURNT BASQUE CHEESECAKE

4814 - p.81



GIANT BABA

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New releases - Pastries to take-away



POLENTA CAKE

95472 - p.88



GENOA CAKE DOME

95473 - p.88



CHOCOLATE AND ORANGE TARTLET

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CHOCOLATE AND COCONUT TARTLET

95653 - p.89



LEMON SNACK BAR

4805 - p.88



**CHOCOLATE CARAMEL
SNACK BAR**

4807 - p.88



**RASPBERRY AND
PISTACHIO SNACK BAR**

4806 - p.88



CHOCOLATE MËLLEUX

4796 - p.91



LEMON MËLLEUX

4804 - p.92



CARROT CAKE

4803 - p.92



BISCOFF ÉCLAIR

160497 - p.93



PLAIN DOUGHNUT

276484800 - p.97



NEW YORK ROLL

86041 - p.93, 124

New releases - Banqueting



**CHOCOLATE COATED
MACARON**

95495 - p.109



CHAMPAGNE MACARON

95483 - p.109



**TWO HAZELNUT
MACARON**

95484 - p.109



**GRANDS CRUS
CHOCOLATE CHOUX
ASSORTMENT**

95486 - p.112



**GOURMET CHOUX
TRILOGY**

95485 - p.112



**HAUTE COUTURE BITES
TRAY**

5571 - p.113



**RASPBERRY
CHEESECAKE**

6876 - p.106



MINI BROWNIE

4854 - p.108



**MINI LEMON
MERINGUE FINGER**

4853 - p.108



MINI WAFFLE

160485 - p.108

New releases - Savoury banqueting



**FOIE GRAS
MACARON**

95487 - p.117



**MINI SUN-DRIED
VEGETABLE TATIN**

160492 - p.118



**MINI SALMON
BAGEL**

160482 - p.119

New releases - Ready to decorate



STICKY RICE PIPPING BAG

4817 - p.122



CRISPY CREAM PUFF

95552 - p.123



YOGHURT PAVLOVA

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WHITE CHOCOLATE AND COCONUT TRUFFLE

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DARK CHOCOLATE TRUFFLE

160041 - p.125



TOFFEE SAUCE

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THE MUST-HAVE SWEET ROUND TART BASE

160508 - p.127

160509 - p.127



TOMATO AND THYME SHORTBREAD

4858 - p.128



BLACKPEPPER SHORTBREAD

4859 - p.128



EMMENTAL CHEESE AND PARSLEY WAFFLE TRAY

6873 - p.129

New releases - Savoury snacking



QUICHE LORRAINE TO SHARE

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INDIVIDUAL QUICHE LORRAINE

160473 - p.146



CROQUE-MONSIEUR

160480 - p.146



CHERRY TOMATO STIRATINA

432 - p.146

New releases - Breads



MUESLI BREAD

160484 - p.135



**ROUND LOAF OF
YESTERYEAR**

160493 - p.136



THE MUST-HAVE BAGUETTE

160495 - p.137



**CORN ROUND
LOAF**

160494 - p.140



**GOURMET SOURDOUGH
SMALL BREAD**

160512 - p.140



PLAIN BRIOCHE BUN

160511 - p.143



CRYSTAL BUN

69837 - p.145



ORIGINAL BUN

160510 - p.145

New releases - Breakfast



ROUND WAFFLE

160506 - p.148



BRIOCHETTE

160490 - p.148



CURVED CROISSANT

35203 - p.151

Ice cream maker



POLE SUD **ARTISAN ICE CREAM MAKER** SINCE 1983



Production of artisanal ice cream, in a workshop located in the heart of the region Corbières in south of France, in respect of the know-how and tradition of ice cream Masters.

3 000 RECIPES OF ICE CREAM AND SORBET

Ice cream just like if they were homemade, inspired from the flavour of spices, plants, fresh fruits, regional products or flavours from around the world.

CLOSEST TO THE **ORIGINAL FLAVOR**

Our traditional infusion process allows us to restore the most accurate flavor using the original product.

We take special care to balance our recipes by putting more fruit and less sugar.

IN CONSTANT SEARCH OF THE **RESPONSIBLE** RAW MATERIAL

We select the raw materials for their good taste with a labeled or valorizing origin from France or elsewhere.

We apply the same ethic in everything we do and develop, as far as possible, products with a controlled amount of added sugar, without flavors, without colourings... or the search for eco-responsible containers.



Organic ice cream and sorbet
Pole Sud / Philippe Faur



Pole Sud

Ice cream



Organic creations



- French organic fresh cream
- French organic beetroot sugar
- French free range eggs
- Fruit mainly coming from a French fruit cooperative

Subject to availability of raw materials



Organic Sorbet

ORGANIC APRICOT

Bergeron.

ORGANIC BLACKCURRANT

ORGANIC LEMON

Lemon from Sicily.

ORGANIC STRAWBERRY

Senga Strawberry.

ORGANIC RASPBERRY

Williamette Raspberry.

ORGANIC MANGO

Alphonso mango from India.

CODE

93154

92909

92910

92906

92908

92907

Organic Ice Cream

ORGANIC COFFEE

100% arabica from Guatemala.

ORGANIC CARAMEL

ORGANIC CHOCOLATE

Organic chocolate from Peru.

ORGANIC SHEEP MILK

Organic sheep milk from Aveyron - France.

ORGANIC PISTACHIO

10% of pistachio paste.

ORGANIC BOURBON VANILLA

Bourbon vanilla from Madagascar.

CODE

92911

92918

92905

93155

92920

92915



Positive sugar sorbet

FIND OUT ABOUT OUR RANGE OF

POSITIVE SUGAR

winner in 2021 of

SIRH/+
INNOVATION
AWARDS

Our conviction about positive sugar :

- Increase the pleasure of enjoying an ice cream/sorbet while lowering the sugar level.
- Lower refined sugar.
- Focus on the use of fibers and sugars naturally contained in raw materials.
- Work with a short list of ingredients.

CODE

ABSOLUTE APRICOT

Sorbet with 80% of apricot, 3 ingredients only.

92704

ABSOLUTE STRAWBERRY

Sorbet with 80% of strawberry, 3 ingredients only.

92706

ABSOLUTE MANGO

Sorbet with 86% of mango, 3 ingredients only.

92707



CHEF'S SELECTION

PHILIPPE URRACA'S creations

- Fresh milk coming from the farm "Marg'Aude"
- French cream and sugar
- French free range eggs
- Without flavourings, without colourings

Upon availability of the raw materials



Designed by Philippe Urraca, Meilleur Ouvrier de France, these unique recipes have been done for Chefs and achieved with a strict selection of raw materials.

Philippe Urraca, Pastry Chef and Meilleur Ouvrier de France, for la Compagnie des Desserts.

CODE



WHITE COFFEE

92867

The contrast of the creamy color of the ice cream and the coffee flavour is amazing ! This ice cream, made from a cold infusion of Ethiopian coffee beans in whole milk, offers sweet flavours of coffee.



VANILLA DUO INFUSION

92866

An original recipe created by chef Philippe Urraca using two specific vanilla flavours: Tahitensis and Bourbon.

Exceptional flavours

FROM OUR ICE-CREAM MAKERS

CODE

CAVIAR

Sorbet.

ON DEMAND

CEPS

Ice cream.

92799

CABÉCOU GOAT CHEESE

Ice cream.

92773

FOIE GRAS

Ice cream.

84163

OYSTER **NEW**

Sorbet.

ON DEMAND

ROQUEFORT CHEESE

Ice cream, Roquefort PDO.

92784

YUZU

Sorbet.

92796

TRUFFLE

Ice cream.

ON DEMAND

Infused vanilla



How do we recognize a good ice cream maker? The answer is, without a doubt, its Vanilla ice cream!

Vanilla ice cream is the reference and the most appreciated one. We chose to take care of our vanilla by carefully selecting the pods according to their taste and odorous characteristics.

Then, our infusion process preserves the best of the pod and to deliver the most accurate flavor.

CODE



VANILLA DUO INFUSION

by Philippe Urraca

- An original chef's recipe for chefs!
- Two characteristic vanillas: the flowery Tahitensis (Tahiti) and the woody Planifolia Bourbon (Madagascar).
- Fresh milk ice cream.

92866

ORGANIC BOURBON VANILLA

from Madagascar

- Woody flavour with cocoa notes.
- Infusion to keep the best of the pod (from Madagascar).
- Egg-based ice cream.

92915

VANILLA MADAGASCAR PODS

from Madagascar

- Infusion to keep the best of the pod (from Madagascar).
- Fresh milk ice cream.

92815

BOURBON VANILLA

from Madagascar

- Noble and tasty flavour.
- Infusion to keep the best of the pod (from Madagascar).
- Egg-based ice cream.

93361

HIGH EXPRESSION

Fresh milk ice cream



- Fresh milk coming from the farm “Marg’Aude”
- French cream and sugar
- French free range eggs
- Without flavourings, without colourings

Upon availability of the raw materials

ALMOND MILK

100% almond purée from Spain.

CHOCOLATE PRESTIGE

Dark chocolate 59% Ivory Coast.

CHESNUT CREAM

PDO chesnust from Ardèche - France.

COCONUT MILK

50% of coconut milk.

DULCE DE LECHE

“FLEUR DE SEL DE CAMARGUE”

Dulce de leche with “fleur de sel” from Camargue and fresh milk.

FRESH MILK

Fresh milk from the French farm “Marg’Aude”.

GUANAJA CHOCOLATE

Chocolate Grand cru with Guanaja cover 70% cocoa.

GUATEMALA EXPRESSO COFFEE

100% Arabica from Guatemala.

HONEY AND PINENUTS

Garrigue flower honey, with inclusion of pinenuts.

PISTACHIO DI SICILY

10% of pure pistachio di Sicily paste.

PRALINE PRESTIGE

Pure praline with French almond and praline chips.

SALTED CARAMEL

Salted caramel cooked in a pot from a French artisan.

VANILLA MADAGASCAR PODS

Infused pods in our own workshop.

YOGHURT

With whole French yoghurt.

CODE

94181

93609

92841

92832

92702

92816

92530

92430

92191

92529

92729

93607

92815

92875



HIGH EXPRESSION

Sorbet

- Fruits mostly coming from French fruit cooperatives
- French sugar
- Without flavours, without colourings

Upon availability of the raw materials

“ALFONSO” MANGO

From India. 54% of fruits.

APRICOT

58% of fruits.

BLACKCURRANT

44% of fruits.

BLOOD ORANGE

57% blood orange juice.

DARK CHOCOLATE

Dark chocolate 60% of cocoa.

FIG

62% of fruits.

IMPERIAL PASSION FRUIT

58% of fruits.

LEMON

26% of juice (including 14% squeezed lemon juice).

LIME

22% of juice.

ORANGE

60% of juice.

PINEAPPLE

65% of fruits.

PINK GRAPEFRUIT

65% of fruits.

RASPBERRY

54% of fruits.

SENGA STRAWBERRY

61% of fruits (senga strawberry and wild mara).

WILD STRAWBERRY

49,5% de fruits.

WILLIAMS PEAR

58% de fruits.

CODE

92698

93006

93002

93620

92761

86030

84143

93600

92794

93613

93602

93614

92722

92721

85219

92519

ORIGINAL CREATIONS

Garden party

- All the ice cream are made with French fresh cream.
- All the egg-based ice cream are made with French free-range eggs.

Upon availability of the raw materials



BASIL

Sorbet.

BEETROOT WITH BALSAMIC VINEGAR

Sorbet.

CUCUMBER

Sorbet.

HONEY

Egg-based ice cream.

HONEY AND LAVENDER

Egg-based ice cream.

RASPBERRY AND VIOLET

Raspberry sorbet, violet flavour.

RED PEPPER

Sorbet.

ROCKET SALAD WITH “FLEUR DE SEL”

Sorbet.

STRAWBERRY AND BASIL

Sorbet.

TOMATO AND BASIL

Sorbet.

VERBENA

Ice cream.

CODE

92696

92710

92708

92111

92982

92902

92697

92534

92812

92523

92817



ORIGINAL CREATIONS

Seeds

BLACK SESAME

Ice cream.

CODE

92795

ROASTED BUCKWHEAT

Ice cream.

92986

Spices and aromatics

GINGER WITH CANDIED GINGER

Ice cream.

CODE

92478

MEAUX POMMERY® MUSTARD

Ice cream.

92774

ROSEMARY

Ice cream.

92848

SAFFRON

Ice cream.

92502

THYME

Ice cream.

92849

TONKA BEAN

Ice cream.

92753

ORIGINAL CREATIONS

Asian flavours



CODE

CITRUS CACTUS FLAVOR

Sorbet.

92507

BLACK LEMON TIMUR BERRY **NEW**

Sorbet infused with black lemon and timur berries.

92015

COCONUT AND CURRY

Ice cream.

94103

COMBAVA LEAVES **NEW**

Ice cream infused with combava leaves.

92017

GINGER WITH CANDIED GINGER **NEW RECIPE**

Ice cream.

92478

LIME WITH CANDIED GINGER

Sorbet.

92891

LYCHEE

Sorbet.

92971

MATCHA GREEN TEA

Ice cream.

92776

PEANUT

Ice cream with roasted peanuts.

92879

RASPBERRY LYCHEE

Sorbet.

92548

WASABI

Ice cream.

92782

Mediterranean flavours

CODE

AMARENA WITH CANDIED CHERRIES

Ice cream.

92861

BASIL

Sorbet.

92696

BURRATA PESTO **NEW**

Burrata ice cream with pesto coulis.

92018

MASCARPONE

Ice cream.

93111

OLIVE OIL

Extra virgin olive oil sorbet, cold extracted (L'Oulibo cooperative).

92705

RED PEPPER

Sorbet.

92697

ROCKET SALAD WITH "FLEUR DE SEL"

Sorbet.

92534

TIRAMISU WITH MASCARPONE

Tiramisu ice cream with mascarpone (alcohol).

94321

TOMATO AND BASIL

Sorbet.

92523



ORIGINAL CREATIONS

French specialties



CODE

APPLE TART TATIN

Ice cream.

92862

ARMAGNAC AND PLUMS

Ice cream (with alcohol).

92151

BRITTANY BUTTER SHORTBREAD

Ice cream.

92808

CALISSON FROM AIX-EN-PROVENCE

Ice cream.

92435

CHOCOLATE WITH CHILI FROM ESPELETTE

Ice cream.

92785

GINGERBREAD FROM DIJON

Ice cream.

92878

MADELEINE FROM COMMERCY

Ice cream.

92786

MIRABELLE PLUM

Sorbet.

94121

NOUGAT FROM MONTÉLIMAR

Ice cream.

92884

PINK PRALINE

Ice cream.

92846



ORIGINAL CREATIONS

Gourmet delights

CODE

AMARENA WITH CANDIED CHERRIES

Ice cream.

92861

CRÈME BRÛLÉE

Ice cream.

92803

HAZELNUT ROCHER

Ice cream.

92934

NATELLOSO

Ice cream with hazelnut chocolate coulis.

40133

PLOMBIERES (CANDIED FRUITS)

Ice cream (alcohol).

92825

American recipes



CODE

BANANA MARBLED WITH COCOA HAZELNUT COULIS

Ice cream.

92341

BANANA PECAN AND CARAMEL

Ice cream.

93106

OREO® BISCUIT

Ice cream.

92845

MAPLE SYRUP AND PECAN NUTS

Ice cream with pecan slivers.

94071

VANILLA MACADAMIA AND CARAMEL

Ice cream.

93105

VANILLA PECAN FUDGE

Ice cream.

40612

ORIGINAL CREATIONS

Fruits Sorbet



BLACKBERRY

Sorbet.

CODE

92811

BLUEBERRY

Sorbet.

92631

LYCHEE

Sorbet.

92971

MELON

Sorbet.

92641

MIRABELLE PLUM

Sorbet.

94121

RASPBERRY AND VIOLET

Raspberry sorbet with violet flavour.

92902

RASPBERRY AND LYCHEE

Sorbet.

92548

RHUBARB AND STRAWBERRY

Sorbet.

92700

With alcohol

CIDER

Sorbet.

CODE

92783

COGNAC WITH CANDIED ORANGE

Egg-based ice cream.

92071

IRISH COFFEE

Ice cream.

94021

MOJITO

Sorbet.

92709

PIÑACOLADA

Sorbet.

93391

PLOMBIERES (CANDIED FRUITS)

Ice cream.

92825

RUM AND RAISINS

Egg-based ice cream.

92101



TRADITION

The essentials

- All the ice cream are produced with French fresh cream.
- All the egg-based ice cream are produced with French free-range eggs.

Upon availability of the raw materials

CHOCOLATE

Ice cream.

CHOCOLATE (5 L TUB)

Ice cream.

CHUNKY STRAWBERRY

Egg-based ice cream.

GIANDUJA

Ice cream.

HAZELNUT PRALINE

Ice cream.

INDIAN COFFEE

Egg-based ice cream.

MADAGASCAR VANILLA

Ice cream.

MINT CHOCOLATE

Mint chocolate flavoured ice cream.

NOUGAT FROM MONTÉLIMAR

Ice cream.

PISTACHIO

Ice cream.

PLAIN BULGARIAN YOGHURT

Plain Bulgarian flavoured ice cream.

RUM AND RAISINS

Egg-based ice cream (with alcohol).

SALTED CARAMEL

Ice cream.

VANILLA CUSTARD

Egg-based ice cream.

VANILLA CUSTARD (5 L TUB)

Egg-based ice cream.

VIOLET

Violet-flavoured ice cream.

WHITE CHOCOLATE

Ice cream.

CODE

92041

92241

92091

94241

92021

92031

92483

92488

92884

92081

92680

92101

92051

92011

92211

92370

92350

TRADITION

Gourmet breaks



BISCOFF

Ice cream.

CODE

93396

COFFEE WITH CHOCOLATE COATED COFFEE BEANS

Egg-based ice cream.

92951

CINNAMON

Ice cream.

92301

COGNAC WITH CANDIED ORANGE

Egg-based ice cream with alcohol.

92071

LEMON CURD

Egg-based ice cream.

92777

LIQUORICE

Ice cream.

93011

PLAIN BULGARIAN YOGHURT WITH REDCURRANT COULIS

Ice cream.

92525

ROSE PETAL

Ice cream.

92526

STRACCIATELLA

Ice cream.

92860

WALNUT

Ice cream.

92121



TRADITION *Kids*

CANDY FLOSS

Ice cream.

BLUE CANDY

Blue candy ice cream, raspberry coulis.

CARAMEL CANDY

Ice cream.

“UNICORN”

Strawberry and banana ice cream with blue raspberry coulis.

CODE

92607

92606

92703

92608

Fruits sorbet

APRICOT

Sorbet.

BANANA

Sorbet.

BLACKCURRANT WITH WHOLE BLACKCURRANT

Sorbet.

CHUNKY STRAWBERRY

Sorbet.

LEMON

Sorbet.

LIME

Sorbet.

MORELLO CHERRY

Sorbet.

RASPBERRY

Sorbet.

CODE

92531

92681

92551

92541

92501

92521

92691

92621

TRADITION

Fruits sorbet



CODE

APPLE

Sorbet.

92591

COCONUT

Sorbet.

92611

MANDARINE FROM SICILY

Sorbet.

92517

MANGO

Sorbet.

92781

MINT WITH FRESH MINT

Sorbet.

92941

PASSION FRUIT

Sorbet.

92661

PEAR

Sorbet.

92561

VINEYARD PEACH

Sorbet.

82518

WHITE PEACH

Sorbet.

93008

THE BASICS

5 L



BOURBON VANILLA

Ice cream.

CODE

92480

COFFEE

Ice cream.

92495

CHOCOLATE

Ice cream.

92490

FIOR DI LATTE

Ice cream.

92497

LEMON

Sorbet.

92505

PLAIN YOGHURT

Ice cream.

92494

STRAWBERRY

Ice cream.

92492

VANILLA

Ice cream.

