

# L'épicerie de Marie

Your  
St Maarten  
Yacht Provisioner

Come & visit our Gourmet Shop  
Finest & exclusive European products :  
Caviar - Fresh Fish - Cheeses



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# L'épicerie de Marie

"Boutique style Provisioning"

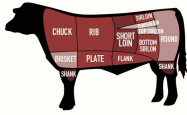
Our focus is providing the best products essential for any yacht chef, allowing them to create outstanding culinary creations. We take yacht provisioning to a whole new level, providing premium products, reliable service and product customization.



# THE BUTCHERY

## **Meat & Poultry - Viandes & Volailles**

PRICES & AVAILABILITY MAY VARY DURING THE SEASON



## **Bavarian Simmental Beef - Germany**

### **Bœuf Simmental de Bavière – Allemagne**

The best Alpine meat there is Simmental cattle is one of the most important breeds in Austria and Germany. They were originally bred in the Bernese Oberland (Simmental) region and can now be found across all Austrian and German Alpine regions.

Typical for this cattle breed is a white head with piebald spots around the eyes or on the cheeks and white legs. Simmental meat is flavoursome, aromatic and featured on the menu of many gourmet restaurants.

**Rack of beef rib** Train de Côtes de Bœuf

**Beef rib bone-in** Côte de Bœuf

**Beef ribeye whole** Entrecôte de Bœuf

**Beef ribeye steak** Entrecôte de Bœuf pièce

**Beef sirloin whole** Faux Filet de Bœuf entier

**Beef sirloin steak** Faux filet pièce

**Beef tenderloin whole trimmed** Filet de Bœuf entier

**Beef tenderloin steak** Filet de Bœuf pièce

**Beef flank** Bavette Aloyau

**Beef skirt** Hampe

**Beef for roast** Rôti de Bœuf

**Beef cheeks** Joue de Bœuf

**Beef minced** Bœuf haché

**Beef short ribs bone-in** Plat de côtes

## **Wagyu beef - Australia**

### **Bœuf Wagyu – Australie**

Wagyu meat is quite unlike any other beef, it's considered to be a much higher quality, tender and juicy with very healthy fat; as it has a high percentage of unsaturated and polyunsaturated fatty acids such as oleic acid and conjugated linoleic acid, which help to prevent a range of illnesses.

**Rack of beef rib** Train de Côtes de Bœuf

**Beef rib bone-in** Côte de Bœuf

**Beef ribeye whole** Entrecôte de Bœuf entière

**Beef ribeye steak** Entrecôte de Bœuf pièce

**Beef sirloin whole** Faux Filet de Bœuf entier

**Beef sirloin steak** Faux filet pièce

**Beef tenderloin whole trimmed** Filet de Bœuf entier

**Beef tenderloin steak** Filet de Bœuf pièce

## **Salers Beef - France**

### **Bœuf Salers Massif Central – France**

Dry aging beef allows the natural enzymes to break down the tough connective tissue in the meat, while the evaporation of water allows for a concentrated and richer flavor. This method is not new, in fact, it is quite old. Temperature and humidity must be strictly controlled during the aging process. However, dry-aging is not science or facility. It is the butcher, who brings to the process his art, founded in years of experience. It is this experience and watchful attention to detail that allows a cut of beef to be transformed into memorable sensation.

**Rack of beef rib** Train de Côtes de Bœuf

**Beef rib bone-in** Côte de Bœuf

**Beef ribeye whole** Entrecôte de Bœuf  
**Beef ribeye steak** Entrecôte de Bœuf pièce  
**Beef sirloin whole** Faux Filet de Bœuf entier  
**Beef sirloin steak** Faux filet de Bœuf pièce  
**Beef tenderloin whole trimmed** Filet de Bœuf entier  
**Beef tenderloin steak** Filet de Bœuf pièce  
**Beef flank** Bavette Aloyau de Boeuf  
**Beef Skirt** Hampe de Bœuf

## **Aberdeen Angus Beef – Scotland**

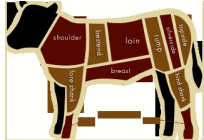
### **Bœuf Angus Aberdeen – Ecosse**

All our beef is purebred Aberdeen Angus from the Scottish Highlands. The reason for this being the rich pastures are ideally suited to the production of premium quality beef. We buy beef with good definition of fat to ensure excellent natural marbling, essential for succulent and tasty meat. Our beef is hung for a minimum of 14 days extending up to 40 days to provide beautiful meat, which is tender, rich and full of flavor. We sell only the best Aberdeen Angus cattle that can be traced back to the farm on which it was reared. This ensures that the breeds we use are fed with a natural diet free from growth hormones and additives. It is then aged and butchered on our premises in Chiswick.

**Rack of Beef rib** Train de Côtes de Bœuf  
**Beef rib bone-in** Côte de Bœuf  
**Beef ribeye whole** Entrecôte de Bœuf  
**Beef ribeye steak** Entrecôte de Bœuf pièce  
**Beef sirloin whole** Faux Filet de Bœuf entier  
**Beef sirloin steak** Faux filet pièce

Beef tenderloin whole trimmed Filet de Bœuf entier

Beef Tenderloin steak Filet de Bœuf piécé



## **Limousin Milk fed veal - France**

### **Veau fermier du Limousin – France**

However, in Limousin, the veal are fed throughout its short life by its mother's udder. They are slaughtered when they reach eighteen weeks old and when they weight around 450 pounds. The result is a luxurious meat that is creamy pink ivory in color and a texture that is not only velvety but fine and firm.