92487

BESPOKE PRODUCTION

ASK US FOR THE ICE CREAM
FLAVOUR YOU WANT,
AND WE WILL GET BACK TO YOU WITH AN
ANSWER AND A PROTOTYPE WITHIN 15 DAYS

(IF WE CAN PRODUCE THE REQUESTED PRODUCT AND FOR A MINIMUM OF 4 TUBS OF 2.5L)

No limits to your creativity



PRODUCTION UPON REQUEST

POSSIBILITY TO LAUNCH A PRODUCTION
WITHIN 15 DAYS MINIMUM
FOR THE FLAVOUR BELOW:

ACAI BERRY
ARTICHOKE
AVOCADO
BASQUE CAKE
BERGAMOT
BLOND BEER (Alcohol)
CANNELE FROM BORDEAUX
CHARTREUSE (Alcohol)
ELDERFLOWER
FOUGASSE
GENEPI (Alcohol)
GREEN JUICE
HAY
QUINCE
LEMONGRASS
LIMONCELLO (Alcohol)
MARC DE CHAMPAGNE (Alcohol)
MAROILLES CHEESE
ORANGE BLOSSOM
PARMESAN CHEESE
PEPPERMINT (Alcohol)
PRICKLY PEAR
RICE PUDDING
VIRGIN MOJITO
YLANG YLANG
WATERMELON

Ice cream parlour expert



WOULD YOU LIKE TO DEVELOP YOUR TAKE-AWAY ICE CREAM SALES ?

We support you in the opening and the management of your ice cream parlour, whether it is a corner, a kiosk, or a shop. From choosing your location to training at the ice cream job by arranging your project, choice of equipment and accessories... we advise you through our comprehensive guide and our trainers.

YOU BENEFIT FROM THE GUARANTEE OF AN ICE CREAM PROFESSIONAL WITH OUR LABELS **LES GLACIERS FRANÇAIS** AND **LES GLACIERS FRANÇAIS PAR NATURE**



Based on solid arguments such as the production, **French ingredients** and the **know-how of master craftsman**, the label “Les Glaciers Français” also has a strong and impactful graphic identity that takes on the shapes of the ice cream parlour universe with colors blue-white-red. This brand territory is available in materials, accessories and communication elements.

Find our ice cream
parlours catalog
by flashing the qr code



Ice cream display



ICE CREAM DISPLAY RANGE

Ice cream 6 l

- Fresh cream from France
- Butter from France or Europe
- Free range eggs from France
- Fruits mostly coming from French fruit cooperatives (Rhône Vallée)

Upon availability of raw materials



	CODE		CODE
ARABICA COFFEE	93509	LEMON MERINGUE	93512
BANANA PECAN AND CARAMEL	93846	MINT CHOCOLATE	93506
		Mint chocolate flavoured ice cream.	
BANANA WITH HAZELNUT CHOCOLATE COULIS	93565	NOUGAT	93728
BANOFFEE	93534	ORANGE BLOSSOM	93830
Banana ice cream, with banana cookie pieces and salted caramel sauce.		Egg-based in cream.	
BISCOFF	93748	 OREO® BISCUIT	93507
BOURBON VANILLA	93500	“PANDA”	93535
BRITANNY SHORTBREAD	93560	Black liquorice ice cream and white mint ice cream.	
CHOCOLATE	92493	PISTACHIO WITH ROASTED PISTACHIOS	93505
 CHOCOLATE BROWNIES	93511	RUM AND RAISINS	93700
		Alcohol.	
CARAMEL SUNDAE NEW	93572	SALTED CARAMEL	93504
Fior di latte ice cream, caramel sauce with caramel chunks.		STRACCIATELLA	93510
COCO MANGO AND PASSION FRUIT NEW	93574	THE “VACHERIN” INSPIRATION NEW	93573
Mango and passion fruit ice cream with coconut sorbet.		Vanilla ice cream, raspberry sorbet with meringue pieces.	
CRÈME BRÛLÉE WITH LEMON PEEL	93515	TRIPLE CARAMEL	93531
Crème brûlée egg-based ice cream with crunchy caramel pieces.		Salted caramel ice cream, caramel chunks and salted caramel sauce.	
FIOR DI LATTE AND LAVENDER	93533	“UNICORN”	93941
Fior di latte ice cream and lavender ice cream.		Strawberry and banana ice cream with blue raspberry flavoured coulis.	
FORÊT NOIRE	93811	 VANILLA BROWNIES AND CARAMEL	93847
Chocolate ice cream with fior di latte ice cream, cherry brownie pieces and amarena sauce.		 VANILLA COOKIES	93514
HAZELNUT CHOCOLATE WAFERS	93824	 VANILLA MACADAMIA AND CARAMEL	93848
Hazelnut ice cream with chocolate wafers pieces.		 VANILLA PECAN FUDGE	93513
HAZELNUT PRALINE	93561	VIOLET	93508
		Violet flavoured ice cream.	

ICE CREAM DISPLAY RANGE

6 l Gourmet ice cream

	CODE		CODE
AMARENA WITH CANDIED CHERRIES	93762	"PINK DOLL" NEW	93575
BLUE CANDY	93746	Candy strawberry flavoured ice cream, raspberry flavoured sauce, milk chocolate coated cereal inclusions.	
BUBBLE GUM	93698	PLAIN BULGARIAN YOGHURT	93696
Bubble gum-flavoured ice cream.		Plain Bulgarian style ice cream.	
BULGARIAN BLUEBERRY YOGHURT	93521	PRALINE ROCHER	93839
Bulgarian blueberry yoghurt-style ice cream.		RAINBOW	93823
CANDY FLOSS	93739	Fior di latte ice cream with multicoloured chocolate candies.	
Candy floss flavoured ice cream.		RASPBERRY AND WHITE CHOCOLATE	93562
CHESNUT	93714	ROSE PETAL	93942
COCONUT WITH CHOCOLATE SHAVINGS	93726	STRAWBERRY CANDY	93719
DUO WHITE AND MILK CHOCOLATE	93723	Candy strawberry flavour ice cream.	
LIQUORICE	93706	TIRAMISU WITH MASCARPONE	93736
Liquorice-flavoured ice cream with ribbon.		Tiramisu-style ice cream with mascarpone (alcohol).	
NATELLOSO	93822	WHITE CHOCOLATE CRUNCHY	93744
Hazelnut chocolate coulis.		WHITE CHOCOLATE AND NATELLOSO HAZELNUT	93825
PEANUT CHOCOLATE	93731	White chocolate ice cream, cocoa hazelnut flavour coulis, caramelised hazelnut slivers.	
Peanut ice cream with chocolate coulis.			

Sorbet

	CODE		CODE
APRICOT	93821	LIME	93677
BLACKCURRANT WITH WHOLE BLACKCURRANT BERRIES	93697	MANGO	93724
CHUNKY STRAWBERRY	93701	MELON	93702
COCONUT	93704	MORELLO CHERRY	93721
DARK CHOCOLATE	93669	PASSION FRUIT	93705
LEMON	93693	PINEAPPLE	93680
LEMON AND BASIL	93828	RASPBERRY	93720
Lemon sorbet with basil infusion.		VINEYARD PEACH	93732

ICE CREAM DISPLAY RANGE

Ice cream

- French fresh cream
- Butter from France or Europe
- Free range eggs
- Fruits mostly coming from French fruit
- cooperatives

Upon availability of raw materials

7.5 l



CODE

ARABICA COFFEE 93265

BANANA WITH HAZELNUT CHOCOLATE COULIS 93213

BISCOFF 93902

BOURBON VANILLA 93264

CHOCOLATE 93266

COCO MANGO AND PASSION FRUIT **NEW** 93577

Mango and passion fruit ice cream with coconut sorbet.

LEMON MERINGUE 93271

MINT CHOCOLATE 93268

Chocolate mint ice cream.



OREO® BISCUIT 93274

PISTACHIO 93272

With roasted pistachios.

RUM AND RAISINS 93267

(Alcohol).

SALTED CARAMEL 93270

STRACCIATELLA 93220

THE "VACHERIN" INSPIRATION **NEW** 93576

Vanilla ice cream, raspberry sorbet, meringue inclusions.

"UNICORN" 93947

Strawberry banana flavoured ice cream duo, blue raspberry coulis.



VANILLA COOKIES 93236



VANILLA PECAN FUDGE 93273

VIOLET 93269

Violet-flavoured ice cream.

WHITE HAZELNUT CHOCOLATE WAFERS 93907

Hazelnut ice cream with chocolate-covered wafer inclusions.



ICE CREAM DISPLAY RANGE

Gourmet ice cream

CODE

AMARENA WITH CANDIED CHERRIES

93275

BLUE CANDY

Blue ice cream, blue candy flavour, raspberry coulis.

93252

BUBBLE GUM

Bubble gum-flavoured ice cream.

93216

BULGARIAN BLUEBERRY YOGHURT

Bulgarian blueberry yoghurt-style ice cream.

93261

COCONUT WITH CHOCOLATE SHAVINGS

93228

DUO WHITE AND MILK CHOCOLATE

93227

NATELLOSO

Hazelnut chocolate coulis.

93231

PEANUT CHOCOLAT

Peanut ice cream with chocolate coulis.

93232

"PINK DOLL" **NEW**

Candy strawberry flavoured ice cream, raspberry flavoured sauce, milk chocolate coated cereal inclusions.

93578

PLAIN BULGARIAN YOGURT

Plain Bulgarin style ice cream.

93260

RASPBERRY AND WHITE CHOCOLATE

93212

TIRAMISU WITH MASCARPONE

Tiramisu-style ice cream with mascarpone (alcohol).

93235

WHITE CHOCOLATE AND NATELLOSO HAZELNUT

White chocolate ice cream, cocoa hazelnut flavour coulis, caramelised hazelnut slivers.

93904

Sorbet

CODE

CHUNKY STRAWBERRY

93239

DARK CHOCOLATE

93255

LEMON

93238

MANGO

93245

MELON

93240

PASSION FRUIT

93241

RASPBERRY

93243

VINEYARD PEACH

93210

ICE CREAM DISPLAY RANGE

Fresh milk ice cream



- Fresh milk coming from the farm “Marg’Aude”
- French cream and sugar
- French free range eggs
- Without colourings

Upon availability of the raw materials

4,75 l

COCONUT MILK

CODE

93416

GUANAJA CHOCOLATE

With Guanaja chocolate pieces.

93402

GUATEMALA EXPRESSO COFFEE

100% Arabica from Guatemala.

93403

PISTACHIO DI SICILY

10% of pure pistachio di Sicily paste.

93404

PLAIN BULGARIAN YOGHURT

Plain Bulgarian-style ice cream.

93407

SALTED CARAMEL

Salted caramel cooked in a pot from a French artisan.

93408

VANILLA MADAGASCAR PODS

Infused pods in our own workshop.

93401

WHITE MINT AND CHOCOLATE

White mint chocolate ice cream with chocolate shavings.

93409



ICE CREAM DISPLAY RANGE

Organic sorbet



4,75 l

- Fruits mostly coming from French fruit cooperatives
- Organic beetroot French sugar
- Without colouring, without flavouring

Upon availability of raw materials

ORGANIC APRICOT

Bergeron apricot.

CODE

93290

ORGANIC BLACKCURRANT

93287

ORGANIC LEMON

Lemon from Sicily.

93283

ORGANIC MANGO

Alphonso mango from India.

93286

ORGANIC RASPBERRY

Williamette raspberry.

93285

ORGANIC STRAWBERRY

Senga strawberry.

93284

ECO-FRIENDLY CUPS

Kraft cardboard cups with a hand-crafted look and a generous format.

Organic ice cream



ORGANIC SALTED CARAMEL - 90016

ORGANIC CHOCOLATE - 90010

Organic chocolate from the Dominican Republic.

**VANILLA WITH ORGANIC BOURBON
POD INFUSION** - 90012

With Bourbon vanilla from Madagascar.

120 ml x 24

Organic sorbet



ORGANIC LEMON - 90015

Lemon from Sicily.

ORGANIC STRAWBERRY - 90011

Senga strawberry.

ORGANIC RASPBERRY - 90013

Williamette raspberry.

ORGANIC MANGO - 90014

Alphonso mango from India.



120 ml x 24

THE ORGANIC REGULATIONS MUST BE CHECKED FOR EACH COUNTRY.

Gluten-free fresh milk ice cream

CARAMEL WITH "FLEUR DE SEL" - 90151

VANILLA MADAGASCAR PODS - 90150

120 ml x 24



High Expression gluten-free sorbets

LEMON - 90153

SENGA STRAWBERRY - 90154

RASPBERRY - 90155

MANGO - 90156

120 ml x 24

... Other flavors

DARK CHOCOLATE SORBET - 90152

120 ml x 24

Kids Ice cream cup

NEW



CANDY FLOSS

Candy floss flavoured ice cream.

90157 | 120 ml x 24



NATELLOSO

90158 | 120 ml x 24



VANILLA MACADAMIA

90159 | 120 ml x 24



OTHER TAKE AWAY SOLUTIONS

Milk SHAKES

The perfect combination of an ice cream base with a gourmet or fruity flavour.



Ice cream



FIOR DI LATTE
Ice cream puck.
90949 | 80 ml x 48



FIOR DI LATTE
Ice cream.
92497 | 5 l x 1

TAKE AWAY STICKS

Paletinas

Try the iconic ice cream from Mexico: an explosion of freshness guaranteed by fruits and recipes with gourmet hearts.



CHOCOLATE

Whole milk ice cream.

± 15x5x2cm
96805 | 118 g x 25



COCONUT AND HAZELNUT CHOCOLATE

Whole milk ice cream, with hazelnut chocolate heart. ± 15x5x2cm

160265 | 124 g x 25



LIME

Sorbet, lemon juice and lime juice.

± 15x5x2cm
96804 | 124 g x 25



MANGO

Sorbet, 41% of mango pulp.

± 15x5x2cm
96817 | 119 g x 25



ORANGE

Sorbet, 62% of orange juice.

± 15x5x2cm
96801 | 119 g x 25



PINEAPPLE AND MINT

Sorbet, 57% of pineapple flesh and peppermint.

± 15x5x2cm
160225 | 126 g x 25



PISTACHIO*

Whole milk ice cream.

± 15x5x2cm
96818 | 108 g x 25



RASPBERRY

Sorbet, 54% of raspberry pulp.

± 15x5x2cm
160226 | 119 g x 25



SALTED CARAMEL

Whole milk ice cream. ± 15x5x2cm
160267 | 124 g x 25



STRAWBERRY

Sorbet, 58% of strawberry pulp. ± 15x5x2cm
160266 | 124 g x 25



COKE*

Sorbet.
± 12x5x2cm
160376 | 80 g x 25



HAZELNUT CHOCOLATE*

Whole milk ice cream. ± 12x5x2cm
160375 | 80 g x 25

PALETINAS KIDS

* (While stocks last).

TAKEAWAY SALES SOLUTION

SMOOTH Fruits

Put 1 bag of 150 g of fruit
(= 1 portion) in a blender,
add 200 ml of fruit juice (apple
ideally) or water,
mix for 45 sec.... It's ready !



SWEET BLUEBERRY

33% blueberry, 33% banana,
33% date fruit.
While stocks last.

160453 | 150 g x 15



CRAZY MELON

67% melon, 13% mango,
10% strawberry, 10% passion fruit.

160454 | 150 g x 15



SUNSHINE POWER

31% carrot, 31% mango,
31% orange, 7% lemon.

160371 | 150 g x 15



COCONUT FEVER

53% coconut milk,
26% pineapple, 19% banana.

160232 | 150 g x 15



PAPAYA MANIA

34% strawberry, 33% peach,
33% papaya.

160233 | 150 g x 15



PINKY GROOVY

60% strawberry,
40% banana.

160230 | 150 g x 15



FUNNY BERRIES

40% strawberry,
40% blackcurrant,
20% strawberry.

160263 | 150 g x 15



YELLOW SLOW

40% pineapple,
30% papaya,
30% mango.

160231 | 150 g x 15



EVER GREEN

37% banana, 30% Kale,
18% mango,
15% banana-lemongrass.

160370 | 150 g x 15

Producer of individual frozen desserts



ARTISANAL WORKSHOP

WITH 8 PEOPLE

We make individual frozen desserts in artisanal manufacturing facilities from the Aude region roots (South West of France), according to the tradition of ice cream and pastry makers.

30 INDIVIDUAL FROZEN DESSERTS

DECORATED BY HAND

Frozen desserts made from A to Z: Italian meringue, whipped cream, ice cream and sorbet, moulding, coating, poaching and filling. Everything is done by hand!

PRECISION AND KNOW-HOW

Customers entrust us with their custom-made products, whether it's filling cups for take away, dumplings or ice cubes for caterers or even frozen logs for bakers.

Individual frozen desserts



Individual frozen desserts

Ready to serve after 5 minutes taking it out of the freezer.



ESKI VACHERIN

Vacherin : raspberry sorbet, whipped cream coating and pieces of meringue.

90952 | 70 g x 20



VANILLA AND RASPBERRY VACHERIN

Raspberry sorbet, vanilla ice cream, meringue heart and whipped cream coating.

90954 | 90 g x 12



STRAWBERRY VACHERIN

Senga strawberry vacherin, meringue, and whipped cream.

90742 | 60 g x 12



RASPBERRY CUBIC VACHERIN

Meringue base, raspberry cube sorbet, whipped cream coating with a cubic shape.

90703 | 60 g x 12



RED FRUITS CHEESECAKE SOUFFLÉ

Pure butter shortcrust base, cheesecake soufflé, red fruits coulis.

± Ø 7 x H 4 cm

4607 | 95 g x 12



BERGAMOT AND STRAWBERRY SECRET

Pure butter shortcrust base, strawberry and bergamot compote, mascarpone mousse with crushed pistachio decoration.

± 16,5 x 2,5 x 3 cm

4606 | 85 g x 16



NOUGAT FINGER SOUFFLÉ

Gingerbread base, nougat soufflé with nougat from Montelimar and candied fruits pieces.

± 7,5 x 2,8 x 3 cm

2303 | 75 g x 28





Individual frozen desserts

Ready to serve after 5 minutes taking it out of the freezer.



LYCHEE AND RASPBERRY BALL

Lychee and raspberry sorbet, meringue heart, white chocolate coating and raspberry powder.

± Ø 6,5 x H 5 cm

90919 | 90 g x 12



YUZU AND PASSION FRUIT BALL

Yuzu ice cream, passion fruit coating and meringue heart.

± Ø 6,5 x H 5 cm

90902 | 70 g x 12



ROCHER

Chocolate and praline ice cream with whipped cream and praline coating.

± Ø 6,5 x H 6 cm

90953 | 75 g x 12



NOUGAT PUCK

Nougat from Montélimar ice cream ready to remove from the mould.

± Ø 7 x H 5 cm

90521 | 100 g x 27



RASPBERRY AND APRICOT NOUGAT PUCK

Dacquoise biscuit, nougat from Montélimar mousse, raspberry and apricot.

± Ø 8 x H 3 cm

3214 | 85 g x 12



PRALINE AND CHOCOLATE BAR

Milk chocolate and hazelnut ice cream coated with milk chocolate and praline.

± 9 x 4 x 3,5 cm

90901 | 90 g x 17



PEANUT AND CARAMEL BAR

Peanut ice cream, caramel sauce, roasted salted peanuts and milk chocolate coating.

± 7,5 x 5,5 x 3,5 cm

90920 | 70 g x 30



Individual frozen desserts

Ready to serve after 5 minutes taking it out of the freezer.



THE BIG PROFITEROLE

Big chou filled with vanilla parfait.

± Ø 8 x H 6 cm

4310 | 62 g x 12



THE VANILLA PERFECT CHOU

Big chou filled with vanilla parfait.

± Ø 8 cm

4311 | 55 g x 12



RASPBERRY MACARON

Raspberry sorbet.

± Ø 7 cm

90085 | 50 g x 12



BAKED ALASKA DROP

Cognac ice cream, genoise soaked in cognac and Italian meringue (with alcohol).

± Ø 10 x H 7,5 cm

90711 | 120 g x 8



OMELETTE NORVÉGIENNE

Egg-based vanilla ice cream, genoise soaked in cognac with sultanas and Italian meringue.

± Ø 9 x H 8,5 cm

90540 | 155 g x 6



BAKED ALASKA DROP

Cognac ice cream, genoise soaked in cognac and Italian meringue (with alcohol).

± Ø 7,5 x H 5,5 cm

90897 | 80 g x 8



Frozen dessert to share

Ready to serve after 5 minutes taking it out of the freezer.



OMELETTE NORVÉGIENNE TO SHARE

Genoise soaked in orange and cognac, egg-based ice cream, candied orange peel and Italian meringue (with alcohol).

4 portions.

± 11 x 8 x 9 cm

90950 | 300 g x 6





Frozen soufflés

Ready to serve after 5 minutes taking it out of the freezer.



BRANDY SOUFFLÉ

Orange and cognac soufflé filling with an orange and cognac punch (alcohol). Nougatine topping.

± Ø 9 cm

2012 | 145 g x 12



CARAMEL AND MARSHMALLOW SOUFFLÉ

Cocoa and roasted pecan nuts biscuit, caramel cream, soufflé mix and marshmallow.

± 13 x 2,5 x 2,5 cm

4704 | 65 g x 28



CHOCOLATE SOUFFLÉ

Shortcrust cocoa base and dark Valrhona (80% of cocoa minimum) chocolate soufflé filling. Free range eggs.

± Ø 7 x H 4,5 cm

4784 | 70 g x 12



SALTED CARAMEL SOUFFLÉ

Sponge base soaked in caramel, salted caramel soufflé filling and nougatine topping.

± Ø 7 x H 3 cm

2828 | 110 g x 12



COFFEE SOUFFLÉ

Sponge base, coffee soufflé and nougatine topping.

± Ø 7 x H 4 cm

4239 | 73 g x 12



... with fruits



MANDARINE SOUFFLÉ

Sponge base with imperial mandarin (alcohol) punch, mandarin soufflé filling (alcohol) and nougatine topping.

± Ø 8 x H 5 cm

3163 | 105 g x 12



VERBENA SOUFFLÉ

Sponge base with verbena punch (alcohol), verbena soufflé and green sugar topping.

± Ø 8 x H 4 cm

3170 | 105 g x 12



BANOFFEE SOUFFLÉ

Biscoff shortcrust pastry, banana soufflé with a dulce de leche heart.

± Ø 7 x 4 cm

4648 | 95 g x 12



Frozen soufflés with fruits

Ready to serve after 5 minutes taking it out of the freezer.



VANILLA AND RASPBERRY SOUFFLÉ

Sponge base, vanilla soufflé and raspberry coulis. Raspberry on top. ± Ø7 x H4 cm

4240 | 85 g x 12 |



LEMON YUZU SOUFFLÉ

Sponge base, lemon and yuzu soufflé with lemon coulis.

± Ø7 x H4 cm
4242 | 83 g x 12 |



MANGO COCO SOUFFLÉ

Sponge base, coconut milk soufflé with mango coulis.

± Ø7 x H4 cm
4241 | 83 g x 12 |

Frozen mochis

• Asian speciality •
Ice cream covered
in rice dough.

Eat the whole mochi with
your fingers (japanese way)
or cut it in 2 in a plate.
Ready to serve after
3 minutes taking it out
of the freezer.



SAKURA

Green tea sakura
flavoured ice cream
covered in rice dough.

± 5 x 3 cm
160396 | 35 g x 45 |



COCONUT

Coconut ice cream
covered in rice dough.

± 5 x 3 cm
160364 | 35 g x 45 |



CHOCOLATE

Chocolate ice cream
covered in rice dough.

± 5 x 3 cm
96856 | 35 g x 45 |



MANGO AND PASSION FRUIT

Mango and passion fruit
ice cream covered in rice
dough.

± 5 x 3 cm
96889 | 35 g x 45 |



RASPBERRY AND LYCHEE

Raspberry and lychee ice
cream covered in
rice dough.

± 5 x 3 cm
96890 | 35 g x 45 |



MATCHA GREEN TEA

Matcha green tea ice
cream covered in rice
dough.

± 5 x 3 cm
96899 | 35 g x 45 |



VANILLA

Bourbon vanilla ice
cream covered in
rice dough.

± 5 x 3 cm
96900 | 35 g x 45 |

Ice cream glass cups

Ready to serve after 5 minutes taking it out of the freezer.



PEANUT AND HAZELNUT CHOCOLATE

Peanut ice cream with hazelnut chocolate coulis.

90360 | 60 g x 15 |



STRAWBERRY CHEESECAKE

Cheesecake ice cream with strawberry coulis and crumble pieces.

90361 | 60 g x 15 |



LEMON MERINGUE

Lemon egg-based ice cream, crumble and italian meringue.

90362 | 60 g x 15 |



CRÈME BRÛLÉE

Vanilla egg-based ice cream, salted caramel coulis and crunchy caramel pieces.

90363 | 60 g x 15 |

On-demand production



CUBES "READY TO SERVE"

Flavours on request.
Minimum 5 cases.

40 ml x 48 |



GOURMET CUPS

Flavours on request.

50 ml x 125 |



SCOOPS AND QUENELLES "READY TO SERVE"

Flavours on request.
Minimum 5 cases.

40 g x 48 (boules) |

Individual frozen desserts

Ready to serve after 5 minutes taking it out of the freezer.



SORBET TRAY

Mango, raspberry, lime, mandarine, blackcurrant and green apple.

40516 | 40 g x 24 |



VANILLA PROFITEROLES

Pure butter choux dough, pearl sugar and vanilla ice cream.

PFCHAPROFITER003 | 26 g x 50 |



KUAKY (CHOCOLATE)

90356 | 35 g x 12 |



PUNKY (VANILLA)

90020 | 35 g x 12 |



FRIKY (STRAWBERRY)

90347 | 35 g x 12 |

Pastry maker



RESPECT FOR THE **ARTISANAL** KNOW-HOW

Our pastry makers manually make the pastries : they shape, soak and decorate the pastries by hand. They taste each production to control that each product complies with our high quality standards. All our pastry bases, creams and mousses are homemade.

630 REFERENCES IN 4 MANUFACTURING FACILITIES

Each manufacturing facility is specialized in one particular type of pastry. All our pastry products are made to satisfy our customers' needs, creating innovative and original ranges.

300 **CUSTOMIZED** CREATIONS PER YEAR



La Croquanterie and
Le Gourmet Parisien

Pastries



PHILIPPE URRACA'S *Inde* Creations



CITRUS MAC'ÉCLAIR

Éclair with a macaron shell filled with a white chocolate and citrus cream.

± 14 x 3,5 cm

95461 | 70 g x 12



PEANUT MAC'ÉCLAIR

Éclair with a macaron shell filled with a peanut cream and salted peanuts.

± 14 x 3,5 cm

95362 | 70 g x 12



CHOCOLATE MAC'ÉCLAIR

Éclair with a cocoa macaron shell filled with a Tulakalum 75% (origin Belize) chocolate cream.

± 14 x 3,5 cm

95374 | 80 g x 12



HAZELNUT MAC'ÉCLAIR

Éclair with an hazelnut macaron shell filled with a Gianduja cream.

± 14 x 3,5 cm

95373 | 80 g x 12



ROYAL MACARON

Crunchy praline and chocolate mousse on a macaron shell.

± Ø 7,5 / 8 cm

95300 | 80 g x 12



RASPBERRY MACARON

Pink macaron shell, jam and raspberry mousse.

± Ø 7,5 / 8 cm

2773 | 80 g x 24



OUR ORIGINAL CREATIONS



NEW

SALTED CARAMEL MAC'DOUGHNUT

Crown macaron shell, creamy gianduja, runny caramel center with Guérande salt.

± Ø 8 x H 3 cm

95556 | 70 g x 12



NEW

FAIRY FINGER

Eclair-shaped meringue shell, creamy coconut praline, coconut chips.

± 14 x 4,5 cm

95555 | 75 g x 12



NEW

BELLE-HÉLÈNE PEAR MACARON

Cocoa macaron shell, pear confit, coated with dark chocolate.

Decoration : dark chocolate crumble with salt from Guérande. ± Ø 6,5 cm

95489 | 75 g x 24





PHILIPPE URRACA'S Creations

4 hands creation between
our Pastry Chef Alice Mary
and MOF Philippe Urraca, in France.



NEW

COFFEE SECRET

Chocolate and praline crunchy biscuit, chocolate and hazelnut ganache, coffee and white chocolate mousse, caramelized hazelnuts on top.

± 16 x 2,5 x 3 cm

4818 | 75 g x 16



LEMON SECRET

Hazelnut shortcrust pastry base, crunchy white chocolate and lemon (from Sicily) cream.

± 16 x 2,5 x 4 cm

3663 | 100 g x 16



EXOTIC SECRET

Coconut and almond cream, mango and passion fruit compote, chiboust cream with rum. Free range eggs.

± 16,5 x 2,5 x 3 cm

4758 | 80 g x 16



BERGAMOT AND STRAWBERRY ICED SECRET

Pure butter shortcrust pastry base, strawberry and bergamot compote, mascarpone mousse, pistachio chips on top.

± 16,5 x 2,5 x 3 cm

4606 | 85 g x 16



CHOCOLATE SECRET

Crunchy chocolate and nougat base, Peruvian chocolate mousse and chocolate pistachio stick.

± 16 x 2,5 x 3 cm

3664 | 85 g x 16



VANILLA SECRET

Crunchy white chocolate base with a vanilla cream.

± 16 x 2,5 x 4 cm

4358 | 75 g x 16



PHILIPPE URRACA'S



Creations

4 hands creation between our Pastry Chef Olivier Francoual and MOF Philippe Urraca, in France.



SUCCÈS PRALINÉ

Hazelnut and almond dacquoise, praline (hazelnut) cream and hazelnuts decoration.

± Ø 8 x H 2,5 cm

4871 | 75 g x 24



SAINT-HONORÉ TARTLET

Pure butter puff pastry and short pastry, vanilla cream with a dulce de leche heart, vanilla whipped cream with a mini chou on top.

± Ø 8 x H 6 cm

4460 | 90 g x 12



NEW

ROYAL MONT-BLANC

Plain macaron shell, chestnut cream, chestnut mousse, meringue insert, vanilla marshmallow.

± Ø 7,5 cm

95490 | 80 g x 12



ROYAL DÔME

Dacquoise biscuit, hazelnut and almond crunch and chocolate mousse.

95433 | 75 g x 16



EXOTIC MOUSSE

Coconut dacquoise biscuit, mango mousse, red fruits heart and mango glazing.

± Ø 7,5 cm

4082 | 85 g x 12



CITRUS DELIGHT

Dacquoise biscuit, lemon mousse, citrus fruit compote. Decoration : Meringue with a pinch of citrus fruit compote.

± Ø 7 x H 6 cm

3805 | 90 g x 12



HAZELNUT AND MANDARINE CHOU

Pure butter cracker chou with coconut blossom sugar, tangerine jelly, hazelnut mousse with agave syrup and dark chocolate decoration on top.

± Ø 8 x H 6 cm

4756 | 80 g x 12



CHOCOLATE AND PRALINE CHOU

Cocoa cracker chou, chocolate feuillantine, chocolate mousse with a lava almond praline heart.

± Ø 8 x H 5,5 cm

4649 | 95 g x 12



CARAMEL CHOU

Cracker chou filled with a caramel custard cream and milk chocolate disc on top.

± Ø 8 x H 4 cm

3688 | 85 g x 12





PHILIPPE URRACA'S Creations



PARIS-BREST

Chou pastry crown filled with a praline mousse.

95403 | 110 g x 12



CHOCOLATE PARIS-BREST

Chou pastry filled with chocolate and salted caramel mousse, icing sugar.

95231 | 75 g x 12



PRALINE PARIS-BREST

Chou pastry filled with a crunchy praline mousse.

95259 | 80 g x 12



Choux pastry

FROM OUR PASTRY CHEFS



NEW

PARIS-PALERMO

Crown of chou pastry, pistachio cream, chopped pistachios decoration. $\pm \varnothing 9 \times H 3 \text{ cm}$

95553 | 110 g x 12



NEW

GIANT ÉCLAIR

Cracker chou pastry, chocolate whipped cream. Eclair to share (2 to 4 parts). $\pm 28 \times 5,5 \text{ cm}$

95554 | 300 g x 5



TIRAMI-CHOU

Coffee cracker chou filled with a coffee and chocolate cream and mascarpone mousse. $\pm \varnothing 7,5 \times H 7 \text{ cm}$

4577 | 75 g x 12



Non-contractual photo.

ST-HONORÉ ÉCLAIR

Chou pastry filled with milk jam and vanilla cream.

95286 | 90 g x 12



Non-contractual photo.

STRAWBERRY ÉCLAIR

Chou pastry filled with a white chocolate ganache and strawberry jam.

95331 | 70 g x 12



Babas

Authentic baba (brioche type) slightly raised with French flour in our workshops.



BABA KOUGLOF

Baba soaked in rum. Kouglof shape. (Ready to decorate).

90605 | 210 g x 11



NEW

THE MUST-HAVE BABA

Baba soaked in rum. Kouglof shape. $\pm \varnothing 6$ cm

95558 | 100 g x 16



PANETTONE BABA

Panettone baba with dried fruits (orange and raisin) soaked in rum syrup.

95521 | 130 g x 16



SAVARIN

Baba soaked in rum. (Ready to decorate).

90581 | 150 g x 12



CUBIC BABA

Baba soaked in rum. Cubic shape. (Ready to decorate).

95522 | 110 g x 16



LONG BABA

Baba soaked in rum to share. $\pm 30 \times 5 \times 6$ cm

90804 | 400 g x 4



Authentic baba (brioche type) slightly raised
with French flour in our workshops.

Babas



MINI RUM BABA

Authentic baba slightly raised and soaked in rum.

90555 | 50 g x 33



BABA "MIGNON"

Baba soaked in rum.

90525 | 130 g x 15



PLAIN BABA (without alcohol)

Baba soaked in a plain syrup.
Add the alcohol that you want.

90744 | 130 g x 15



RUM BABA WITH GRAPES

Baba soaked in rum, with grapes.

90515 | 185 g x 14



RUM BABA WITHOUT GRAPES

Baba soaked in rum.

90694 | 180 g x 14



NEW

GIANT BABA

Baba soaked in rum to share (10
to 12 parts).

± 14 x 14 x 20 cm

95559 | 1,5 kg x 2



Original creations



NEW

ABSOLUTE NUTTY

Meringue base, runny hazelnut center, hazelnut pieces and salt flower, hazelnut mousse, crunchy chocolate coating, chocolate hazelnut icing, caramelized hazelnut decoration.

4856 | 76 g x 15



CANNELÉ ENTREMET

Vanilla mousse, creamy chocolate heart, white chocolate brownie and milk chocolate shell.

± Ø 5,5 cm

95392 | 65 g x 30



MOKA

Coffee biscuit, crunchy cocoa nibs and coffee, coffee cream mousse, milk chocolate coating with roasted almonds and a coffee marshmallow. ± Ø 5,5 x H 4 cm

95391 | 95 g x 20



MOVIE TREATS

Rice pudding mousse, butter shortbread, popcorn praline, milk chocolate coating.

± 14 cm

95390 | 90 g x 12



PRALINE AND PECAN BALL

Chocolate brownie base, chocolate mousse with a praline pecan heart, coated with milk chocolate and pecan nuts. ± Ø 5,5 x H 5,5 cm

95388 | 85 g x 24



CHOCOLATE AND PECAN SUCCÈS

Cocoa biscuit, praline mousse and milk chocolate with whole pecan nuts. ± 11 x 3 x 3,5 cm

4873 | 65 g x 48



THE T

Tiramisu : coffee soaked savoyardi, mascarpone mousse and chocolate coating. ± 14 x 4,5 x 5 cm

1995 | 115 g x 14





FORÊT NOIRE

Cocoa biscuit, chocolate mousse, morello cherry compote, chocolate sheet, cherry on top (with alcohol).

95458 | 80 g x 30



CONCORDE

Cocoa swiss meringue, chocolate mousse, pieces of swiss meringue on top.
± Ø 7 cm

95453 | 75 g x 18



CHOCOLATE CRUNCHY TART

Pure butter shortcrust pastry, feuillantine and chocolate ganache.
± Ø 8,5 x H 1,5 cm

3362 | 100 g x 24



ABSOLUTE CHOCOLATE

Dark chocolate 73% cream and coconut sugar, brownie flourless biscuit with dark chocolate 73%, cocoa shortcrust pastry with chickpea flour, rice flour and coconut sugar, dark chocolate 73% icing. ± 5,8 X 5,8 cm

95430 | 70 g x 24



FEUILLANTINE

Hazelnut crunchy base, bitter chocolate mousse and dark chocolate icing.
± Ø 7 x H 3,8 cm

3299 | 100 g x 12



WHITE CHOCOLATE PYRAMID

Almond success biscuit, white chocolate mousse, caramel cream and white chocolate coating. ± 7 x 7 x 7 cm

2772 | 80 g x 12



Chocolate lovers



THE CHOCOLATE

Mixed layers of chocolate biscuit (joconde, dacquoise and genoise) and mousse (ganache, cream and bitter chocolate mousse).

± 5,5 x 5,5 x 4 cm

2330 | 90 g x 30



CHOCOLATE GIANDUJA MENDIANT

Hazelnut shortcrust crunchy base, hazelnut chocolate ganache with mixed nuts and orange topping. ± Ø 8 x H 1,8 cm

4862 | 100 g x 24



DARK CHOCOLATE PYRAMID

Almond success biscuit, bitter chocolate mousse and chocolate coating. ± 7 x 7 x 7 cm

2770 | 80 g x 12



Lava cakes

The lava cake has a runny texture at the core. Its flour- or starch-based recipe gives it a slightly biscuity exterior appearance. Reheat for 30 seconds in the microwave after defrosting.



CHOCOLATE LAVA CAKE GHANA ORIGIN

Pure butter chocolate cake with melting heart, chocolate from Ghana (63% of cocoa minimum).
± Ø 6 x H 5,5 cm

4761 | 95 g x 24



VEGAN LAVA CAKE

± Ø 8 x H 3,2 cm

4265 | 120 g x 32



SHORTBREAD CHOCOLATE LAVA CAKE

Pure butter shortbread, dark chocolate lava cake.

± Ø 7 x H 2,5 cm

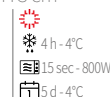
4461 | 80 g x 24



SHORTBREAD CARAMEL LAVA CAKE

Shortbread biscuit with cocoa nib, milk chocolate and caramel lava cake heart. Pure butter and free range eggs. ± Ø 7 x H 3 cm

4574 | 80 g x 36



MINI CHOCOLATE CAKE

Chocolate lava cake with chocolate (52% cocoa min).
± Ø 5,5 x H 2 cm

3332 | 65 g x 60

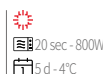


NEW

THE MUST-HAVE LAVA CAKE

Dark chocolate cake (52% cocoa min).
± Ø 7 x H 2,5 cm

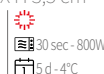
4841 | 90 g x 46



CHOCOLATE LAVA CAKE

Dark chocolate cake (52% cocoa min) with chocolate melting heart. Pure butter. ± Ø 6,5 x H 3,5 cm

2299 | 90 g x 20





Lava cakes

*The lava cake has a creamy texture at the core. Its recipe does not contain flour or gluten.
Reheat for 30 seconds in the microwave after defrosting.*



GLUTEN FREE CHOCOLATE LAVA CAKE

Chocolate cake with chocolate melting heart.
Gluten free.
± Ø8xH3 cm

4042 | 100 g x 32



GLUTEN FREE COLD CHOCOLATE LAVA CAKE

Chocolate cake with chocolate melting heart.
Pure butter. Gluten free.
± Ø8xH2 cm

2831 | 100 g x 24



GLUTEN FREE CHOCOLATE LAVA CAKE

Chocolate cake with chocolate melting heart.
Pure butter. Gluten free.
± Ø7,5xH3,5 cm

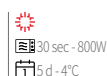
4867 | 120 g x 32



GLUTEN FREE CLASSIC CHOCOLATE LAVA CAKE

Chocolate cake with dark chocolate (52% cocoa min) melting heart. Gluten free.
± Ø7,5xH3,5 cm

3417 | 120 g x 36



Double pleasure lava cakes



CHOCOLATE AND SALTED CARAMEL LAVA CAKE

Dark chocolate cake with salted caramel melting heart.

± Ø 6,5 x H 2,5 cm

4868 | 90 g x 46



GLUTEN FREE CHOCOLATE AND PRALINE LAVA CAKE

Pure butter chocolate lava cake with praline almond and hazelnut heart. Gluten free.