Milk fed veal rack 8 chops Carré de Veau fermier entier 8 côtes

Milk fed veal chop Côte de Veau fermier

Milk fed veal fillet Filet de Veau fermier

Milk fed veal scaloppini Escalope, paillarde de Veau fermier

Milk fed veal liver Foie de Veau fermier

Round fillet of milk fed veal Noix de Veau fermier

Milk fed veal shoulder Epaule de Veau fermier

Rump of veal Quasi de Veau

Veal osso buco Jarret de Veau

Veal for stew Blanquette de Veau



## **UK Lamb - Agneau Royaume Uni**

Lambs are born and reared in Wales; allowed to roam freely across our wholesome, natural habitat; and cared for by farmers with centuries of traditional farming practices under their belts. You can rest assured that our meat is prepared in approved abattoirs and that every single animal is fully traceable. We never compromise on food safety, quality or traceability. And we carry out inspections at every stage of the process

**Lamb rack Frenched 8 chops** Carré d'Agneau 8 côtes détalonnés

**Lamb fillet rolled as noisette** Noisette d'agneau

**Lamb fillet** Filet d'agneau

**Lamb shoulder** Epaule d'Agneau

**Lamb leg** Gigot d'Agneau

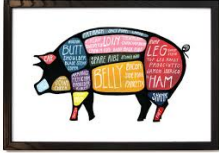
**Lamb saddle** Selles d'Agneau

**Lamb shank** Souris d'Agneau

**Lamb neck for stew** Collier d'Agneau

**Lamb breast** Poitrine d'Agneau





## **Acorn fed Iberian Pork - Spain**

### **Porc iberique – Espagne**

Our supplier in Paris only selects the best Iberian pigs, which are born and reared in free-range systems in our best parklands. Thus the slaughtered pigs are mainly the so-called 100% pure-Iberian pigs. This breed spends two years in a free-range system and only feeds on products of the parklands, mainly acorns and grass. These pigs represent the best of the Iberian breed.

**Acorn fed Iberian Pork rack Frenched** Carré de Porc Iberique 6 côtes

**Acorn fed Iberian Pork tenderloin** Filet Mignon de Porc Iberique

**Acorn fed Iberian Pork spare ribs** Travers de Porc Iberique

**Acorn fed Iberian Pork cheeks** Joue de Porc Iberique

## **Free range label rouge Pig - France**

### **Porc fermier label rouge – France**

A superior quality pork, once again produced to a strict set of specifications. Porc Fermier Label Rouge (Red Label free range pork) is the ideal choice for artisan butchers looking to offer their customers a truly top-quality product.

**Free range Pork rack Frenched** Carré de Porc fermier Label Rouge 6 côtes

**Free range Pork tenderloin** Filet Mignon de Porc fermier Label Rouge

**Free range Pork spare ribs** Côte de Porc fermier Label Rouge

**Free range Pork for roast** Roti de Porc fermier Label Rouge



## **Poultry France - Volailles France**

Our free range fed corn chickens are reared exclusively on small family farms in France. By day they are free to roam in open pastures and exhibit their natural behaviour. By night, they are protected in purpose built sheds and are fed a natural, cereal based diet.

**Free range corn fed whole chicken** Poulet jaune fermier PAC

**Free range corn fed airline chicken breast** Suprême de poulet jaune fermier

**Free range corn fed chicken thigh** Cuisse de poulet jaune fermier

**Free range corn fed chicken wing** Aile de poulet jaune fermier

**Cockerel** Coquelet PAC - 450gr

**Pigeon** Pigeonneaux PAC

**Free range Quail whole** Caille fermière

**Free range Quail breast** Suprême de caille fermière

**Free range corn fed Duck whole** Canette fermière PAC

**Free range corn fed Duck leg** Cuisses de canard fermier

**Free range corn fed Duck breast** Magret de canard fermier IGP

**Free range Duck leg confit** Cuisse de canard confite

**Free range corn fed Guinea Fowl whole** Pintade fermière PAC

**Free range corn fed Guinea Fowl breast** Suprême de Pintade fermière

**Free range corn fed Guinea Fowl thigh** Cuisse de Pintade fermière

## **Bresse Poultry – Miéral – Bresse - France**

These free range birds are highly valued for their gamey depth of flavour, yet with fine, tender flesh and delicious, clean-flowing fat. When butchered, the chickens have a clear reddish-pink tone to the flesh and pronounced yellowish fat. They are reared by small farms in a small designated area.

Bresse Chicken AOP – Whole

# Charcuterie – Delicatessen





## Iberico puro de Bellota - Acorn - fed pure Iberian delicatessen - Salamanca – Espagne

Almost a century of tradition, experience, and craftsmanship characterize Arturo Sanchez today, after three generations of producing Iberian pig-based products. Throughout this time, they have continually improved the way they select their pigs, the production techniques and the careful handling of the curing process. As a result Arturo Sanchez brand represents the true jewel of gastronomy. Their cutting-edge facilities are home to the latest technological innovations that are suitably combined with the tradition learnt, allowing for the production of artisanal products with the most thorough quality control.