± Ø 6,5 x H 2,8 cm

3659 | 105 g x 23



GLUTEN FREE CHOCOLATE AND COCONUT LAVA CAKE

Pure butter chocolate cake with a flaked coconut heart. Gluten free.

± Ø 6,5 x H 2,5 cm

4190 | 105 g x 23



CHOCOLATE AND YUZU LAVA CAKE

Pure butter chocolate cake with a chocolate and lemon, yuzu ganache heart.

± Ø 6,5 x H 2,5 cm

3671 | 105 g x 23

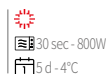


DUO CHOCOLATE AND CARAMEL "FLEUR DE SEL" LAVA CAKE

Pure butter chocolate cake with caramel "fleur de sel" heart.

± Ø 7 x H 3,5 cm

4857 | 115 g x 32



Mœlleux to share



*Mœlleux has a soft texture, barely cooked through.
It is best eaten at room temperature.*



TRADITIONAL CHOCOLATE CAKE

Traditional recipe with
24% of dark chocolate.
Pre-cut in 12 portions.
± Ø 25 x H 3 cm

3950 | 1,2 kg x 1



GRAND-MOTHER CHOCOLATE CAKE

Pure butter recipe with
24% of dark chocolate.
Pre-cut in 12 portions.
± Ø 25 x H 3 cm

3949 | 1,2 kg x 1



Individual fingers



EARL GREY OPERA FINGER

Joconde biscuit with an Earl Grey tea punch, Earl Grey tea milk chocolate ganache and orange peel butter cream.

± 13 x 2,5 cm

95460 | 100 g x 33



DELICATE CHEESECAKE FINGER

Pure butter shortcrust pastry and coconut sugar, cream cheese (29%), lemon juice from Sicily mousse sweetened with agave syrup. Free range eggs. ± 12 x 3 x 3,5 cm

4705 | 90 g x 27



NOUGAT AND PISTACHIO FINGER

Joconde biscuit, pistachio crunch, nougat mousse with chopped pistachios.

± 13 x 2,5 x 3,3 cm

4511 | 55 g x 28



JAPANESE FLAVOUR FINGER

Matcha joconde biscuit, mango and passion fruit compote, yuzu mousse, white chocolate icing.

± 13 x 2,5 x 3 cm

3567 | 70 g x 28



COCONUT AND PINEAPPLE FINGER

Coconut dacquoise biscuit, pineapple compote, coconut mousse and mango icing.

± 13 x 2,5 x 3 cm

4315 | 65 g x 28



MANGO AND PASSION FRUIT FINGER

Joconde biscuit, mango and passion fruit compote, white chocolate mousse, mango and passion fruit icing. ± 13 x 2,5 x 3 cm

4194 | 78 g x 28



Individual fingers



CARAMEL AND MARSHMALLOW SOUFFLÉ

Cocoa and roasted pecan nuts biscuit, caramel cream, soufflé mix and marshmallow. Free range eggs. $\pm 13 \times 2,5 \times 2,5$ cm

4704 | 65 g x 28



RASPBERRY FINGER

Joconde biscuit soaked in raspberry alcohol, raspberry mousse and red berries. $\pm 13 \times 2,5 \times 2,7$ cm

4755 | 60 g x 28



RASPBERRY PANNACOTTA FINGER

Joconde biscuit, white chocolate crunch, pannacotta and raspberry compote. $\pm 13 \times 2,5 \times 2,5$ cm

4508 | 70 g x 28



CHOCOLATINE FINGER

Chocolate joconde biscuit, bitter chocolate mousse, chocolate genoise topped with velvety dark chocolate. $\pm 13 \times 2,5 \times 3$ cm

4757 | 60 g x 28



CHOCOLATE ROYAL FINGER

Dacquoise biscuit, chocolate and praline crunch, dark chocolate mousse, velvety chocolate topping. $\pm 13 \times 2,5 \times 3$ cm

4186 | 70 g x 28



THREE CHOCOLATES FINGER

Cocoa biscuit, white, milk and dark chocolate mousses, cocoa nibs crunch. $\pm 13 \times 2,5$ cm

95359 | 90 g x 33



NEW

SIGNATURE OPÉRA

Joconde biscuit with coffee punch, chocolate and coffee ganache, coffee butter cream and crunchy chocolate icing. $\pm 12,5 \times 2,5$ cm

95499 | 70 g x 33



OPÉRA FINGER

Joconde biscuit with coffee punch, chocolate and coffee ganache, coffee butter cream and chocolate icing. $\pm 18 \times 2 \times 2,5$ cm

2211 | 69 g x 28



Sheets



RASPBERRY PANNACOTTA SHEET

Joconde biscuit, white chocolate crunch, pannacotta and raspberry compote. Uncut.
± 35 x 27 x 2,5 cm

4509 | 2,22 kg x 1



MANGO AND PASSION FRUIT SHEET

Joconde biscuit, mango and passion fruit compote, white chocolate mousse, mango and passion fruit icing. Uncut.
± 35 x 27 x 3 cm

4195 | 2,33 kg x 1



CHOCOLATE ROYAL SHEET

Dacquoise biscuit, chocolate and praline crunch, dark chocolate mousse, velvety chocolate topping. Uncut.
± 35 x 27 x 3 cm

4187 | 2 kg x 1



Slabs to share



OPÉRA SLAB

Joconde biscuit with a coffee punch, chocolate and coffee ganache, coffee butter cream and chocolate icing.
± 36x9x3 cm

2552 | 590 g x 3



FEUILLANTINE SLAB

Crunchy praline base, dark chocolate mousse and dark chocolate icing.

± 36x9x3 cm

1088 | 750 g x 3



NEW

ORIGINAL TIRAMISU

Sponge cake soaked in coffee and mascarpone mousse, cocoa powder decoration (6 to 8 parts). (Alcohol free)
± 37x9x5,5 cm

4861 | 750 g x 3



TIRAMISU SLAB

Sponge cake, mascarpone mousse, sponge cake soaked in coffee. (With alcohol).

± 36x9 cm

95306 | 800 g x 3



TIRAMISU TRAY

Sponge cake soaked in coffee and mascarpone mousse, sponge cake soaked in coffee. (Alcohol free). Uncut.
Portionable with a spoon (20 to 24 parts)
± 36x27x5 cm

3687 | 2,8 kg x 1



Individual desserts



COCONUT PARFAIT

Dacquoise biscuit and coconut parfait. (Ready to decorate).

± Ø 7 x H 4 cm

4078 | 78 g x 12



RED FRUITS DELIGHT

Almond biscuit, red fruits and passion fruit mousse with dark chocolate disc.

± Ø 7 x H 3 cm

160070 | 90 g x 20



TIRAMISU

Sponge cake soaked in coffee-Marsala, mascarpone mousse (delivered without cocoa). (With alcohol). ± Ø 7 x H 4 cm

3228 | 100 g x 12



French toast



NEW

COCONUT "FRENCH TOAST" BRIOCHE

Brioche, eggs, cream, sugar, soaked in coconut milk, caramelized in the oven.

± Ø 9 x 2 cm

96584 | 100 g x 36



BRIOCHE STYLE FRENCH TOAST

Pure butter brioche, egg, cream, sugar, caramelized in the oven and baked like a french toast.

90611 | 120 g x 36



FRENCH TOAST

Brioche bread soaked in milk, cream and eggs then toasted.

± 13 x 8 cm

95541 | 100 g x 36



Individual tarts



NEW

CHOU TARTLET

Sweet pastry dough, vanilla cream puff, decoration of sugar pearls and chopped almonds.
± Ø 7 cm

95491 | 90 g x 20



RASPBERRY AND STRAWBERRY SHORTBREAD

Pure butter shortcrust pastry, almond cream, strawberries and raspberries.
± Ø 6,5 x H 5 cm

1432 | 120 g x 20



ROUNDLY LEMON

Shortcrust pastry with old wheat flour, almond powder, coconut sugar, lemon cream with agave syrup.
± Ø 7 cm

95431 | 110 g x 12



THE PUFF PEAR

Tartlet : Caramelized puff pastry, apple compote and a whole Williams pear roasted with brown sugar.
± Ø 8 x H 6 cm

4578 | 110 g x 12



THE LEMON

Almond shortcrust pastry, lemon cream, meringue.
± Ø 6,5 x H 5,5 cm

1801 | 110 g x 12



THE YUZU

Cranberry and yuzu tartlet : sweet crust pastry, almond cream, cranberry compote, yuzu soufflé.
± Ø 8 cm

2000 | 100 g x 12



ROASTED FIG TARTLET

Hazelnut shortcrust pastry, almond and pistachio cream, roasted figs.
± Ø 12 x H 1,5 cm

4847 | 130 g x 24



BLUEBERRY TARTLET

Shortcrust pastry, almond cream and blueberries.
± Ø 9,5 x H 3 cm

90505 | 120 g x 12



LEMON MERINGUE TARTLET

Sweet crust pastry with lemon cream and meringue.
± Ø 12,5 x H 2 cm

90509 | 140 g x 12



Apple specialties



THIN APPLE TART

Tartlet : Puff pastry, apple compote and apples.

± Ø 12 x H 1,5 cm

3280 | 115 g x 24



THE MUST-HAVE THIN APPLE TART

Tartlet : Butter puff pastry, apple compote and butter.

± Ø 10 x H 1 cm

3554 | 65 g x 27

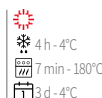


SALTED BUTTER THIN APPLE TART

Tartlet : Puff pastry, apples and salted butter.

± Ø 18 x H 1 cm

4092 | 140 g x 11



APPLE CROUSTADE

Traditional apple croustade with alcohol : Armagnac. Pure butter.

± Ø 9 cm

66186 | 70 g x 30



APPLE AND APRICOT CRUMBLE

Apples, apricots, cinnamon and crumble.

90597 | 140 g x 27



APPLE AND RED FRUITS CRUMBLE

Apples, red fruits, cinnamon and crumble.

90598 | 140 g x 27



Fruit tatin's tarts



NEW

TATIN MANGO TART

Britanny shortbread, pumpkin seed praline and caramelized mango cubes.

± Ø 6,5 x H 3 cm

95557 | 80 g x 20



TATIN FIG TART

Sweet pastry base, figs and caramel.

± Ø 9,5 x H 2,5 cm

4091 | 130 g x 22



CARAMELIZED APRICOT AND ROSEMARY TART

Caramelized apricot with rosemary.

90504 | 145 g x 16



Tatin apple tarts



CRUMBLE TATIN APPLE TART

Apple tatin with almond crumble.

95614 | 80 g x 48



TATIN APPLE TART

Traditional upside down caramelized apple tart. (Shortcrust pastry base). ± Ø 7 cm

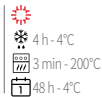
4827 | 100 g x 28



TATIN APPLE TART

Traditional upside down caramelized apple tart. (Shortcrust pastry base). ± Ø 10 cm

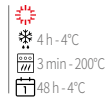
4829 | 180 g x 24



TATIN APPLE TART

Traditional upside down caramelized apple tart. (Shortcrust pastry base). ± Ø 10 cm

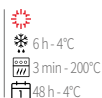
4828 | 120 g x 20



TATIN APPLE TART

Traditional upside down caramelized apple tart. (Shortcrust pastry base). Pure butter. ± Ø 26 cm

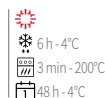
4830 | 1,4 kg x 1



TATIN APPLE TART

Traditional upside down caramelized apple tart. (Shortcrust pastry base). Pure butter. ± Ø 28 cm

4831 | 1,8 kg x 1



Individual cheesecakes



NEW

THE MUST-HAVE CHEESECAKE

Biscoff crumble, light cream cheese mousse with Sicilian lemon juice.

± Ø 7 x H 3,5 cm

4840 | 85 g x 23



CHEESECAKE

Pure butter shortcrust pastry and cream cheese.

± Ø 7 cm

95503 | 110 g x 36



RED FRUITS CHEESECAKE

Cheesecake with red fruits heart.

± Ø 7 cm

96512 | 90 g x 36



YUZU CHEESECAKE

Pure butter shortcrust pastry, cream cheese and yuzu. ± Ø 7 cm

90747 | 90 g x 36



BISCOFF CHEESECAKE

Biscoff shortcrust pastry, cream cheese.

± Ø 7 cm

90526 | 90 g x 36



AMERICAN COOKIES CHEESECAKE

Pure butter shortcrust pastry, cream cheese with cookies pieces. ± Ø 7 cm

96394 | 90 g x 36



LEMON AND GINGER CHEESECAKE

Pure butter shortcrust pastry with ginger, lemon cream cheese and swiss meringue. ± Ø 7 cm

90686 | 110 g x 20



Cheesecakes To share

NEW



CHEESECAKE

Recipe inspired by the Aveyron Flaune. Crispy sweet shortcrust pastry topped with a cream cheese mixture with a soft and melting texture. Pure butter.

± Ø 24 x 5,5 cm

4816 | 1,4 kg x 1



3 d - 4°C



JAPANESE CHEESECAKE

Inspired by the original Japanese cheesecake recipe. It is characterized by the absence of biscuit and its texture with a “fluffy” effect, light and airy like a soufflé. Pure butter.

± Ø 24 x 5,5 cm

4815 | 880 g x 1



3 d - 4°C



BURNT BASQUE CHEESECAKE

Inspired by the traditional Basque cheesecake from San Sebastian. It is characterized by its absence of paste, its firm and creamy texture and its very pronounced cheese taste.

± Ø 24 x 3,5 cm

4814 | 1,28 kg x 1



3 d - 4°C

Pre-cut cheesecakes



ORIGINAL CHEESECAKE

Authentic cheesecake. Pre-cut in 14 portions.
± Ø 24 x H 4 cm

3415 | 1,4 kg x 1



RASPBERRY CHEESECAKE

Shortcrust pastry, cheesecake mix and raspberry coulis. Pre-cut in 14 portions. ± Ø 26 x H 3,5 cm

3442 | 1,4 kg x 1



VANILLA CHEESECAKE

8 portions.
± Ø 20 x H 3,5 cm

LCCBAM02001 | 1,15 kg x 1



SALTY CARAMEL CHEESECAKE

Caramel cheesecake mix and salted caramel whirlwind. 14 portions.

± Ø 25 x H 3,5 cm

LCCSAL02001 | 1,5 kg x 1



CHOCOLATE FUDGE CHEESECAKE

Chocolate base with fudge cake pieces inclusions, chocolate ganache decoration and chocolate chips. 14 portions.
± Ø 22 x 5,5 cm

LCCCHO15001 | 1,75 kg x 1



Pre-cut british pastries



OREO® BISCUIT CRUMB CHEESECAKE

Dark Chocolate Biscuit Crumb base mixed with Oreo® biscuit crumb, minis Oreo® biscuits inclusions, chocolate fudge icing. 14 portions.
± Ø 25 x H 5,5 cm

LCCORE03001 | 1,2 kg x 1



HONEYCOMB CHEESECAKE

Creamy honeycomb cheesecake sprinkled with chocolate and plain coated caramel pieces. 14 portions.
± Ø 24 x H 4 cm

LCCHON04001 | 2 kg x 1



RED VELVET CAKE

English Red velvet cake with whipped cream. 14 portions. ± Ø 22 x H 7 cm

LCARED01001 | 1,6 kg x 1



CARROT CAKE

Original two layers carrot cake . 14 portions.
± Ø 23 x H 8 cm

LCACAR11001 | 1,5 kg x 1



BIRTHDAY CAKE

Fudge Brownie Base, SALTY caramel mousse, chocolate icing, "Happy Birthday" topping. uncit.
± Ø 15 x H 6 cm

LCABIR03002 | 1,22 kg x 2



FUDGE CAKE

16 portions.
± Ø 22 x H 8 cm

LCACH017001 | 1,71 kg x 1



American desserts to share



PECAN PIE

Shortcrust pastry, sugar mixture and pecan nut whiskey. Pre-cut in 14 portions.
± Ø 26 x H 3,5 cm

3211 | 1,4 kg x 1



GLUTEN FREE PECAN PIE

Shortcrust pastry with rice and corn flours, pecan pie mix and pecans (17,4%). Pre-cut in 14 portions. Gluten free. ± Ø 27 x H 2,5 cm

4870 | 1,05 kg x 2



APPLE PIE

Pre-cut in 14 portions.

± Ø 28 cm

LPIAPP01001 | 2,8 kg x 1



CLEMENTINE PIE (ORANGE & LEMON)

Citrus tart (orange and lemon) with a slightly caramelized surface, on a cocoa base. Pre-cut in 14 portions. ± Ø 25 cm

LFLSTC03001 | 1,7 kg x 1



BANOFFEE PIE

Biscoff shortcrust pastry, banana compote, dulce de leche and whipped cream. Pre-cut in 14 portions. ± Ø 26 x H 3,5 cm

3680 | 1,4 kg x 1

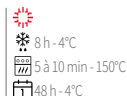


FLAN

Smooth flan with skimmed milk. Pre-cut in 10 portions.

± Ø 27 cm

160237 | 1,8 kg x 3



Tarts To share

APPLE TART

Pre-cooked tart. Pure butter sweet pastry with fresh fruit. Uncut.
± Ø 24,5 cm

96624 | 670 g x 6



PEAR AND ALMOND TART

Shortcrust pastry, almond cream and pears. Uncut.
± Ø 26 x H 3 cm

3686 | 850 g x 3



APRICOT TART

Shortcrust pastry, apricot compote and apricots. Uncut.
± Ø 26 x H 3 cm

3685 | 900 g x 3



BLUEBERRY TART

Wheat flour, butter, apple puree 18%, blueberry puree and blueberries 30%. Uncut. ± Ø 26 cm

162453 | 900 g x 6



RASPBERRY TART

Wheat flour, butter, 14% apple puree and raspberries 35%. Uncut. ± Ø 26 cm

163553 | 900 g x 2



LEMON MERINGUE TART

Pure butter shortbread, lemon from Sicily cream, Italian meringue. Uncut. ± Ø 26 cm

4505 | 1,2 kg x 1



BAKED LEMON MERINGUE TART

Pure butter shortbread, lemon cream, baked Italian meringue. Uncut. ± Ø 28 cm

95302 | 1,1 kg x 3



A gourmet and quality offer



DESSERTS THAT TRAVEL FOR A LONG TIME...

The “gâteau de voyage” is a pretty term of the French gastronomy which refers to cakes of long preservation. They are easy to carry and consume.

Our Incredible pecan brownie, polenta cake, and Genoa dome are the best examples.

A PREMIUM OFFER WITH A SHORT LIST OF INGREDIENTS

All the new “travel cake” desserts made in our workshops comply with strict specifications such as a short list of quality and French ingredients (if it is part of the treasures of our country!).

The cookies range produced within our workshops, the cherry cake, the chocolate moelleux, the verrines and fruit baskets are the best examples.

AN OFFER WITH ECO-FRIENDLY CONTAINERS

All the new “travel cake» desserts with packaging have been developed, as far as possible, in a reusable container in order to satisfy the new concerns of the customers and to respect the “AGEC regulation” : anti-waste law.

"Travel cake" desserts



Original creations



NEW

LEMON SNACK BAR

Lemon (zest) almond financier cake, lemon cream. Pure butter.

4805 | 40 g x 27



NEW

CHOCOLATE AND CARAMEL SNACK BAR

Chocolate almond financier cake, caramel coulis.

4807 | 40 g x 27



NEW

RASPBERRY AND PISTACHIO SNACK BAR

Almond pistachio financier cake, raspberry compote. Pure butter.

4806 | 40 g x 27



NEW

GENOA CAKE DOME

Almond biscuit, rum, Grand Marnier®, chopped almond inclusions. Pure butter (with alcohol).
± Ø 7 cm

95473 | 70 g x 20

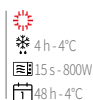


NEW

POLENTA CAKE

Corn polenta soaked in lemon syrup (lemon zest and concentrate). Pure butter.
± Ø 7 cm

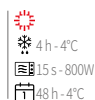
95472 | 70 g x 20



BUCKWHEAT AND PEAR MËLLEUX

Hazelnut powder, buckwheat flour, pear confit, flaked hazelnut topping.
± Ø 7 cm

95457 | 60 g x 20



CHOCOLATE TIGER FINANCIER

Hazelnut financier cake with chocolate chips, dark chocolate ganache.
± Ø 5 x H 4,5 cm

95455 | 65 g x 35



MANGO AND PASSION FRUIT TIGER FINANCIER

Almond financier cake, mango passion fruit compote.
± Ø 5 x H 4,5 cm

95456 | 65 g x 35



Individual tarts



NEW

CHOCOLATE AND ORANGE TARTLET

Sweet pastry dough with chocolate ganache (cocoa bean from Latin America), orange purée and lemon zest. $\pm \varnothing 9$ cm

95652 | 110 g x 36



NEW

CHOCOLATE AND COCONUT TARTLET

Sweet pastry dough with milk chocolate ganache, milk and grated coconut. $\pm \varnothing 9$ cm

95653 | 110 g x 36



CHOCOLATE TARTLET

Sweet pastry dough with chocolate ganache from South America. $\pm \varnothing 9$ cm

96613 | 90 g x 24



FIG PUFF PASTRY BASKET

Pure butter brown sugar puff pastry with strawberry purée (11%) and fig (43%). $\pm \varnothing 10 \times H 2,5$ cm

4706 | 100 g x 22



STRAWBERRY RHUBARB PASTRY BASKET

Pure butter brown sugar puff pastry with strawberry purée (14,9%) and rhubarb (43%). $\pm \varnothing 10 \times H 2,5$ cm

4643 | 100 g x 22



THE MUST-HAVE THIN APPLE TART

Butter puff pastry, apple compote and butter. $\pm \varnothing 10 \times H 1$ cm

3554 | 65 g x 27



PECAN PIE

Pure butter shortcrust pastry with honey sauce, and chopped pecans and walnuts. $\pm \varnothing 8 \times H 3$ cm

3812 | 100 g x 32



Individual tartlets and shortbreads



LEMON TARTLET

Sweet pastry with lemon cream.

± Ø 9 cm

90778 | 90 g x 24



LEMON MERINGUE TARTLET

Sweet pastry with lemon cream and meringue.

± Ø 9 cm

90576 | 80 g x 24



THE MUST-HAVE LEMON MERINGUE TARTLET

Sweet pastry with lemon cream and meringue.

± Ø 9 cm

96612 | 75 g x 24



LEMON AND YUZU TARTLET

Sweet pastry.

± Ø 8 cm

ITAYUZ03008 | 96 g x 12



APPLE SHORTBREAD

Butter shortcrust pastry, almond cream and apples, topping.

± Ø 9 cm

96523 | 110 g x 24



APRICOT SHORTBREAD

Butter shortcrust pastry, almonds cream and apricots, topping.

± Ø 9 cm

96522 | 110 g x 24



ROASTED FIG TARTLET

Pure butter hazelnut shortcrust pastry, almond and pistachio cream, roasted figs.

± Ø 9,5 x H 2 cm

4855 | 100 g x 36



RED FRUITS SHORTBREAD

Butter shortcrust pastry, almond cream, red fruits (cherries and raspberries), topping.

± Ø 9 cm

96525 | 110 g x 24



RED FRUITS CRUMBLE SHORTBREAD

Butter shortcrust pastry with apple cubes and red fruits (cherries, blackcurrants and raspberries) and crumble.

± Ø 8 cm

96388 | 100 g x 24



By Les Belles Envies
(Controlled glycemic index
pastries - CGI)



Chocolate treats



NEW

THE INCREDIBLE PECAN BROWNIE

Chocolate (minimum 65% cocoa), pecan nuts.
Individually wrapped.
± 6x6xH 2 cm

4797 | 60 g x 24



NEW

THE INCREDIBLE PECAN BROWNIE

Chocolate (minimum 65% cocoa), pecan nuts.
Individually wrapped.
± Ø 9 x H 4 cm

4796 | 95 g x 32



MINI CHOCOLATE CAKE

Chocolate lava cake with
chocolate (52% cocoa min).

± Ø 5,5 x H 2 cm

3332 | 65 g x 60



BROOKIE® FINGER

Brownie with cookies pieces on
top. Pure butter. Free range eggs.

± 11 x 3 cm

4701 | 50 g x 60



BROOKIE®

Pure butter brownie, pure butter
cookie with chocolate chips on
the top. Heat in oven 6 min at
180°C for a crunchy cookie.
± 8,5 x H 3 cm

4076 | 80 g x 26



BROWNIE

Chocolate cake with chopped nuts.
± 7 x 7 x 2 cm

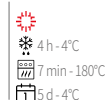
4609 | 80 g x 40



BROWNIE

Chocolate cake with chopped nuts.
± 6 x 6 x 2 cm

2780 | 70 g x 48



BROWNIE

Intense chocolate recipe.
± 6 x 6 x 2 cm

4183 | 70 g x 48



Moelleux

Fruits cake pre-cut trays



NEW

LEMON MOELLEUX

Almond and lemon cake (juice and zest), pure butter, icing.
± 6 x 6 cm

4804 | 70 g x 24



NEW

CARROT CAKE

Carrot cake (carrot, walnuts, ginger, cinnamon), covered with a cream cheese mixture.
± 6 x 6 cm

4803 | 95 g x 24



CHERRY CAKE

Almond cake, morello cherries (28.3%), pure butter crumble. Free-range eggs.
± 7 x 7 cm

4700 | 85 g x 40



APRICOT CAKE

Almond cake, apricot pieces (40%). Free-range eggs.
± 7 x 7 x H 3,5 cm

4779 | 90 g x 40



APPLE CAKE

Almond cake, apple pieces (40%). Free-range eggs.
± 7 x 7 x H 3 cm

4780 | 90 g x 40



Specialties

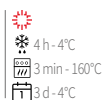


ALMOND FINANCIER

Pure butter almond financier.

± 8,5 x 5,5 x 2 cm

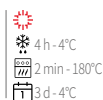
3543 | 37 g x 44



MINI CHERRY CLAFOUTIS

± Ø 7 x H 2 cm

3662 | 55 g x 46



BOSTOCK

Brioche soaked in orange blossom syrup with almond cream and flaked almonds.
± Ø 10 cm

95633 | 100 g x 36



Éclairs



NEW

BISCOFF ÉCLAIR

Pure butter choux pastry filled with biscoff cream. ± 13 cm

160497 | 80 g x 28



CHOCOLATE ÉCLAIR

Pure butter choux pastry filled with chocolate cream. ± 13 cm

160215 | 80 g x 28



COFFEE ÉCLAIR

Pure butter choux pastry filled with coffee cream. ± 13 cm

160216 | 80 g x 28



VANILLA ÉCLAIR

PPure butter choux pastry filled with vanilla custard cream. ± 13 cm

160217 | 80 g x 28

Coffee shops treats



CANNELÉ DE BORDEAUX

With rum.
 ± Ø 4 x H 4 cm

90748 | 60 g x 75



TROPÉZIENNE

Brioche filled with mousseline cream and sugar topping.

5890 | 73 g x 24



CHESNUT MËLLEUX

± Ø 7,5 cm

95397 | 80 g x 48



PASTEL DE NATA

Produced in Portugal.

± Ø 7 x H 2,8 cm
 540188 | 58 g x 72



CINNAMON ROLL

Icing sugar.

± Ø 9 cm
 96845 | 95 g x 24



NEW

NEW YORK ROLL

To garnish or personalize as you wish. Pure butter.
 ± Ø 9,5 x H 3,5 cm

86041 | 62 g x 36

Cookies from our workshops

- Made in France, in our own workshops
- Pure butter, Palm oil free
- Free-range eggs
- With brown cane sugar
- Without additional flavouring and colouring



DARK CHOCOLATE CHIPS COOKIE

With brown cane sugar. Pure butter.
Free-range eggs.
± Ø 10 x H 1,5 cm

4731 | 70 g x 36



WHITE CHOCOLATE CHIPS AND CARAMEL PECAN COOKIE

With brown cane sugar. Pure butter.
Free-range eggs.
± Ø 10 x H 1,5 cm

4732 | 70 g x 36



Cookies - individually wrapped



3 CHOCOLATES COOKIE

Individually wrapped.
± Ø 8,5 cm

96918 | 62 g x 50



CRANBERRY AND WHITE CHOCOLATE COOKIE

Individually wrapped.
± Ø 8,5 cm

96919 | 62 g x 50



Cookies

NEW RECIPES

Baked cookies.
Individually wrapped.
± Ø 9 cm - 45 g x 110



MILK CHOCOLATE COOKIE

160474

COCOA COOKIE MILK AND DARK CHOCOLATE CHIPS

160475

WHITE CHOCOLATE COOKIE

160476

Cookies - individually wrapped



Maxi Cookies

NEW RECIPES

Baked cookies.
Individually wrapped.
± Ø 11 cm - 106 g x 30



MAXI MILK CHOCOLATE COOKIE

160477

MAXI COCOA COOKIE MILK AND DARK CHOCOLATE CHIPS

160478

MAXI WHITE CHOCOLATE COOKIE

160479



Raw cookies



TRIPLE CHOCOLATE COOKIE

Raw. To bake.
± Ø 10 cm

01273573

80 g x 90



MILK AND DARK CHOCOLATE COOKIE

Raw. To bake.
± Ø 10 cm

01273565

80 g x 90



SALTED CARAMEL COOKIE

Raw. To bake.
± Ø 10 cm

001398769

80 g x 90



WHITE CHOCOLATE AND RASPBERRY COOKIE

Raw. To bake.
± Ø 10 cm

01273581

80 g x 90



Muffins



**CHOCOLATE CHIPS
CLASSIC BIG MUFFIN**

981177 | 132 g x 48



**COCOA AND DARK
CHOCOLATE CHIPS MUFFIN**

± H 7 cm

160211 | 125 g x 40



**CAPPUCCINO JUMBO
MUFFIN**

Coffee muffin with dark chocolate chips. Individually wrapped. ± Ø 7,5 cm

01040625 | 138 g x 20



SALTED CARAMEL MUFFIN

PDO salted caramel from Isigny with Fleur de sel from Guérande. ± H 7 cm

160212 | 125 g x 40



LEMON MUFFIN

Sugar topping.

96847 | 115 g x 28



BUEBERRY MUFFIN

Hemp seed topping.

96846 | 115 g x 28



BLUEBERRY MUFFIN

± Ø 7,5 cm

01222497 | 100 g x 32



**HAZELNUT CHOCOLATE
MUFFIN**

Hazelnut chocolate spread filling 21%. Chocolate chips topping. ± Ø 7 x H 6,5 cm

96318 | 95 g x 20



CARROT CAKE MUFFIN

Carrots, spices, walnuts, icing and walnut pieces. ± Ø 7 cm

XMUCAR01020 | 135 g x 20



Doughnuts



NEW

PLAIN DOUGHNUT

± Ø 9,5 cm

276484800 | 44 g x 72



SUGAR DOUGHNUT

Sugar doughnut.
± Ø 10,5 cm

60590 | 65 g x 48



CHOCOLATE DOUGHNUT

Crunchy chocolate coating.
± Ø 10,5 cm

24690 | 80 g x 48



MARSHMALLOW DOUGHNUT

Marshmallow topping.
± Ø 9 cm

60675 | 59 g x 36



COOKIE DOUGHNUT

Cookie topping.
± Ø 9 cm

67126 | 64 g x 36



Coffee shops treats



HAZELNUT MADELEINE

Chocolate and hazelnut spread heart.
± 9x6x4 cm

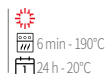
160450 | 56 g x 64



PLAIN MADELEINE

Pure butter madeleine from Commercy.
± 9x5x3 cm

96717 | 45 g x 70



HAZELNUT CHOCOLATE BRIOCHE

Butter brioche with hazelnut chocolate spread. Palm oil free.
± Ø 8,5 x 1 cm

160513 | 100 g x 54



MINI HAZELNUT CHOCOLATE DOUGHNUT

Palm oil free.

± Ø 5 x H 3,5 cm

502524 | 25 g x 140



CHOUQUETTES

95519 | 5 g x 120



SWEET MINI VANILLA CREPES

sweet, vanilla, Ideal for the breakfast
± Ø 10 cm

95411 | 15 g x 180



NEW

ROUND WAFFLE

Vanilla flavor. Ideal for brunches. To share.
± Ø 18 x H 4 cm

160506 | 125 g x 8



SEE OUR RANGE OF PANCAKES AND WAFFLES ON P.147 AND P.148



Cups



BISCOFF CHEESECAKE IN GLASS CUP

Biscoff shortcrust pastry base and cream cheese.
Cheesecake mix with free-range eggs.
± Ø 8 cm

4735 | 80 g x 24



BANOFFEE CUP

Biscoff biscuits, banana purée (22,6%),
mascarpone mousse, dulce de leche heart.
Free range eggs.
± Ø 7 x H 4,5 cm

4702 | 67 g x 12



LEMON MERINGUE CUP

Hazelnut crumble, lemon cream from Sicily and
meringue on the top.
± Ø 7 x H 4,5 cm

4698 | 65 g x 12



CREAM CHEESE AND PASSION FRUIT CUP

Pure butter crumble, cream cheese and passion
fruit jelly.
± Ø 7 x H 4,5 cm

4692 | 75 g x 12



CREAM CHEESE AND BISCOFF CUP

Pure butter crumble, cream
cheese and biscoff.

± Ø 7 x H 4,5 cm

4693 | 75 g x 12



LOW SUGAR CHOCOLATE MOUSSE CUP

Mousse with egg whites, dark
chocolate (52% of cocoa min)
and butter, smooth texture.
± Ø 7 x H 4,5 cm

4691 | 70 g x 12



PANNACOTTA RED FRUITS CUP

Pannacotta, raspberry coulis.
Gluten free.

± Ø 7 x H 4,5 cm

4689 | 105 g x 12



Cakes to share



LEMON FINANCIER CAKE

Financier with butter, almond and lemon peel. Uncut
± 24 x 11 x 7 cm

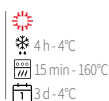
3563 | 1 kg x 3



MARBLE CAKE

Pure butter cake, chocolate and almond butter financier. Uncut
± 24 x 11 x 7 cm

4046 | 620 g x 4



BABKA TO SHARE

Soft brioche braided with chocolate, hazelnut slivers. Uncut.

160455 | 400 g x 6



Cakes to share - Pre-cut



**CHOCOLATE MARBLED CAKE
WITH CHOCOLATE ICING**

17 slices.
± 33 x 11 cm

160274 | 1,35 kg x 2



**LEMON AND POPPY SEEDS
CAKE WITH LEMON ICING**

17 slices.
± 33 x 11 cm

160272 | 1,35 kg x 2



**BANANA CAKE WITH
CARAMEL ICING**

Banana bread cake. 17 slices.
± 33 x 11 cm

160273 | 1,35 kg x 2



Mini : A small size with high added value



PASTRIES FOR EVERY **MOMENT OF CONSUMPTION**

Whether it is for the morning sweet break, the afternoon snack or to make a café gourmand or a dessert board, bites are the right idea!

PASTRIES TAILORED FOR **EVENTS**

Whether for a reception, a seminar break, an animation or a private or professional event, bites from 6g to 45g open up new possibilities.

Sweet, savoury, fruit, chocolate, a variation of a great classic or original creation, we offer a range of nearly 100 bites to meet all your desires or themes.

Bites



Banqueting



MINI CHOCOLATE AND CARAMEL LAVA CAKE

Dark chocolate lava cake with a chocolate and caramel heart.

± Ø 5,5 x H 2 cm

4044 | 50 g x 90
 4 h - 4°C
 5 d - 4°C



MINI CHOCOLATE LAVA CAKE

Dark chocolate mix.

± Ø 5 x H 2 cm

4162 | 35 g x 60
 4 h - 4°C
 5 d - 4°C



MINI CHOCOLATE SHORTBREAD

Crunchy shortcrust pastry with dark chocolate ganache.

± Ø 6 cm

4021 | 50 g x 60
 2 h - 4°C
 48 h - 4°C



MINI APPLE PIE

Pure butter sweet pastry, apple poached, cinnamon compote covered with crunchy Streusel. ± 3,5 x 3,5 cm

160028 | 35 g x 88
 6 h - 4°C
 3 d - 4°C



MINI CHERRY CLAFOUTIS

± Ø 7 x H 2 cm

3662 | 55 g x 46
 4 h - 4°C
 2 min - 180°C
 3 d - 4°C



MINI RED FRUITS SHORTBREAD

Crunchy shortcrust pastry with almond cream and red fruits. ± Ø 5 cm

96393 | 50 g x 60
 2 h - 4°C
 48 h - 4°C



MINI WHITE CHOCOLATE AND PASSION FRUIT CAKE

Crunchy shortcrust pastry, white chocolate ganache and passion fruit jelly. ± Ø 6 x H 2 cm

4851 | 47 g x 48
 4 h - 4°C
 48 h - 4°C



MINI RUM BABA

Authentic baba soaked in rum.

90555 | 50 g x 33
 2 h - 4°C
 48 h - 4°C



MINI TATIN APPLE TART

Shortcrust pastry and caramelized apples. Pure butter.

4838 | 25 g x 48
 4 h - 4°C
 3 min - 180°C
 3 d - 4°C



MINI WHITE CHOCOLATE AND RASPBERRY JAFFA CAKE

Sponge cake, raspberry compote and white chocolate coating. ± Ø 5 x H 2 cm

4615 | 26 g x 72
 4 h - 4°C
 3 d - 4°C



MINI MILK CHOCOLATE AND PASSION FRUIT JAFFA CAKE

Sponge cake, passion fruit jelly and milk chocolate coating. ± Ø 5 x H 2 cm

4616 | 26 g x 72
 4 h - 4°C
 3 d - 4°C



MINI DARK CHOCOLATE AND CARAMEL JAFFA CAKE

Sponge cake, caramel and dark chocolate coating. ± Ø 5 x H 2 cm

4617 | 26 g x 72
 4 h - 4°C
 3 d - 4°C

Banqueting



MORELLO CHERRY FINANCIER

Financier au beurre et amande, 44% de griottes. Butter and almond financier with 44% of morello cherry.
± Ø 6 x H 2 cm

4852 | 35 g x 60  4h - 4°C
 3d - 4°C



MINI RASPBERRY FINANCIER CANELÉ

Financier with butter and almond and a raspberry heart.

± Ø 3,5 x H 4,5 cm

3414 | 30 g x 48  4h - 4°C
 3d - 4°C



MINI FINANCIER

Almond financier with pure butter.

± 7,5 x 2,5 x 2,5 cm

4022 | 25 g x 50  4h - 4°C
 3d - 4°C



FINANCIER BITE

Almond financier with pure butter.

± 4,5 x 2 x 1,5 cm

4077 | 7 g x 160  4h - 4°C
 3d - 4°C



MINI CHOCOLATE CHIPS FINANCIER

Financier with butter, chocolate chips, hazelnut and almond.
± Ø 3,5 x H 2,5 cm

3606 | 18 g x 126  4h - 4°C
 3d - 4°C



MINI ORANGE BLOSSOM CAKE

Orange and orange blossom mœlleux with flaked almonds on top.
± Ø 4 x H 2,5 cm

4170 | 15 g x 63  4h - 4°C
 3d - 4°C



MINI HAZELNUT CAKE

Hazelnut mœlleux with chopped hazelnut on top.

± Ø 4 x H 2,5 cm

4172 | 15 g x 63  4h - 4°C
 3d - 4°C



MINI LEMON AND BERGAMOT CAKE

Lemon and bergamot mœlleux.

± Ø 4 x H 2,5 cm

4171 | 15 g x 63  4h - 4°C
 3d - 4°C



MINI FIG SHORTBREAD

Shortcrust pastry, almond cream and figs.
± 7,5 x 2,5 x 2 cm

4045 | 29 g x 50  3h - 4°C
 3d - 4°C



MINI APRICOT SHORTBREAD

Shortcrust pastry, almond cream and apricots. ± 7,5 x 2,5 x 2 cm

4057 | 27 g x 50  4h - 4°C
 3d - 4°C



MINI COCONUT ROCHER

With eggs and grated coconut.
± Ø 4,5 x H 3 cm

4614 | 20 g x 70  4h - 4°C
 3d - 4°C



MINI CHESTNUT MÔELLEUX

With pure butter.