Acorn - fed Iberian Ham – Bone out – (Iberico Puro Bellota) - 2,5kg – 95,00€ per Kg

Acorn - fed Iberian Ham (Iberico Puro Bellota ) - Sliced – 100gr – 9,50€

Acorn – fed Iberian Lomo (Iberico Puro de Bellota ) - Sliced – 100gr – 12,00€

Acorn – fed Iberian Chorizo (Iberico Puro de Bellota) - Whole – 1,4kg – 42,50€ per kg

Acorn – fed Iberian Chorizo (Iberico Puro de Bellota) - 100gr – 6,00€

Acorn – fed Iberian Fuet (Iberico Puro de Bellota) – 55,00€ per Kg

Serrano Ham bone out - Half leg - 3kg – 54,00 per kg



## Casalba Galician beef (Rubia Galicia) – Burgos – Spain

Aroma of the fields, innate to the raw materials, inherited tradition and artisan care... And our commitment to the highest standards of food safety at all stages of production . Made from the hind leg of a mature cow with salt, a touch of smoke, and a long time drying in the bodega, to achieve the unique, smooth texture and flavour of our cured beef.

Dry cured Galician beef Ham – bone out - half leg - 3,5 kg or sliced – 71,00€ per kg

Dry cured Galician beef Salami – 280/300gr – 53,00€ per kg



## Nuestro buey Wagyu – Burgos - Spain

With more than a hundred square metres of land per animal, music piped into their sheds, biodegradable bedding and a completely unique diet, our Wagyu cattle are the crowning glory of Grupo Altube.

Equally concerned by global warming (nine per cent of the gases responsible for the greenhouse effect come from emissions caused by cattle), our animals enjoy an exclusively designed diet that is completely free of additives and so digestible that it produces no pollutant gases and ensures exquisite, healthy beef.

Wagyu beef Ham – 3kg/ 3,5kg - half leg or sliced – 89,00€ per kg

Wagyu beef Salami – 250/280gr – 58,00€ per kg



## The noir de Bigorre Pig – South west - France

**The Noir de Bigorre** is a pure breed of Gascon pig, today bred from sires registered in the herd book, raised in its historical geographical area in the foothills of the Pyrenees and in its natural habitat of meadows and woodland, using ancestral methods of husbandry.

Black pork Salami – 250/280gr – 55,00€ per kg



## Bottega del Prosciutto - San Daniele del Friuli - Italy

**I prosciutti di Levi** were born in San Daniele del Friuli, where a delicate balance of humidity and ventilation help to make one of the jewels of Italian food: prosciutto di San Daniele. Levi Gregoris personally selects the Italian pork legs, salts them and matures them using natural methods. It is thanks to his long-standing experience and passion that a unique product can be found in his "bottega", able to satisfy even the most demanding palates.

Prosciutto San Daniele aged 24 months

Coppa

Bresaola

Pancetta



## Dupérier Duck Foie Gras - Souprosse – France

The **Dupérier** House is the heir to a unique culinary expertise guarded for generations. It is Robert Dupérier, who today continues the tradition in the service of quality and authenticity. Although the tradition is an important part in the philosophy of the House, the recipes are continuously improved and enhanced over the years by the advice of great names of French cuisine. To do this, the House selects its crammers breeders carefully and monitors with a watchful eye the feeding of ducks during the breeding and feeding.

Whole duck foie gras - 200gr – tin – 38,00€

Whole duck foie gras - 200gr – jar – 41,00€

Whole duck foie gras Mi-Cuit - ready to eat - 300gr

Whole duck foie gras Mi-Cuit - ready to eat - 600gr

Fresh whole duck foie gras Extra A deveined - 600gr

Whole goose foie gras - 200gr – tin – 58,00€



## La Drosera Gourmande Duck Foie Gras - Laguiole – France

This whole duck foie gras by La Drosera Gourmande is artisan-produced, and its ingredients, all of French origin, are rigorously selected according to their high quality.

Whole duck foie gras - 50gr – 11,00€

Whole duck foie gras - 100gr – 21,00€

Whole duck foie gras - 190gr – 38,00€

Whole goose foie gras – 180gr - 55,00€

Duck confit (2 legs) – 765gr – 20,00€

Duck confit (5/8 legs) – 1900gr – 38,00€

## Godard Duck & Goose Foie Gras - Gourdon - France

The rustic flavors of duck foie gras are incorporated into this carefully prepared terrine, a popular favorite in France. The liver is gently marinated, pressed, heated in a water bath, compacted and chilled to allow for full maturation of flavors

Whole duck foie gras - 180gr – 35,00€

Whole duck foie gras - 200gr – 43,00€

Whole goose foie gras – 200gr – 62,00€



## **Marée - Fresh Fish & Seafood**

We fully trust Rungis market, south of Paris for our fish supplies. Impeccable quality, sourced mainly from small boats, house-smoked fish, a truly inique, first class service.

PRICES & AVAILABILITY MAY VARY DURING THE SEASON





**Wild Seabass** Bar de Ligne 500/1kg or 1/2kg or 2/3kg or 3/4kg or 4kg+



**Wild Seabass fillet** Bar de ligne filet

**Cod Cabillaud** 2/3 or 3/4 or 4kg+



**Cod back** Cabillaud dos



**Cod fillet** Cabillaud filet

**Scorpion fish** Chapon

**Conger** Congre 3/5kg



**Line caught seabream** Dorade Royale de Ligne 1/2kg or 2kg+



**Line caught seabream fillet** Dorade Royale de Ligne filet

**Saithe** Lieu Noir 2/3kg

**Saithe back** Lieu noir dos

**Saithe fillet** Lieu noir filet



**Monkfish tail** Queue de Lotte 500/1kg or 1/2kg or 2/3kg or 3/4kg

**Hake** Merlu 1.3/1.7kg or 1.8/2.5kg

**Hake fillet** Merlu filet

**Red fish** Sébaste

**Red fish fillet** Sébaste filet

## Halibut Flétan



Halibut fillet Flétan filet



Skate wings Aile de Raie 300/500gr or 500/800gr or 800gr+



Plaice Carrelet 200/400gr or 400/600gr or 800gr+



Plaice fillet Carrelet filet

## Lemon sole Sole Limande 200/300gr or 300/500gr or 600/800gr



John Dory Saint Pierre 300/500gr or 500/700gr or 700gr/1kg or 1/2kg or 2/3kg



John Dory fillet Saint Pierre filet



Brill Barbue ½ 1/2kg or 2/3kg

## Brill fillet Barbue filet



Dover sole Sole petits bateaux 300/400gr or 400/600gr or 600/800gr or 800gr +



Dover sole fillet Sole de petits bateaux filet



Wild turbot Turbot de ligne 500gr/1kg or 1/2kg or 2/3 or 3/4kg or 4/6kg or 6kg +



Wild turbot fillet Turbot de ligne filet

Eel Anguilles

Grey seabream Dorade grise 300/500gr



Encornet frais Fresh squid

Red Gurnard Grondin rouge 200/300gr or 300/500gr

Whiting Merlan 200/300gr



Whiting fillet Merlan filet



Red Mullet Rouget Barbet 200/300gr or 300/400gr



Red Mullet fillet Rouget barbet filet

Frog legs Cuisses de grenouilles

Cuttlefish Seiche

Cleaned Cuttlefish Blanc de seiche

Small squid Supion

Pout Tacaud

Pout fillet Tacaud filet

Smelt Eperlan friture



Pink seabream Pagre 300/400gr or 400/600gr or 600/800gr  
or 800gr/1kg or 1/2kg

Pink seabream fillet Pagre filet

Capitaine

Grouper Mérrou



Grouper fillet Mérrou fillet

Wild meager Maigre de ligne 1/2kg or 2/3kg or 3/4kg

Wild meager fillet Maigre de ligne fillet

Eglefin fillet Filet d'anon

Perch fillet Perche filet

Pike perch Sandre

Pike perch fillet Sandre fillet



Sardine whole Sardine entière

Sardine fillet Sardine fillet

Pike Brochet

Anchovies Anchois

Horse Mackerel Chinchard

Mackerel Maquereau



Mackerel fillet Filet de maquereaux

Small octopus Poulpe petit



Big octopus Poulpe gros



Tuna loin Sashimi grade Thon longue



Swordfish loin OP Espadon longue Xiphias



Red Snapper whole – Vivaneau entier

Red snapper fillet – Filet de vivaneau



Mahi mahi whole fillet or fillet portion – Filet de Mahi Mahi entier ou portionné



Wahoo whole fillet or fillet portion – Filet de Wahoo entier ou portionné

## Shellfishs – Fruits de mer

Scottish King Sea scallops Noix de Saint Jacques Ecossaïse



King Scallops with roe Noix de Saint Jacques avec corail

Clams



Cockles Coques

Whole scallops Coquilles St Jaques



Razor Shell Couteau



Bouchots mussels Moules bouchots



Vongole medium or big Palourdes moyennes ou grosses

Quahaug Praire

## Crustacean – Crustacés

**Crayfish** Ecrevisse 5/10 or 10/20 or 20/30 (pieces per kg)



**Blue lobster** Homard bleu 400/600gr or 600/800gr or 800gr/1kg

**Crawfish rouge royale** Langouste royale rouge 800gr/1kg

**Crawfish red Bretonne** Langouste rouge Bretonne 800gr/1kg



**Langoustines** 8/10 or 10/15 or 16/20 or 20/30 (pieces per kg)



**Spider crab** Araignée



**Crab** Tourteaux 400/600gr or 600/800gr or 800gr+

**Royal brown shrimp** Crevettes grises royale



**Cookeed Madagascar wild prawn** Crevettes sauvages de Madagascar cuites 6/8 or 10/20 or 20/30 (pieces per kg)

**Frozen Madagascar organic king prawn** 15/20 or 20/30 Crevettes Bio de Madagascar surgelé 15/20 ou 20/30



**Raw prawn** Crevettes crues 6/8 or 10/20 or 20/30 (pieces per kg)

Madagascar

## Farmed - Elevage



Sea bass bar 300/400gr or 400/600gr or 600/800gr or 800gr/1Kg



Sea bass fillet Bar filet



Sea bream Dorade royale 300/400gr or 400/600gr or 600/800gr or 800gr/1Kg



Sea bream fillet Dorade royale filet



Red Label Salmon Saumon Label Rouge 3/4kg or 4/5kg or 5/6kg or 6/7kg



Salmon fillet red label trim C Saumon filet Label rouge trim C



Trout Truite

Trout fillet Truite filet



Artic char Omble Chevalier

Artic char fillet Omble Chevalier filet



Turbot Turbot 600/900gr or 800/1kg or 1/2kg or 2/3 or 3/4kg



Turbot fillet Filet de Turbot



## **Le Borvo Smoked salmon**

Silky-smooth smoked salmon with its smoky and buttery taste is superb in every rendition. From intense Norwegian Smoked Salmon to tender and delicate Scottish Smoked Salmon, there's a taste for everyone. For those jaded connoisseurs, we recommend a Center Cut, one of our most exclusive delicacies of salmon tenderloin