95389 | 10 g x 200  4h - 4°C
 4d - 4°C

American delicacies



MINI SALTED CARAMEL MUFFIN

Caramel filling 23%.

± Ø 4 x H 4,5 cm

160276 | 26 g x 84
 1h - 20°C
 5d - 20°C



MINI HAZELNUT AND CHOCOLATE MUFFIN

Hazelnut chocolate filling 23%.

± Ø 4 x H 4,5 cm

160277 | 26 g x 84
 1h - 20°C
 5d - 20°C



MINI RED FRUITS MUFFIN

Red fruits filling 23%.

± Ø 4 x H 4,5 cm

160278 | 26 g x 84
 1h - 20°C
 4d - 20°C



RED FRUITS AND MASCARPONE CUP

Mascarpone mousse with red fruits jelly (raspberry, blackcurrant, morello cherry, redcurrant, blackberry).

2029 | 30 g x 24
 4h - 4°C
 24h - 4°C



MINI DESSERTS ASSORTMENT

Lemon tart (lemon cream, apricot napping), brownie, toffee pecan pie, almond cream tart with cherry and hazelnut, mini chocolate cookie cheesecake. 2 cakes of each are pre cut in 10 slices. ± Ø 15 cm

TDEASS41100
 47 g x 100
 1h - 4°C
 5d - 4°C



MINI CAKES ASSORTMENT

Victoria cake, Fudge cake, Red velvet cake, Carrot cake and Lemon cake. 1 cake of each is pre cut in 12 slices.

± Ø 15 cm

TDEASS43060
 41 g x 60
 1h - 4°C
 5d - 4°C



GOURMET ASSORTMENT

9 tiramisus, 9 lemon meringue crumbles, 9 vanilla and raspberry mousses, 9 chocolate mousses.

TDP005575 | Tray of 1,08 kg with 36 verrines
 4h - 4°C
 24h - 4°C



MINI PECAN PIE

Shortcrust pastry, sugar and half pecan nuts.

± Ø 6 x H 2,5 cm

4850
 45 g x 60
 4h - 4°C
 3d - 4°C



MINI VANILLA CHEESECAKE

Authentic american cheesecake with vanilla pods from Madagascar. ± Ø 6,5 cm

ICCBK07028
 40 g x 28
 1h - 4°C
 5d - 4°C



NEW

RASPBERRY CHEESECAKE

± Ø 3,5 cm

6876 | Tray of 900 g, with 54 pieces
 1h - 4°C
 5d - 4°C



MINI TROPÉZIENNE

Brioche filled with mousseline cream and sugar pearls on top. ± Ø 5,3 x H 4,8 cm

160269
 33 g x 96
 1h - 4°C
 3d - 4°C



Original creations from our pastry chefs



CLASSIC LOLLIPOPS ASSORTMENT

Chocolate, raspberry and caramel.
± Ø 3,5 cm

95363 | 20 g x 48



FINE LOLLIPOPS ASSORTMENT

Mandarine and biscoff; lemon meringue tart;
Chocolate and coconut milk. ± Ø 3,5 cm

95372 | 20 g x 48



DARK CHOCOLATE LOLLIPOP

Chou lollipop, filled with chocolate cream, coated with crunchy dark chocolate.
± Ø 3,5 cm

95301 | 20 g x 48



RASPBERRY LOLLIPOP

Chou lollipop, filled with raspberry cream, coated with crunchy ivory chocolate.
± Ø 3,5 cm

95307 | 20 g x 48



CARAMEL LOLLIPOP

Chou lollipop, filled with caramel cream, coated with crunchy milk chocolate.
± Ø 3,5 cm

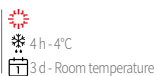
95304 | 20 g x 48



CHOCOLATE ESKI

Cocoa and vanilla marbled yoghurt cake, chocolate milk and almond slivers coating.
± 7 x 3,5 cm

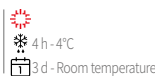
95450 | 35 g x 20



LEMON ESKI

Madeleine cake with lemon zest and juice, white chocolate and chia seed coating.
± 7 x 3,5 cm

95451 | 35 g x 20



Bites



NEW

MINI LEMON MERINGUE FINGER

Shortcrust pastry, lemon cream, joconde biscuit and flambéed meringue.

± 5 x 2 x 3 cm

4853 | 20 g x 98  4 h - 4°C  24 h - 4°C



MINI OPÉRA

Joconde biscuit with a coffee punch, chocolate and coffee ganache, coffee butter cream and chocolate icing. ± 5 x 2 x 2,5 cm

2224 | 18 g x 98  4 h - 4°C  24 h - 4°C



MINI CHOCOLATE AND ORANGE FINGER

Cocoa joconde biscuit, orange compote and dark chocolate mousse.

± 5 x 2 x 3 cm

3724 | 19 g x 98  4 h - 4°C  24 h - 4°C



MINI PINEAPPLE AND LIME FINGER

Coconut joconde biscuit, pineapple compote, lemon ginger and lime mousse, ivory chocolate icing. ± 5 x 2 x 3 cm

3722 | 19 g x 98  4 h - 4°C  24 h - 4°C



NEW

MINI BROWNIE

With chocolate and chopped nuts. ± 5 x 2,5 x 2,3 cm

4854 | 17 g x 154  4 h - 4°C  5 d - 4°C



MINI BROOKIE® FINGER

Brownie with chocolate chips cookie. ± 5 x 2,5 x 2,5 cm

4173 | 20 g x 77  4 h - 4°C  2 min - 180°C  5 d - 4°C



RUM BABA BITES

Authentic baba slightly raised and soaked in rum.

90783 | 14 g x 96  30 min - 4°C  48 h - 4°C



MINI CANELÉ FROM BORDEAUX

With rum (alcohol).

± Ø 3,1 x H 3,1 cm  5 h - 4°C  9 min - 180°C  4 d - 4°C

Mini waffles and madeleines

Mini madeleines to put 4'30 in a oven to restore their crispiness on the surface and their softness inside.



NEW

MINI WAFFLE

± 6 x 5,5 x 1,6 cm

160485 | 15 g x 120  30 min - 25°C  3 min - 200°C  7 d - 4°C



VANILLA MINI MADELEINE

Mini crunchy vanilla madeleine with butter and fresh cream. Sugar on the top. ± 6,5 x 4 x 3 cm

96791 | 18 g x 140  4 min 30 - 190°C  24 h - 20°C



MINI CHOCOLATE MADELEINE

Chocolate madeleine from Commercy with butter and chocolate chips. ± 6,5 x 4 x 3 cm

96758 | 18 g x 140  4 min 30 - 190°C  24 h - 20°C



MINI PLAIN MADELEINE

Madeleine with pure butter.

± 6,5 x 4 x 3 cm

96716 | 18 g x 140  4 min 30 - 190°C  24 h - 20°C



Macarons

PHILIPPE URRACA

STAND OUT WITH PERSONALIZED MACARONS!

- Request the macaron flavour of your choice.
- Customize your macarons with your logo or the one of an event.

We will provide you with a feasibility study within 10 days.



NEW

CHOCOLATE COATED MACARON

Dark chocolate macaron shell, dark chocolate ganache, milk chocolate coating with flaked almonds. $\pm \varnothing 3,5$ cm

95495 | 22 g x 48



NEW

CHAMPAGNE MACARON

Pink champagne cream (alcohol).

$\pm \varnothing 4,2$ cm

95483 | 16 g x 45



EARL GREY MACARON

Earl Grey tea and milk chocolate ganache.

$\pm \varnothing 4,2$ cm

95463 | 16 g x 45



NEW

TWO HAZELNUT MACARON

Hazelnut macaron shell with white hazelnut ganache.

$\pm \varnothing 4,2$ cm

95484 | 16 g x 45



LEMON CURD MACARON

Lemon cream.
 $\pm \varnothing 4,2$ cm

95394 | 16 g x 45



BLACK SESAME MACARON

Sesame ganache.
 $\pm \varnothing 4,2$ cm

95340 | 16 g x 45



LEMON CURD MACARON

Lemon cream.
 $\pm \varnothing 4,2$ cm

95341 | 16 g x 45



Macarons

PHILIPPE URRACA



BLACKCURRANT MACARON

Blackcurrant jam.
± Ø 4,2 cm

95339 | 16 g x 45



STRAWBERRY MACARON

Strawberry jam.
± Ø 4,2 cm

95376 | 16 g x 45



RASPBERRY MACARON

Raspberry jam.
± Ø 4,2 cm

95315 | 16 g x 45



PASSION FRUIT AND MANGO MACARON

Passion fruit and mango jam.
± Ø 4,2 cm

95350 | 16 g x 45



COFFEE MACARON

White chocolate ganache infused
with coffee. ± Ø 4,2 cm

95462 | 16 g x 45



CARAMEL MACARON

Caramel ganache.
± Ø 4,2 cm

95312 | 16 g x 45



CHOCOLATE MACARON

Chocolate ganache.
± Ø 4,2 cm

95309 | 16 g x 45



PISTACHIO MACARON

Pistachio ganache.
± Ø 4,2 cm

95313 | 16 g x 45



VANILLA MACARON

Vanilla ganache.
± Ø 4,2 cm

95308 | 16 g x 45



Mixed macarons

PHILIPPE URRACA



Non-contractual photo.

FRUITS MACARONS ASSORTMENT

Strawberry, coconut, chesnut, lime, banana, peach-apricot.
± Ø 3,5 cm

95375 | 12 g x 48



CLASSIC MACARONS ASSORTMENT

Vanilla, chocolate, coffee, salted caramel, pistachio and raspberry.
± Ø 3,5 cm

2876 | 12 g x 48



Choux

PHILIPPE URRACA



GRAND CRU CHOCOLATE CHOUX

Chou cracker, pure ITAKUJA chocolate 55% from Brazil, icing. ± Ø 4 cm

95200 | 18 g x 48
2h -4°C
48h -4°C



PASSION FRUIT AND MILK CHOCOLATE CHOU

Chou cracker, milk chocolate cream, passion fruit. ± Ø 4 cm

95201 | 18 g x 48
4h -4°C
48h -4°C



VIOLET AND WHITE CHOCOLATE CHOU

Chou cracker, white chocolate cream and violet. ± Ø 4 cm

95203 | 18 g x 48
2h -4°C
48h -4°C



RASPBERRY AND GIANDUJA CHOU

Chou cracker, raspberry cream and gianduja. ± Ø 4 cm

95204 | 18 g x 48
4h -4°C
48h -4°C



CARAMEL CHOU

Chou cracker, caramel cream. ± Ø 4 cm

95230 | 18 g x 48
2h -4°C
48h -4°C



PISTACHIO CHOU

Chou cracker, pistachio cream. ± Ø 4 cm

95270 | 18 g x 48
2h -4°C
48h -4°C



VANILLA CHOU

Chou cracker, vanilla cream. ± Ø 4 cm

95229 | 18 g x 48
2h -4°C
48h -4°C

Mixed choux

PHILIPPE URRACA



NEW

GRANDS CRUS CHOCOLATE CHOUX ASSORTMENT

Puff pastry filled with confectioner's custard and topped with icing; 55% ITAKUJA dark chocolate cream (pure Brazilian origin) from a double fermentation with passion fruit pulp; 35% WAINA white chocolate cream with intense notes of fresh milk and cream, Bourbon vanilla bean; 50% KIDAVOA milk chocolate cream (pure Madagascar origin) from a double fermentation with fruity notes of banana.

± Ø 4 cm

95486 | 18 g x 48



NEW

GOURMET CHOUX TRILOGY

Blueberry cream, mandarine cream, gianduja cream.

± Ø 4 cm

95485 | 18 g x 48



CLASSIC CHOUX ASSORTMENT

Puff pastry filled with confectioner's custard and topped with icing. Flavours : Chocolate, caramel, vanilla, raspberry, lemon and pistachio.

± Ø 4 cm

95271 | 18 g x 48



CHOCOLATE CHOUX ASSORTMENT

Puff pastry filled with confectioner's custard and topped with icing. Flavours : Dark chocolate, passion fruit and milk chocolate, matcha green tea and white chocolate, violet and white chocolate, caramel and milk chocolate.

± Ø 4 cm

95205 | 18 g x 48



Sweet reception



NEW

HAUTE COURTURE BITES TRAY

6 monts-blancs; 6 praline choux; 6 lemon cake; 6 Opéras; 6 red fruits dômes; 6 apple tatin tart; 6 chocolate rocher; 6 mango swirls.

5571 | Tray of 650 g with 48 pieces



MONTMARTRE BITES TRAY

6 fruit crumbles, lemon cream, lemon and orange zest; 6 hazelnut cakes, praline cream, almonds; 6 lime financiers, coconut panna cotta, raspberry jelly; 6 caramel financiers, milk caramel chocolate cream, caramelized pecans; 6 choux, vanilla cream, icing sugar; 6 almond creams, pear, toasted almonds; 6 cocoa financiers, chocolate mousse, cocoa crumble; 6 biscuits, vanilla mousse, mango jelly.

TDP004185 | Tray of 540 g with 48 pieces



TRADITION BITES TRAY

6 pistachio financiers, apricot jelly, pistachio; 6 almond biscuit, vanilla mousse, strawberry compote; 6 éclairs, chocolate confectioner's custard, chocolate icing; 6 almond cake with lemon zest, lemon cream, candied lemon zest; 6 operas (biscuits soaked in coffee, coffee butter cream, chocolate ganache, chocolate icing); 6 caramel crumbles, caramel cream; 6 crumbles, raspberry compote, white chocolate decor; 6 chocolate crumbles, chocolate ganache, chocolate mousse.

TDP004182 | Tray of 695 g with 48 pieces



ART DÉCO BITES TRAY

8 choux, caramel cream, milk chocolate; 8 cocoa cookies, crispy chocolate fleur de sel, chocolate cream; 8 crumbles, raspberry jelly, vanilla mousse; 8 coconut biscuits, coconut parfait, strawberry jelly, buttercream; 8 coconut financier, almonds, mango passion compote, coconut flavoured butter cream; 8 meringues coated with hazelnut chocolate, gianduja chocolate mousse, chopped hazelnut.

TDP004183 | Tray of 550 g with 48 pieces



Savoury reception

EXCELLENCE RANGE



We offer you a new collection of trays tailored made for you. Each creation is imagined around a raw product and sublimated by a subtle dressing that will emphasize its flavor.



THE SURF & TURF

Foie gras with clementine small ball, tandoori mœlleux; tikka chicken tortilla; Salmon tartar choux with fresh cheese, poppy choux; trout egg maki; scallop yuzu and seaweed cream; poppy blinis.

160350 | Tray of 405 g x with 40 pieces



THE CHEESE CREATION

Goat cheese with nougat and dried fruits; Roulé comté cheese and mushroom rolled up; fourme d'Ambert cheese and apricot cube, almond and hazelnut shortbread; mimolette cheese skewer with cumin small ball & seeds.

160351 | Tray of 345 g x de 40 pieces



Savoury reception

BITES



VEGETARIAN BITES

9 burgers, yuzu coriander cream, snow peas, teriyaki sauce, sesame; 9 vegetable sandwich clubs (green sandwich bread, vegetables, cereal sandwich bread); 9 onions cakes, raspberry mascarpone mousse, walnuts and cranberries; 9 tomato financiers, ricotta cream, mozzarella ball, marinated tomato; 9 blinis, spicy peppers cream, marinated grilled peppers; 9 spinach cakes, mascarpone cream, soya bean, snow peas.



3h -4°C



24h -4°C

TDP000096 | Tray of 540 g x with 54 pieces



TRADITION SAVOURY BITES

6 onion cakes, bitter orange chutney, smoked duck breast; 6 tomato financiers, goat cheese cream, marinated tomato and chives; 6 loaves of black bread, chicken rilletes with mustard, pepper tapenade, white sandwich bread, paprika; 6 blinis, lemon radish cream, marinated anchovies, pink berries, dill; 6 Nordic breads, flavoured crab mushrooms cakes, avocado mousse, lemon zest; 6 walnut cookies, walnut roquefort cheese cream, roquefort cheese cube; 6 honey cookies and spices, creamy foie gras block, fig jelly; 6 pepper cakes, crustacean cream, marinated crayfish; 6 blinis, lemon cream, smoked salmon, spice mix.



3h -4°C



24h -4°C

TDP000089 | Tray of 540 g x with 54 pieces



APPETIZER BRIOCHE ASSORTMENT

Assortment of 2 trays of 20 mini brioche bites, including: 5 with foie gras and onion confit; 5 with smoked salmon and cheese; 5 with goat cheese, walnuts, and honey; 5 with pesto and sun-dried tomatoes.



4h -4°C



3j -4°C

96595 | Tray of 520 g x with 40 pieces

Savoury reception

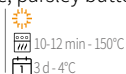
HOT APPETIZERS



MINI SCALLOPS AND SNAILS ASSORTMENT

Assortment of 2 trays of 24 pieces with : Mini paprika choux, scallops, parsley butter; and mini choux, snail from Bourgogne, parsley butter.

160385 | 12 g x 48



MINI CROQUE FINGER WITH COMTÉ CHEESE AND TRUFFLE

Mini sandwich toasts with olive oil, PDO comté cheese and white summer truffle.

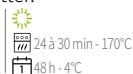
6509 | 8 g x 32



RAW EMMENTAL CHEESE GOUGERES

Emmental 26% and pure butter.

2100186 | 14 g x 420



Savoury reception



NEW

FOIE GRAS MACARON

Foie gras cream and Espelette chilli pepper.

± Ø 4,2 cm

95487 | 16 g x 45



FOIE GRAS TRILOGY

10 bites of foie gras block raspberry morello. 10 bites of foie gras block spicy mango. 10 bites of foie gras block red fruit. 2 trays of 30 pieces.

160390 | 16 g x 60



MINI DUOS BLINIS

28 mini curry blinis, trout eggs, lemon zest. 28 mini plain blinis, smoked salmon, horseradish, dill.

160386 | 2 plateaux de 240 g de 28 pièces



VEGETABLE PESTO BITES

Pesto cake, 5 berries, snow peas and edamame.

160387 | 11 g x 63



PROVENÇAL BAR

Biscuit with Provence herbs, tomato confit, goat cheese, natural honey aroma.

160388 | 11 g x 60



CHEESY DOME

Fresh cheese and trout eggs.

160389 | 12 g x 63



Savoury reception

EVENTS



MINI PESTO MADELEINE FROM COMMERCY

Pesto madeleine, PDO parmesan crumble.

96848 | 13 g x 100



MINI CURRY MADELEINE FROM COMMERCY

Pineapple madeleine, grated coconut and curry.

160363 | 13 g x 100



NEW

MINI SUN-DRIED VEGETABLE TATIN

Butter puff pastry filled with red peppers, yellow peppers, onions, zucchini, eggplants, and tomatoes

± Ø 4,5 x 2 cm

160492 | 25 g x 96



MINI VEGGY TOMATO QUICHES

Pure butter tomato base: ricotta spinach, blue cauliflower, duo of peppers, mushroom cep, onion and vegetable confit. Special cooking tray.

160242 | plateau 500 g de 125 pièces



MINI QUICHES ASSORTMENT

Pre-baked mini deli quiches in 5 trays of 25 = 125 pieces. 5 recipes: dill salmon, tomato-goat-basil, tartiflette, mushroom-garlic-parsley, cauliflowerbroccoli. Special cooking tray.

96781 | plateau 450 g de 125 pièces



Savoury reception

EVENTS

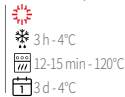


NEW

MINI SALMON BAGEL

Mini poppy bagel, smoked salmon, fresh cheese with lemon cheeves. - To eat cold: defrosting 3 h at 4°C. - To eat warm: to warm up directly in the tray at 120°C, during 12-15 min. $\pm$ Ø 4,4 x 3 cm

160482 | 16 g x 48



MINI BRIOCHE HAM AND CHEESE SANDWICH

Mini brioche burgers gratinée with Emmental, filled with cooked ham and melted cheese.

$\pm$ Ø 3,5 cm

96990 | 15 g x 40



ACCRA ASSORTMENT

3 flavours packed in 1 kg piping bag: Cod, vegetables, shrimp.