Le Borvo Scottish smoked salmon - hand sliced - 1kg

Le Borvo Scottish smoked salmon - hand sliced - 200gr

Le Borvo Royal cut Scottish smoked salmon fillet - 200gr



## **Petrossian Smoked salmon**

Many have tried, none have matched the satiny texture and delicate taste of Petrossian smoked salmon. Harvested from the icy waters of the North Atlantic, then cold-smoked in our own smokehouse according to our slow and steady five-day method. Sliced by hand. Fresh, fragrant, truly sublime.

Petrossian Scottish smoked salmon - hand sliced - 1kg

Petrossian Scottish smoked salmon - hand sliced - 200gr

Petrossian Tzar cut Scottish smoked salmon fillet - 200gr





## **Petrossian caviar**

So what makes Petrossian caviar special? It starts with the sturgeon: whereas other producers pull the fish as soon as it matures, Petrossian allows the sturgeons to age, giving their caviar a fuller, more robust flavor. Working with specialists at the world's finest caviar refineries, the roe undergoes a specific salting process, giving the caviar beads the delicate accent of "malossol" – meaning "little salt."

- **Imperial Beluga**

This smooth and buttery caviar reveals a complex array of briny notes, gloriously imparting the flavor of the sea. Limited quantities.

Petrossian Imperial Beluga Caviar - 125gr – 1361,00€

Petrossian Imperial Beluga Caviar - 50gr – 545,00€

- **Royal Ossetra**

Ossetra is defined by a nutty flavor and firm, juicy grains ranging in color from a light to a warm, rich brown.

Petrossian Royal Ossetra Caviar - 125gr – 361,00€

Petrossian Royal Ossetra Caviar - 50gr – 145,00€

- **Royal Alverta**

Raised sustainably from white sturgeon in California waters, Alverta's smallish sized bead has a nutty, buttery flavor

Petrossian Alverta Caviar - 125gr – 225,00€

Petrossian Alverta Caviar - 50gr – 90,00€

## Spanish seafood items

If you love zesty and exotic seafood treats, you've come to the right place. Pungent little anchovies make a great snack and are great for topping gourmet pizzas and pasta sauces.



Ortiz conservas – Ondarroa Vizcaya – Basque Country - Spain

At Conservas Ortiz we preserve our products in the craft way, respecting traditional fishing methods. The result can be seen in the unmistakable texture of our products and their natural flavour which set them apart from the rest.

Anchovies fillets in extra virgin olive oil - Ortiz - 95gr – 10,00€

Anchovies fillets grande reserva in extra virgin olive oil – Ortiz – 55gr – 12,00€

'Gama Roja' Yellowfin tuna in extra virgin olive oil - Ortiz - 445gr – 18,00€

'Gama Roja' Yellowfin tuna fillets (ventresca) in extra virgin olive oil - Ortiz 110gr – 12,00€

'Gama Roja' sardine in extra virgin olive oil - Ortiz - 210gr – 6,00€



Ramon Pena conservas – Pontevedra – Galicia – Spain

From its origin, we carefully follow a production process with the most modern technology to offer high quality preserves that have become a cult product among the world's most renowned gourmets and chefs.

Sardine fillet in extra virgin olive oil - Ramon Pena - 150gr – 8,00€

Sardine fillet, skinless and boneless in extra virgin olive oil - Ramon Pena - 150gr – 12,00€

Baby squid in extra virgin olive oil - Ramon Pena - 150gr – 7,50€

Squid in extra virgin olive oil – Ramon Pena – 120gr – 6,60€

Octopus in extra virgin olive oil - Ramon Pena - 120gr – 8,85€



### Campisi – Pachini – Sicily – Italy

The consideration of the identity of the territory combined with the supervision of all the processes and the quality of the ingredients make Campisi a reality that blends the traditional tastes of the land and sea of Sicily.

Squid in extra virgin olive oil – Campisi - 300gr – 13,00€

Octopus in extra virgin olive oil – Campisi – 300gr – 15,00€

Anchovies fillets in extra virgin olive oil – Campisi - 100gr – 9,00€

Yellow fin tuna in extra virgin olive oil – Campisi - 300gr – 14,00€

Red tuna in extra virgin olive oil – Campisi - 300gr – 19,00€

Yellowfin tuna fillets (ventresca) in extra virgin olive oil – Campisi- 200gr – 14,00€



### Real conservera espanola – Pontevedra – Galicia – Spain

Small sardine in extra virgin olive oil – Real conservera espanola - 115gr – 9,00€

Small sardine in extra virgin olive oil – Real conservera espanola - 140gr – 10,00€

Squid in extra virgin olive oil – Real conservera espanola – 130gr – 11,00€

Yellowfin tuna fillets (ventresca) in extra virgin olive oil – Real conservera espanola - 115gr – 12,00€



### Terre Bormane – Imperia – Liguria - Italy

Anchovies fillets in extra virgin olive oil – Terre Bormane - 210gr – 21,00€

Yellowfin tuna in extra virgin olive oil – Terre Bormane - 300gr – 16,00€

Yellowfin tuna fillets (ventresca) in extra virgin olive oil – Terre Bormane - 200gr – 18,00€

# **Fruit & Vegetables**

## **Fruits & Légumes**



Following is a non-exhaustive list of what we can offer, fresh from the Rungis market. There are no prices printed as they vary considerably season to season.

**AVAILABILITY MAY VARY DURING THE SEASON**



## Vegetables - Légumes

Artichoke big - Artichaut Camus

Artichoke Sienna - Artichaut poivrade

Asparagus green - Asperges vertes

Asparagus white - Asperges Blanches

Avocado Hass – Avocado Hass - 4kg

Avocado Ryan – Avocat Ryan – 4kg

Beans flat - Haricot plat

Beans french - Haricot vert extra fin Kenya – 250gr or 2,7kg

Betroot cooked - Betterave cuite

Betroot raw - Betterave crue

Betroot colours mix – Betterave cru couleur mixte – 5kg

Bokchoy

Broccolis

Romanesco broccoli - Chou Romanesco

Brussel sprouts - Chou Bruxelles

Cabbage Chinese (Amsoi, Choisam, Kaichoi, Paksoi) - Chou chinois - 6kg

Cabbage green - Chou vert

Cabbage red - Chou rouge

Cabbage white - Chou blanc

Carrot - Carotte

Carrot with tops - Carotte fane

Carrot mix colour – 5kg

Cauliflower - Chou fleur

Celeriac - Céleri rave

Celery stick - Céleri branche  
Cucumber European - Concombre  
Cucumber Lebanese – Concombre Libanais  
Eggplant - Aubergine  
Fennel - Fenouil  
Leeks - Poireau  
Pepper green bell - Poivron vert  
Pepper red bell - Poivron rouge  
Pepper yellow bell - Poivron jaune  
Radish pink - Radis rose  
Snow peas - Pois Gourmand  
Spinach - Epinard branche  
Turnips - Navet  
Zucchini - Courgette  
Zucchini flower - Courgette Fleur  
Zucchini round - Courgette Ronde  
Zucchini squash yellow – Courgette jaune



### **Baby vegetables - Mini légumes**

Asparagus baby – Mini Asparagus – 9x200gr  
Aubergines baby – Mini Aubergines – 6x200gr  
Betroot baby - Mini Betterave – 4x400gr  
Carrot baby - Mini Carotte - 4x400gr  
Cauliflower baby - Mini chou fleur - 6x4pieces  
Corn baby - Mini maïs - 12x125gr

Fennel baby - Mini fenouil - 4x400gr  
Leeks baby - Mini poireau - 4x400gr  
Patty pan green baby - Mini pâtisson vert  
Patty pan yellow baby - Mini pâtisson jaune  
Pepper mix baby - Mini poivron mix - 1kg  
Turnips baby - Mini navet - 4x400gr  
Zucchini baby - Mini Courgette - 6x200gr  
Vegetables baby mix - Mini légumes mixtes - 8 punnets



## **Potatoes, Garlic, Onion - Pomme de terre, Ail et oignon**

Artichoke Jerusalem - Topinambour  
Sweet Potato - Patate douce  
Potato - Pomme de terre AGRIA  
Potato - Pomme de terre CHARLOTTE  
Potato - Pomme de terre ROSEVAL  
Potato fingerling - Pomme de terre GRENAILLE NOUVELLE  
Potato - Pomme de terre AMANDINE  
Potato - Pomme de terre BINTJE  
Garlic white - Ail Blanc  
Garlic purple - Ail Violet  
AOC Lautrec pink garlic - Ail Rose Lautrec  
Shallot - Echalotte  
Onion white - Oignon blanc  
Onion yellow - Oignon paille  
Onion red - Oignons rouge