96975 | 12,5 g x 240



FALAFEL

Chickpeas and vegetables, cilantro, mint, parsley.

160248 | 10 g x 208

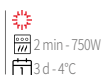


MINI CHEESE BURGER

French-origin beef, cheddar and onion sauce.

$\pm$ Ø 3,5 cm

V0100740 | 15 g x 40



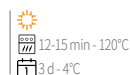
NEW RECIPE

MINI HOT-DOG

Brioche bun, poultry sausage, ketchup, and mustard.

$\pm$ 5 x 4 x 3 cm

160491 | 16 g x 36



Solutions for your creations



NEARLY 50 SAVOURY OR SWEET REFERENCES

We offer a collection of pastry bases, products to fill, products to decorate, and decoration to make your most beautiful creations. No limit to your creativity!

Former catering professionals or trained in pastry/ice cream, our salespeople will advise you on your dessert offer.

A list of recipe ideas is also available on our website :

www.compagniedesdesserts.com/en

Finally, we offer specific courses (ice cream cups, new products) during the year.

A white ceramic bowl filled with four scoops of ice cream: vanilla, red raspberry, purple, and chocolate. The bowl is surrounded by various toppings and syrups, including fresh raspberries, almond slices, cinnamon sticks, a small bowl of chocolate sauce, a small bowl of orange syrup, a small bowl of red syrup, a small bowl of yellow granules, a small bowl of white granules, and a small bowl of brown granules.

Gourmet Range "Ready to decorate"

CRUMBLE BAGS, MOUSSES AND CREAMS

Ideal for tiramisus.



CRUMBLE BAGS

4104 | 830 g x 2



ALMOND CREAM - RAW

3588 | 600 g x 4



NEW

STICKY RICE

A recipe based on sticky rice and coconut milk.

4817 | 800 g x 4



ITALIAN MERINGUE

4017 | 300 g x 4



VANILLA CREAM

Butter vanilla cream with vanilla pods.

3544 | 600 g x 4



CHEESECAKE MOUSSE

Free range eggs.

4432 | 620 g x 4



LEMON MOUSSE

3223 | 600 g x 4



CHOCOLATE MOUSSE

3313 | 700 g x 4



WHITE CHOCOLATE MOUSSE

Perfect match with raspberry or passion fruit.

3176 | 550 g x 4



MASCARPONE MOUSSE

Ideal for tiramisus.

3221 | 600 g x 4





"Ready to decorate" Range

PASTRIES TO FILL

NEW

CRISPY CREAM PUFF

Baked crispy chou dough.
± Ø 10 cm

95552 | 40 g x 30



CRISPY CREAM PUFF

Raw choux dough, to bake.
Preheat to 230°C.

3649 | 24 g x 120



CREAM PUFF TO GARNISH

± Ø 8 cm

90675 | 30 g x 40



PROFITEROLE

95617 | 6 à 7 g x 120



CHOUQUETTES

95519 | 5 g x 120



MINI PLAIN MACARON SHELL

Mini crunchy macaron shell with
almond smooth heart.
± Ø 4 / 4,2 cm

95352 | 3 g x 192



PLAIN MACARON SHELL

Crunchy macaron shell with
almond smooth heart.
± Ø 7 cm

2889 | 20 g x 36



PINK MACARON SHELL

Crunchy macaron shell with
almond smooth heart.
± Ø 7 cm

2888 | 20 g x 36



"Ready to decorate"

Range

PASTRIES TO FILL



PLAIN BASKET

Puff pastry basket with pure butter and brown sugar.
± Ø 8 x H 4 cm

4650 | 30 g x 12



NEW

NEW YORK ROLL

To garnish or personalize as you wish.
Pure butter.
± Ø 9,5 x H 3,5 cm

86041 | 62 g x 36



NEW

YOGHURT PAVLOVA

Swiss meringue base, vanilla yoghurt mousse.

± Ø 10,5 x H 3,5 cm

95551 | 60 g x 18



PAVLOVA

Meringue base and cream cheese. To customize with fresh fruits, coulis, ice cream scoops...
± Ø 10 x H 2,5 cm

4613 | 45 g x 20



CHOCOLATE AND NOUGAT BASE STICK

Crunchy mix: nougat cream, milk chocolate and hazelnuts.
± 16 x 2,5 x 1 cm

4480 | 30 g x 54



WHITE CHOCOLATE BASE STICK

Pure butter shortbread and white chocolate crisp.

± 16 x 2,5 x 1,5 cm

4479 | 50 g x 54



"Ready to decorate" Range

SWEETS



NEW

WHITE CHOCOLATE AND COCONUT TRUFFLE

White chocolate (35%) and coconut ganache, decorated with coconut shavings. $\pm 2,5 \times 2,5 \times 2$ cm

160042 | 10 g x 140
 6h - 5°C
 3d - 4°C



NEW

DARK CHOCOLATE TRUFFLE

Taïnori dark chocolate ganache, decorated with cocoa powder. $\pm 2,5 \times 2,5 \times 2$ cm

160041 | 10 g x 140
 6h - 5°C
 7d - 4°C



DARK CHOCOLATE ALMOND STICK

Dark chocolate 65%, caramelized almonds 17,5%. Around 70 pieces.

100030 | 1 kg x 1
 1h - 20°C
 21d - 20°C



FRUITS PASTE

Coconut, strawberry, apple, mandarin. Around 256 pieces. $\pm 2 \times 2$ cm

160127 | 9 g x 256
 6h - 4°C
 4d - 4°C

SAUCES



TOFFEE NEW

95482 | 500 ml x 7
 3h - 4°C

Philippe Urraca

SALTED CARAMEL

Caramel sauce with cream and salt from Guérande (France).

95380 | 500 ml x 7
 3h - 4°C
 3d - 4°C

CHOCOLATE GANACHE

Dark chocolate 60% cocoa ganache and dark chocolate 73% cocoa.

95379 | 500 ml x 7
 3h - 4°C
 4d - 4°C

COULIS



EXOTIC

Mango and passion fruit.

66063 | 500 g x 6
 6h - 4°C
 24h - 4°C

RASPBERRY

66062 | 500 g x 6
 6h - 4°C
 24h - 4°C

STRAWBERRY

66061 | 500 g x 6
 6h - 4°C
 24h - 4°C

Range "Ready to decorate"

RAW PASTRY BASES



Non-contractual photo.

RAW MINI QUICHE BASE

Tray of 25 shell of pure butter mini tartlets.

96796 | 9 g x 125



PUFF PASTRY

Pure butter. Not pricked.
± 57 x 37 cm

160378 | 700 g x 14



1/2 PUFF PASTRY SHEET

Pure butter. Not pricked.
± 37 x 28 cm

160462 | 300 g x 16



SWEET PASTRY BASE STICK

Pure butter.
± 13,5 x 4,5 cm

96797 | 32 g x 70



SWEET PASTRY BASE

Pure butter.
± Ø 10 cm

96685 | 41 g x 80



SWEET PASTRY BASE

Pure butter.
± Ø 26 cm

96686 | 300 g x 16



SHORTCRUST PASTRY BASE

Pure butter.
± Ø 10 cm

96381 | 55 g x 70



Range "Ready to decorate"

BAKED PASTRY BASES



MINI SWEET TART BASE ASSORTMENT

3 bags of 35 pieces of cocoa pastry base; 2 bags of 35 pieces of plain pastry base with chocolate chips; 2 bags of 35 pieces of Cracker Grahams pastry base. $\pm \varnothing 4$ cm

160249 | 7 g x 245



BUTTER STICK BASE

Pure butter.

$\pm 14,5 \times 4,5$ cm

96798 | 28 g x 56

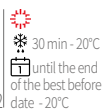


NEW

THE MUST-HAVE SWEET ROUND TART BASE

Pure butter, cocoa butter coating.
 $\pm \varnothing 5,5$ cm

160508 | 14 g x 192



NEW

THE MUST-HAVE SWEET ROUND TART BASE

Pure butter, cocoa butter coating.
 $\pm \varnothing 8$ cm

160509 | 26 g x 108



MINI SWEET SQUARE TART BASE

Pure butter, cocoa butter coating.
 $\pm 3 \times 3$ cm

96995 | 6 g x 245



MINI SWEET ROUND TART BASE

Pure butter, cocoa butter coating.
 $\pm \varnothing 4$ cm

96994 | 7 g x 245



Our range of pure butter tart bases is made in France with praline (almond and hazelnut), resulting in a more crispy crust with a beautiful coloration.



SWEET ROUND TART BASE

Pure butter, cocoa butter coating.
 $\pm \varnothing 5,5$ cm

160256 | 11 g x 100



SWEET ROUND TART BASE

Pure butter, cocoa butter coating.
 $\pm \varnothing 8$ cm

160255 | 22,2 g x 60



SWEET SQUARE TART BASE

Pure butter, cocoa butter coating.
 $\pm 6,5 \times 6,5$ cm

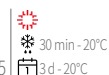
96792 | 19,5 g x 75



SWEET RECTANGLE TART BASE

Pure butter, cocoa butter coating.
 $\pm 9,5 \times 4$ cm

96795 | 20,5 g x 75



Gourmet Range "Ready to decorate"

BAKED PASTRY BASES



NEW

TOMATO AND THYME SHORTBREAD

Olive oil and butter.
± 3,5 x 3,5 cm

4858 | 4 g x 320



NEW

BLACK PEPPER SHORTBREAD

Olive oil, butter and pepper.
± 3,5 x 3,5 cm

4859 | 4 g x 320



PARMESAN SHORTBREAD

Pure butter shortbread, PDO parmesan (33%).
± 3 x 3 cm

4783 | 5 g x 320



MINI OINON PASTRY BASE

Pure butter.
± 3,5 cm

160358 | 9 g x 192



MINI SAVOURY CONES ASSORTMENT

4 flavours : tomato, basil, sesame, plain.

160471 | 4,5 g x 180



MINI ROUND SAVOURY PASTRY BASE

Pure butter, cocoa butter coating.
± Ø 4 cm

96992 | ± 7,5 g x 245



MINI SQUARE SAVOURY PASTRY BASE

Pure butter, cocoa butter coating.
± 3 x 3 cm

96993 | 6 g x 245





Savoury reception

BAKED PASTRY BASES

NEW

EMMENTAL CHEESE AND PARSLEY WAFFLE TRAY

Potato and French Emmental cheese.

± 37,5 x 31,5 cm

6873 | 1,1 kg x 3



MINI TRUFFLE FOCCACIA

Natural truffle flavour.

± 5 x 5 x 1,5 cm

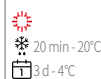
160383 | 22 g x 150



MINI PLAIN FOCCACIA

Semi-complete flour-based paste. Fleur de sel from Guérande (France). ± 5 x 5 cm

96552 | 22 g x 150



MINI NORDIC BREAD

± Ø 4 cm

160347 | 3,5 g x 280



pain pop art
© Pain-Petfour



POP ART BREAD ASSORTMENT

4 flavours : piperade, 4 pepper, lemon, walnut.
(4 bags of 60 pieces). ± 5 x 5 x 3,5 cm

160250 | 28 g x 240



Savoury reception

MINI SAVOURY BASES FOR GARNISHING

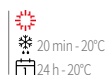


MINI MORICETTES BREAD ASSORTMENT

Plain, sesame, poppy.

± 9 cm

160395 | 25 g x 120



NAVETTE

Soft brioche dough.

± 7,5 cm

160270 | 15 g x 150



MINI PLAIN BRIOCHE

± Ø 4 cm

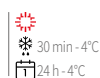
96373 | 10 g x 100



MINI POPPY BRIOCHE

± Ø 4 cm

96374 | 10 g x 100



Savoury reception

MINI SAVOURY BASES FOR GARNISHING



MINI SESAME BUN

± Ø 4,5 cm

96321 | 25 g x 120

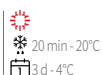


MINI LEMON BUN

Semi-complete flour-based paste, colored with curry, essential lemon oil (10%) and lemon juice (4%).

± Ø 5 cm

96358 | 22 g x 150

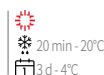


MINI SWEET CHILI BUN

Semi-complete flour-based paste, colored with paprika.

± Ø 5 cm

96356 | 22 g x 150

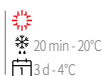


MINI 4 PEPPER BUN

Semi-complete flour-based paste, colored with squid ink.

± Ø 5 cm

96357 | 22 g x 150



MINI MULTICEREALES BUN

Semi-complete flour-based paste. Poppy seeds topping.

± Ø 5 cm

96355 | 22 g x 150



Bread expertise



LA MIE DES CHEFS

has selected for you 85 references of bread made in accordance with all the proper rules by bakers paying particular attention to the quality of their products.

BAKERY

KNOW-HOW

Thanks to the bakery know-how and the premium choice of ingredients, we offer you a range of typical breads adapted to each moment of consumption.



Breads & Breakfast



Organic breads



ORGANIC CRYSTAL BUN



Typical Spanish bread with its crispy thin crust. Sourdough and olive oil base.

± Ø 11 cm

89394 | 75 g x 60



40 min - 20°C



24 h - 20°C

Gluten free breads



GLUTEN FREE SMALL BREAD

Mix of whole rice flour, millet, buckwheat, rice, corn starch and millet seeds. Reheat in its individual packaging.

± 8 x 4 x 4 cm

35433 | 45 g x 50



9 min - 160°C



24 h - 20°C



GLUTEN FREE MULTI SEEDS BUN

Rice, tapioca and corn flour.

± Ø 9 cm

200006 | 75 g x 32



2,5 h - 20°C



9 d - 20°C

Breads to share



LARZAC TWIST BREAD

Typical bread by its twisted shape and characteristic flavor. Wheat flour from Aveyron (France), barley malt flour, rye.

± 38 cm

96864 | 450 g x 20



90 min - 20°C



30 min - 180°C



48 h - 20°C



MULTIGRAIN TWIST BREAD

Multigrain twisted bread with a brown crumb, rich in seeds. Wheat, rye and oats, with sunflower seeds, flax seeds and sesame.

± 28 x 12 x 7 cm

96897 | 600 g x 12



24 min - 190°C



12 h - 20°C

Breads to share



NEW

MUESLI BREAD

Moulded bread with pumpkin seeds, raisins, sesame seeds, sunflower seeds, walnuts, apples, apricots and flax seeds.

± 39 x 29 x 23 cm

160484 | 500 g x 12



CRANBERRY RÉVEIL PAIN®

Made from fermented dough. Inclusions of cranberry (24%).

± 20 x 9 x 7 cm

96868 | 400 g x 20



CHOCOLATE RÉVEIL PAIN®

Made from fermented dough, double cocoa : cocoa base and chocolate chip inclusions.

± 20 x 9 x 7 cm

96869 | 400 g x 20



SQUASH SEEDS RÉVEIL PAIN®

Made from fermented dough. Inclusions of squash seeds (8%).

± 20 x 9 x 7 cm

96871 | 400 g x 20



FIG CHESTNUT HAZELNUT RÉVEIL PAIN®

Wheat, rye and chestnut flours. Figs, chestnuts, hazelnuts inclusions.

± 19 x 11 x 6,5 cm

160357 | 400 g x 20



FIG, ALMOND AND HAZELNUT MOULDED BREAD

Semi-complete flour enriched with sunflower seeds, whole fruit (Turkish figs 14.5%, Italian hazelnuts 5% and California almonds 5%).

± 27 x 9,5 x 9,5 cm

96123 | 950 g x 8



Breads to share



RUSTIC LINGOT LOAF

Semi-complete flour, strong sourdough flavour, amber crumb, very present crust. A delicious country recipe.

± 35 x 13 x 8 cm

96132 | 700 g x 8



TERROIR BRICK

Semi-wholemeal flour.

± 38 x 12 x 7 cm

96236 | 720 g x 10



MULTIGRAIN LOAF

Rye, malted barley and roasted wheat flour. Seed inclusions: brown flax, sunflower, yellow flax, sesame and grey poppy. Oatmeal on top.

± 28 x 11 cm

96639 | 450 g x 22



SOURDOUGH BRICK

Wheat flour and sourdough.

± 26 x 10 cm

96015 | 450 g x 22



Breads To share



NEW

ROUND LOAF OF YESTERYEAR

Rye and spelt flour, rye sourdough.

± Ø 19 cm

160493 | 500 g x 10

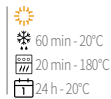


TERROIR BRICK

Wheat flour brick. Very tasty crust and crumb.

± 21 x 17 x 8 cm

96880 | 400 g x 12

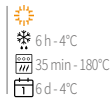


WALNUT AND RAISIN BRICK

Semi-complete wheat flour from Aveyron (France). Inclusions of walnuts and melting raisins.

± 40 cm

96865 | 750 g x 15



OLIVE OIL FOUGASSE

Semi-complete flour, soft, generously thick and rich in olive oil. Perfect for sandwiches.

± 40 x 30 x 4 cm

160486 | 1,4 kg x 4



Baguettes to share



NEW

UNMISSABLE BAGUETTE

Natural sourdough, hearth baked.
± 54 cm

160495 | 280 g x 35



DUCHESSE BAGUETTE

Un sliced.
± 50 cm

37379 | 280 g x 28



THE MUST-HAVE BAGUETTE

Label Rouge wheat flour (60%). Baked on a hearth.
± 50 x 6,5 x 4,5 cm

96777 | 280 g x 25



MULTIGRAIN BAGUETTE

Hearth baked
± 50 x 6,5 x 4,5 cm

96789 | 280 g x 25



Individual breads



RUSTIC INDIVIDUAL ROUND LOAF

Semi-wholemeal country flour, grey crumb, light fruity sourdough flavour.
± 6,5 x 4,5 cm

96692 | 36 g x 150



OLIVES FOUGASSETTE

Semi-wholemeal flour, crumb browned with pieces of black olives (12%), core filled with olive paste (9%). ± 8,5 x 4,5 x 2,7 cm

96124 | 39 g x 75



ROYAL RYE SMALL BREAD

Semi-wholemeal flour, beautiful brown colour and very refined taste. Royal rye lumberjack recipe. ± 10 x 5 x 3,5 cm

96134 | 39 g x 75



POINTED COUNTRY SMALL BAGUETTE

Aveyron wheat and rye flour.

± 15 cm

96866 | 45 g x 120



GLUTEN FREE SMALL BREAD

Mix of whole rice flour, millet, buckwheat, rice, corn starch and millet seeds. To Reheat in its individual packaging.
± 8 x 4 x 4 cm

35433 | 45 g x 50



MULTICEREAL RUSTIC ROLL

Semi-wholemeal flour, powerful taste of roasted cereals, light and amber crumb.

± 10 x 8 x 3 cm

96135 | 48 g x 130



Individual breads



NEW

CORN ROUND LOAF

Wheat flour and cornmeal, sunflower seed inclusions, cornmeal topping.

± Ø 6 x 1,5 cm

160494 | 55 g x 22
 30 min - 20°C
 5 min - 200°C
 3 d - 4°C



GUARIGUETTE ROLL

Sourdough bread with flowers and herbs in inclusions: rose, oregano, basil, wild garlic, rosemary, thyme, marigold, candula, blueberry. Oatmeal, sesame, linen and sunflower on top.

± 6 x 6 x 4,5 cm

160488 | 60 g x 100
 14 min - 185°C
 3 d - 4°C



SMALL ROLL

Sourdough roll made from Aveyron (France) wheat flour and rye.

± Ø 6 cm

96867 | 60 g x 120
 30 min - 20°C
 5 min - 200°C
 24 h - 20°C



SOURDOUGH BREAD

Pre-baked on hearth

± 7 cm

96094 | 80 g x 60
 30 min - 20°C
 9 min - 180°C
 8 h - 20°C



NEW

GOURMET SOURDOUGH SMALL BREAD

Wheat flour, wheat sourdough.
 ± 9,5 x 5,5 x 3,5 cm

160512 | 50 g x 60
 8-10 min - 200°C
 8-10 min - 200°C
 12-24 h - 20°C



PLAIN POINTED BREAD

Sourdough bread.
 Semi-wholemeal flour.
 ± 12 x 4,5 x 2,5 cm

96270 | 40 g x 170
 12 min - 185°C
 3 d - 4°C



CEREAL POINTED BREAD

Semi-wholemeal flour toasted seeds in the crumb and on the top. ± 12 x 4,5 x 2,5 cm

96271 | 40 g x 170
 12 min - 185°C
 3 d - 4°C



OLIVES POINTED BREAD

Semi-wholemeal flour. Black olives from Spain and green olives from Morocco.
 ± 12 x 4,5 x 2,5 cm

160264 | 40 g x 170
 12 min - 185°C
 3 d - 4°C



MINI OLIVE OIL CIABATTA

Crispy crust, light crumb softened with olive oil.