## **Mushrooms - Champignons frais**

Chanterelles - 1kg

Enoki - 12x 100gr

Girolles - 1kg

Mushroom button - Paris - 3kg

Mushroom oyster - Pleurote grise - 3kg

Mushroom Shiitaké - 3kg

Pom pom - 1kg

Porcini - 3kg

Portobello - 1,5kg

Shimeji 2 x 500gr



## **Tomatoes -Tomates**

Tomato beefsteak - Tomate cœur de bœuf - 6kg

Tomato green Zebra - 3,5kg

Tomato heirloom - Tomate ancienne - 3,5kg

Tomato Kumato black - Tomate Kumato - 3,5kg

Tomato mix cherry - Tomate cerise mix cherry - 3kg

Tomato on the vine baby Datterino - Tomate cerise grappe datterino - 3kg

Tomato on the vine cherry Sweetbaby - Tomate cerise grappe sweetbaby - 3kg

Tomato on the vine Sweetpearl - Tomate grappe grosse - 7kg

Tomato red San Marzanno - Tomate San Marzanno rouge - 4kg

Tomato Yellow big - Tomate ananas - 4kg

Tomato yellow cherry - Tomate cerise jaune - 3kg





## Lettuce - Salades

Batavia Lettuce - Batavia

Chicoree - Endive

Frisee lettuce - Frisée fine jaune

Little Gem lettuce - Sucrine

Iceberg

Laitue lettuce - Laitue

Lambs leaves – Mâche - 1kg

Lolo Rossa

Mesclun lettuce – Mesclun - 1kg

Mizuna (pousse japonaise) - 1kg

Oak leaf blonde - Feuille de chêne Blonde

Oak leaf red - Feuille de chêne Rouge

Purslane - Pourpier vrac - 1kg

Radicchio

Rocket wild - Roquette sauvage - 1kg

Romaine lettuce - Romaine

Scarole lettuce - Scarole

Spinach baby - Epinard pousse - 1kg

Watercress - Cresson



## **Fresh herbs - Herbes Fraîches**

Basil - Basilic

Basil thai - Basilic thai

Chervil - Cerfeuil

Chives - Ciboulette

Coriander - Coriandre

Dill - Aneth

Lemongrass - Citronelle

Marjorum - Marjolaine

Mint - Menthe

Oregano - Origan

Parsley flat - Persil plat

Rosemary - Romarin

Sage - Sauge

Sorrel - Oseille

Tarragon - Estragon

Thyme - Thym Frais

Thyme lemon - Thym citron



## **Edible flowers - Fleurs Comestibles**

Marigold flowers - Soucis

Mixed flowers

Nasturtium - Capucines

Pansy flowers - Pensées



## **Fruits**

Apple Chanteclerc - Pomme Chanteclerc  
Apple Fuji - Pomme Fuji  
Apple Gala - Pomme Gala  
Apple Golden delicious - Pomme Golden  
Apple Granny Smith - Pomme Granny Smith  
Apple Pink Lady - Pomme Pink Lady  
Apple baby - Pomme d'apis - 12x150gr  
Apricot - Abricot  
Cherry - Cerise  
Fig - Figue  
Grapes black - Raisin noir  
Grapes Muscat - Raisin muscat  
Grapes white - Raisin blanc  
Melon - Melon Cavaillon  
Nectarine  
Peach flat - Pêche plate  
Peach white - Pêche blanche  
Peach yellow - Pêche jaune  
Pear baby - Poire mini – 12kg  
Pear Comice - Poire Comice  
Pear Conference - Poire Conférence  
Pear Grand champion – Poire Grand Champion  
Pear William - Poire Williams



## **Exotic fruits – Fruits Exotiques**

Bananas - Banane

Bananas baby – Banane Fressinette – 3kg

Cherimoya - 3kg

Curuba - 1kg

Dates Medjoul Jumbo - 5kg

Durian - 2,5kg

Feijoa - 2,5kg

Granadilla - 2kg

Pomegranate - Grenades – 3,5 kg

Guava – Goyave – 2kg

Kaffir lime – Combava – 2kg

Kiwi

Kiwai (kiwi baby) - Kiwai

Kumquat

Litchi - 2kg

Longan - 2kg

Lulo - 2kg

Mango - Mangue

Mangusteen - Mangoustan - 2kg

Passion fruit - Fruit de la passion - 2kg

Papaya - Papaye - 3,6kg

Pear asian Nashi

Persimmon - Kaki

Physalis - 12 punnets

Pineapple - Ananas

Pineapple Victoria - Ananas victoria

Pineapple baby - Ananas mini - 4kg

Pitahaya - 2,2kg

Rambutan - 2kg

Salak - 2kg

Starfruit - 1,5kg

Starfruit - Carambole

Tamarillo - 2,5kg



### **Citrus - Agrumes**

Buddha's hand - Main de Bouddha - 2 pieces

Lemon - Citron - 2kg

Lemon Kabosu - Citron Kabosu - 1kg

Lemon yusu - Citron yusu - 1kg

Lime - Citron vert

Kaffir Lime - Combava

Lime finger citrus - Citron caviar - 1kg

Clementine socculente

Orange California

Orange Soculente Navelate

Grapefruit yellow - Pamplemousse jaune

Grapefruit pink - Pamplemousse Rose



## **Berries - Fruits Rouges**

Blackcurrant - Cassis 12x125gr

Strawberry - Fraise - 8x250gr

Fraise des bois (Seasonnal)