96183 | 50 g x 84
 15 min - 20°C
 10 min - 190°C
 24 h - 20°C



FLOURED MINI RUSTIC BREAD FLUTE

Semi-wholemeal flour, tasty grey crumb sprinkled with bran chips.

± 13 x 3,5 x 3,5 cm
 96148 | 45 g x 150
 12 min - 185°C
 3 d - 4°C



Individual breads



PETIT PAIN

Pre-baked on hearth. T65 wheat flour, "Label rouge".
± 8,5 x 6 x 4 cm

96574 | 40 g x 200



SMALL MULTIGRAIN BREAD

Pre-baked on hearth. "Label rouge" wheat flour. Sunflower, poppy, millet, sesame, yellow flax and brown flax seeds. ± 9 x 6 x 4 cm

96727 | 40 g x 200



RECTANGLE LOAF

Pre-baked on hearth. T65 wheat flour, "Label rouge".

± 12 x 6 x 4 cm

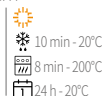
96573 | 55 g x 140



MULTICEREAL RUSTIC RECTANGLE

Pre-baked on hearth, "label Rouge" flour, decorated with seeds: sesame and poppy; in the crumb: sunflower, poppy, millet, sesame, yellow flax, brown flax. ± 12 x 6 x 4 cm

96759 | 55 g x 140



NATURAL DIAMOND BREAD

Soft wheat flour, very honeycombed crumb, cream-coloured, crispy crust. Pre-baked on hearth.

± 13 x 6,5 x 5 cm

96180 | 57 g x 120



MULTIGRAIN DIAMOND BREAD

Soft wheat flour, very honeycombed crumb, cream-coloured, ripe wheat flavour, crispy crust, 6 cereals and 4 brown linseeds, millet, pumpkin and sunflower seeds. Precooked on hearth.

± 13 x 6,5 x 5 cm

160279 | 57 g x 120



Sandwich breads



LOBSTER ROLL

4 blocks of 5 buns to separate.
± 20 cm

160345 | 100 g x 20



GIANT BRETZEL

To moisten and sprinkle with
coarse salt.

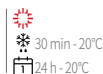
145 | 150 g x 16



BAGNAT BREAD

Malted wheat flour.
± Ø 14 cm

160361 | 120 g x 36



PLAIN CIABATTA SANDWICH

Extra virgin olive oil.
± 21 x 7,5 x 4 cm

160461 | 140 g x 50



MULTICEREAL SANDWICH BAGUETTE

Un sliced.

± 24 x 6,5 x 3,5 cm

96239 | 160 g x 38



PLAIN SANDWICH BAGUETTE

"Label Rouge" wheat flour.

± 27 cm

96312 | 140 g x 50



MULTIGRAIN HALF BAGUETTE

Multigrain baguette with wheat,
rye, oats and barley, with
flaxseed, sesame and sunflower
seeds. ± 22 x 6 x 4 cm

96898 | 140 g x 50



PLAIN SANDWICH

Un sliced.

± 24 x 6,5 x 3,5 cm

96238 | 160 g x 38



PRETZEL BREAD

Half baguette
± 24,5 cm

160463 | 120 g x 70



HOT-DOG BREAD

Sliced.
± 22 x 6 cm

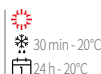
160268 | 90 g x 60



PANINI

to Reheat 4 to 5 minutes with
a toaster. ± 28 cm

160342 | 140 g x 50





NEW

PLAIN BRIOCHE BUN

Sliced.

± Ø 12 cm

160511 | 90 g x 30

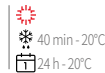


ORGANIC CYSTAL BUN

Typical Spanish bread with a thin, crispy crust and the fine honeycombing characteristic of "cystal bread". Made with sourdough and olive oil.

± Ø 11 cm

89394 | 75 g x 60



MULTIGRAIN BUN

Sliced.

± Ø 11 cm

160354 | 80 g x 30



ONION AND CHEESE BUN

Sliced.

± Ø 10 cm

96661 | 70 g x 36



BLACK BUN PEPPER MULTIGRAIN

Sliced.

± Ø 10 cm

96663 | 70 g x 36



GLUTEN FREE MULTIGRAIN BUN

Farine de riz, de tapioca et de maïs. ± Ø 9 cm

200006 | 75 g x 32

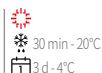


SWEET CHILI BUN

Semi-wholemeal wheat flour, homemade sourdough, PDO Espelette pepper.

± Ø 10 cm

160360 | 70 g x 30

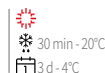


LEMON BUN

Semi-wholemeal flour, coloured with curry, lemon juice and candied lemon zest (6%).

± Ø 12 cm

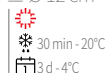
160457 | 90 g x 40



BLACK BUN PEPPER

Semi-wholemeal flour. Coloured with squid ink, perfect balance of four peppers for a refined freshness in mouth. ± Ø 12 cm

160456 | 90 g x 40



BUN'N'ROLL

Made from a pure butter croissant paste.
Very light texture.
± Ø 8,5 x 3 cm

36967 | 85 g x 50



BUN RUSTIQUE

Pure butter, floured, brioche.
Sliced. ± Ø 10 cm

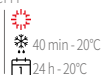
96666 | 60 g x 36



CEREALS CRYSTAL BUN

Multigrain version of the crystal bun. Sliced. ± Ø 11 cm

89856 | 70 g x 60



SESAME BUN

With butter.
Sliced. ± Ø 10 cm

96662 | 70 g x 36



CLASSIC SESAME BUN

Sliced.

± Ø 11 cm

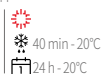
160353 | 80 g x 30



BEER CRYSTAL BUN

Recipe made with beer, sourdough and olive oil. Decorated with wheat semolina. Not sliced. ± Ø 11 cm

89894 | 80 g x 60



WHITE BUN BLACK SESAME

Sliced.

± Ø 9 cm

160451 | 70 g x 36



Buns & Bagels



NEW RECIPE

ORIGINAL BUN

Made with potato. Not sliced.
± Ø 11 cm

160510 | 80 g x 50



CLASSIC PLAIN BUN

Sliced.
± Ø 10 cm

96664 | 60 g x 36



NEW

CRYSTAL BUN

Typical Spanish bread with a thin, crispy crust and the fine honeycombing characteristic of "crystal bread". Made with sourdough and olive oil.
± Ø 11 cm

69837 | 75 g x 60



CRYSTAL BAGEL

Wheat flour, sourdough. Made with olive oil. Precut.

± Ø 11 cm

60875 | 55 g x 60



POPPY BAGEL

± Ø 11 cm

160223 | 115 g x 30



SESAME BAGEL

± Ø 11 cm

160222 | 115 g x 30



Specific breads



A traditional recipe with a soft texture inside and a crispy crust after baking at 180°C or salamander.



MOULDED RUSTIC BREAD

Sliced. Ideal for bruschettas (16 mm).

± 22 cm

96671 | 1 kg x 8



GARLIC AND BASIL FOCACCIA

Semi-wholemeal flour. Olive oil recipe. Fleur de sel from Guérande (France) on top.

± 10 x 9,5 x 2 cm

± 10 x 9,5 x 2 cm
160487 | 85 g x 60



Savoury snacks

NEW

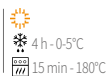


INDIVIDUAL QUICHE LORRAINE

Puff pastry, whole lardons smoked with beech wood, made in France. No preservatives or additives.

± Ø 10,5 cm

160473 | 150 g x 32

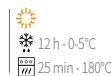


QUICHE LORRAINE TO SHARE

Puff pastry, whole lardons smoked with beech wood, made in France. No preservatives or additives.

± Ø 28 cm

160472 | 1,6 kg x 1



CROQUE-MONSIEUR

Superior cooked ham made in France, Emmental béchamel sauce, grated Emmental cheese.

± 12 x 12 cm

160480 | 200 g x 30



CHERRY TOMATO STIRATINA

Hand-stretched pâté, extra virgin olive oil. A blend of Focaccia and Pinsa. Crunchy on the outside, soft and airy on the inside. Long fermentation, slow cooking.

432 | 125 g x 20





Breakfast



FLOUR MIX CRÊPES*

Approximately 17 crepes of 150 g for 1 kg of mix.

PATFAM12 | 5 kg x 1

*in an airtight container



SWEET MINI VANILLA CRÊPES PANCAKES

Sweet, with a hint of vanilla.
± Ø 10 cm

95411 | 15 g x 180



± Ø 11 cm

96814 | 40 g x 72



SWEET WHEAT CRÊPES

Large crepes with butter (concentrated butter). ± Ø 31 cm

96375 | 70 g x 84



SWEET WHEAT CRÊPES

Specifically designed to be reheated on a crêpe pan, they are very quite large and do not dry out. ± Ø 35 cm

96376 | 70 g x 50



BLACK WHEAT CRÊPES

Specifically designed to be reheated on a crêpe pan, they are very quite large and do not dry out. ± Ø 35 cm

96377 | 80 g x 40



BRITTANY CRÊPES

Egg and milk pancakes with butter and orange blossom flavouring. ± Ø 25 cm

95404 | 40 g x 50



FLUFFY CRÊPES

Vanilla flavor.
± Ø 22 cm

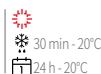
160214 | 80 g x 32



LIEGE WAFFLE

Free-range eggs.
± 13,5 x 10 x 2,5 cm

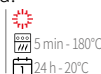
160213 | 105 g x 30



LIEGE WAFFLE

Sugar pearl inclusions.
Individually wrapped.

160394 | 100 g x 48



Breakfast



NEW

ROUND WAFFLE

Vanilla flavour. Ideal for brunch.
To share.

± Ø 18 x H 4 cm

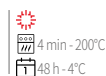
160506 | 125 g x 8



BRUSSELS WAFFLE

± 17 x 10 x 3 cm

160464 | 85 g x 24



SLICED FRENCH TOAST

Brioche bread soaked in milk,
cream eggs. Toasted.

± 13 x 8 cm

95541 | 100 g x 36



NEW

BRIOCHETTE

Pure butter, sourdough.

± Ø 8 x 1,5 cm

160490 | 40 g x 75



BRIOCHE WITH HEAD

Pure butter. Precooked.

± Ø 7,5 cm

96776 | 45 g x 100



HAZELNUT CHOCOLATE BRIOCHE

Butter brioche with hazelnut
chocolate spread. Palm oil free.

± Ø 8,5 x 1 cm

160513 | 100 g x 54



Mini madeleines to put 4'30 in a oven
to restore their crispiness on the surface and their softness inside.



MINI COMMERCY MADELEINE WITH VANILLA

Madeleine with butter and fresh
cream, decorated with brown
candy. ± 6,5 x 4 x 3 cm

96791 | 18 g x 140



MINI COMMERCY MADELEINE WITH CHOCOLATE

Madeleine with butter, chocolate
and chocolate chips.

± 6,5 x 4 x 3 cm

96758 | 18 g x 140



MINI COMMERCY MADELEINE

Pure butter madeleine.

± 6,5 x 4 x 3 cm

96716 | 18 g x 140



Breakfast



BABKA

Soft brioche braided with chocolate, hazelnut slivers. Uncut.

160455 | 400 g x 6



MOUSSELINE BRIOCHE

Pure butter. Uncut
± 20,5 x 10,5 x 9,5 cm

96970 | 400 g x 6



LEMON FINANCIER CAKE

Financier with butter, almond and lemon peel. Uncut
± 24 x 11 x 7 cm

3563 | 1 kg x 3



MARBLE CAKE

Pure butter cake, chocolate and almond butter financier. Uncut
± 24 x 11 x 7 cm

4046 | 620 g x 4



Breakfast



Charentes-Poitou pure butter excellence range

"100% French manufacturing and made from noble raw materials. Its manufacturing process inspired by traditional methods, offers product consistency all year round and gives our viennoiseries special organoleptic characteristics: crisp puff pastry, a creamy and airy crumb and an irresistibly buttery flavour!"



CROISSANT

Charentes-Poitou PDO butter 23%. $\pm 13 \times 6,5 \times 4,5$ cm



31780 | 80 g x 60



PAIN AU CHOCOLAT

Charentes-Poitou PDO butter 21%, chocolate 9%. $\pm 10 \times 6,5 \times 3,5$ cm



31792 | 80 g x 60



CROISSANT LUNCH

Charentes Poitou PDO butter 23%. "Lenôtre professional recipe". $\pm 8,5 \times 4,5 \times 2,5$ cm



31778 | 30 g x 195



PAIN AU CHOCOLAT LUNCH

Charentes Poitou Butter PDO 20%, chocolate 14%. "Lenôtre professional recipe". $\pm 6 \times 4,5 \times 2,5$ cm



31776 | 35 g x 210



RAISINS SWIRL LUNCH

Charentes Poitou Butter PDO 18%, raisins 13%. "Lenôtre professional recipe". $\pm 5 \times 4,5 \times 2,5$ cm



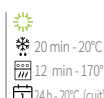
31290 | 30 g x 230

Fine butter range



CROISSANT LUNCH

Butter 25,5%, French wheat flour from the CRC network, gilding free-range eggs certified "Label Rouge".



52276 | 30 g x 200



PAIN AU CHOCOLAT LUNCH

Butter 21%, chocolate 10%, French wheat flour from the CRC network, gilding of free-range eggs certified "Label Rouge".



52277 | 35 g x 192



RAISINS SWIRL LUNCH

Butter 15%, grapes 9,5%, French wheat flour from the CRC network, gilding of free-range eggs certified "Label Rouge".

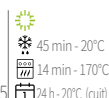


52580 | 30 g x 192



ASSORTIMENT OF LUNCH VIENNOISERIES

Raisin swirl with butter 13%, raisins 14%; chocolate bread with butter 20%, chocolate 12%; croissant with butter 23%.



160220 | 30 g x 135



Viennoiseries – ready to bake

Fine butter range



NEW

CURVED CROISSANT CROISSANT

Butter 23%.

± 8 x 7,5 x 4 cm



35203 | 70 g x 70

Butter 23%.

± 11 x 5 x 3,5 cm

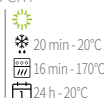


96119 | 60 g x 70

PAIN AU CHOCOLAT

Butter 20% and
chocolate 9%.

± 10 x 6,5 x 3,5 cm



96112 | 75 g x 70

RAISINS SWIRL

Pastry cream 26%,
raisins 13%.

± 10 x 8 x 3 cm



96052 | 110 g x 60



MINI CROISSANT

Fine butter 23%.

± 7 x 4 x 2,5 cm



96760 | 20 g x 260

MINI PAIN AU CHOCOLAT

Fine butter 19%, chocolate 14%.

± 6 x 4 x 2,5 cm



96761 | 28 g x 260

MINI RAISINS SWIRL

Fine butter 14%, raisins 13%.

± 5,5 x 4,5 x 2,5 cm



96762 | 30 g x 260

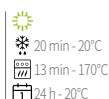


MINI TRESSE AU CHOCOLAT

Puff pastry filled with pastry
cream and chocolate chips.

Butter 12%, chocolate chips 11%.

± 9,5 x 3 x 2 cm



96179 | 28 g x 100

MINI APPLE TURNOVER

Fine butter 19%, apple sauce 32%.

± 8,5 x 6,5 x 2 cm



32924 | 40 g x 255

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Positive
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Keys

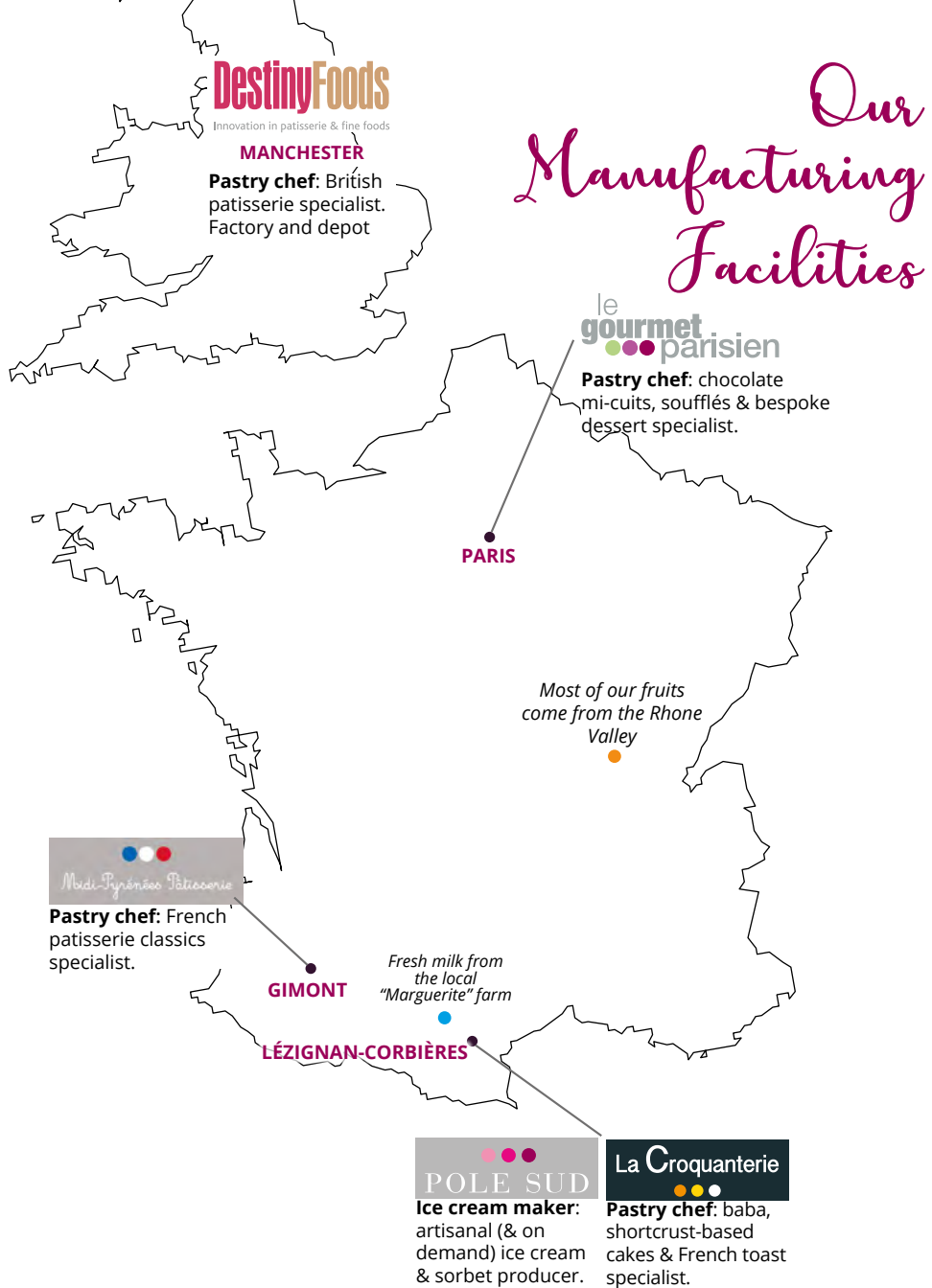
 Frozen |  Raw |  Precooked |  Ready to serve after the indicated defrosting instructions

 4 h 4°C Defrosting time & defrosting temperature

 10 min 230°C Baking or cooking time & baking temperature or microwave power

 24 h 4°C Product shelf life and temperature after defrosting

NEW New product / New recipe available from January, 1st, 2024.



FIND US AT THE 2024 “TROPHÉES DE LA GLACE”.

Following the success of the first two editions, we are launching the **3rd edition of “Les Trophées de la glace” with an international dimension**. This competition, showcasing creative work around ice cream, is open to professionals in the food industry. The final rounds will take place on **Monday, March 25th, 2024**, the day after the European Artisanal Ice Cream Day at Ferrandi Paris School. Apply for this competition on the website www.tropheesdelaglace.fr



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