Raspberry - Framboise – 12x125gr

Red currant – Groseille – 8x100gr

Blackberry - Mûre – 8x100gr

Blueberry - Myrtille - 12x125gr



## **Kopper Cress**

- Cress

**Aclla Cress®** Fresh, minty, citrus notes

**Affilla Cress®** Fresh peas

**Asanga Cress®** Lightly acidic

**Atsina® Cress** Sweet aniseed and liquorice with notes of fennel

**Basil Cress** Genuine basil

**Borage Cress** Oyster, cucumber

**Chilli Cress** Spicy mustard

**Daikon Cress®** Horseradish, radish

**Ghoa Cress®** Citrus, mild coriander

**Honny® Cress** Honey sweet

**Kikuna® Cress** Carrot, celery

**Limon Cress** Lemon, anise

**Mustard Cress** Horseradish, wasabi

**Persinette® Cress** Parsley

**Red Mustard Cress** Mild mustard with notes of cauliflower

**Rock Chives®** Mild garlic

**RucolaCress®** Young spicy nut

**Sakura Cress®** Black radish, radish

**Salicornia Cress** Salty, crispy

**Scarlet Cress** Mild red beet

**Sechuan Cress®** Sparkling, electric, numbing

**Shiso® Green** Mint anise

**Shiso® Purple** Cumin

**Tahoon® Cress** Forest, roasted beechnut

- **Mixed cress**

**Sakura Mix**

**Dulce Mix**

**Dutch stars favorites**

**Sea Cress Mix**

**Shiso Mix**

**Whatznew Mix**

- **Specialities**

**Anise Blossom** Fragrant aniseed, with a hint of tarragon

**Apple Blossom** Fresh sour, green apples

**Bean Blossom** Fresh bean flavour

**BlinQ Blossom®** Briny, fresh, salty

**Blue Ocean** Sweetish flowers, salty leaves, fresh oyster

**Citra Leaves**<sup>®</sup> Acidic citrus notes, fresh

**Cornabria Blossom**<sup>®</sup> The subtle, fresh taste of spring

**Cresssabi**<sup>®</sup> **Leaves** Wasabi with a spicy pepper character

**Dushi**<sup>®</sup> **Button** Many times stronger than sugar, mint, sweet, thyme

**Floregano**<sup>®</sup> Oregano, summery

**From Age Leaves**<sup>®</sup> Strong aged cheese

**Grenotti Leaves**<sup>®</sup> Hint of hazelnut, chestnut

**JamPet Leaves**<sup>®</sup> Raw French beans with notes of mushrooms and umami

**Jasmine Blossom** Highly aromatic, with the flavour of jasmine

**Kikuna**<sup>®</sup> **Leaves** Carrot, celery, nice "bite"

**Majii**<sup>®</sup> **Leaves** Juicy fresh leaf with strong flavour adopting capacity

**Oyster Leaves**<sup>®</sup> Salty, fresh oyster

**Paztizz Tops**<sup>®</sup> Sweet, aniseed

**Pepquiño**<sup>®</sup> Fresh cucumber with a fresh crispy taste

**Purple Delight**<sup>®</sup> Surprisingly sweet, with a hint of bitterness

**Salad Pea** Delicate pea flavour

**Salty Fingers**<sup>®</sup> Salty, crispy, slightly bitter

**Sea Fennel** Aromatic, herbs, asparagus

**Sechuan Buttons**<sup>®</sup> Sparkling, electric, numbing

**Shiso**<sup>®</sup> **Leaves Green** Mint, anis

**Shiso**<sup>®</sup> **Leaves Purple** Cumin

**Syrha Leaves**<sup>®</sup> Mild tangy flavour

**Tazuko Leaves**<sup>®</sup> A food-safe, non-edible ingredient

**Vananco Leaves**<sup>®</sup> Neutral with a firm bite

**Venus Vase** A natural glass, non-edible

**Wadi Tops**<sup>®</sup> Green olives



# Fromages, Beurres, Yaourts

## Cheese, Butter, Yogurt



### **Cooked Pressed hard cheese - Pâtes**

#### **Pressées Cuites**

Beaufort d'Eté AOC Réserve - Lait Cru - Savoie - France

Cheddar Fermier - Lait Cru - UK

Comté Fruité (15 mois) - Lait Cru - Jura - France

Comté Millésimé (24 mois) - Lait Cru - Jura - France

Comté Vieille Réserve (36 mois) - Lait Cru - Jura - France

Ossau Iraty - France

Parmesan Reggiano (24 mois) - Lait Cru - Italy

Parmesan Reggiano vacche rosse (36 mois) - Lait Cru - Italy

### **Uncooked, pressed semi hard cheese - Pâtes Pressées**

#### **Non Cuites**

Manchego 12 mois - Lait Entier Espagnol

Pécorino Romano DOP - Lait Entier - Italy

Raclette de Savoie - Lait Cru - France

## **Uncooked, unpressed soft cheese with white mould Pâtes Molles Fleuries**

Brie aux Truffes Spécialité (seasonal) - France

Brie de Meaux AOP - France

Brillat Savarin Affiné - Lait Pasteurisé - Bourgogne - France

Camembert de Normandie - France

Chaource AOC - Lait Cru - Champagne - France

Saint Félicien Fermier - Lait cru - Isère - France

## **Uncooked, unpressed soft cheese with washed rind**

### **Pâtes Molles Lavées**

Époisses AOP - Lait Cru - Bourgogne - France

Livarot AOC - Lait Cru - Normandie - France

Mont d'Or AOP - Lait Cru - Jura Mont d'Or AOP - France

Pont L'Eveque AOC - Lait Cru - Normandie Raclette - France

Reblochon Fermier AOP Extra - Lait Cru - Savoie - 500g - France

Saint Nectaire Fermier AOC - Lait Cru - Auvergne - France

Taleggio AOC - Lait Pasteurisé - Italy

Tome de Savoie IGP - Lait Cru - Savoie - France

## **Uncooked, unpressed soft cheese with veins of blue mould Pâtes Persillées**

Baby Stilton Bleu - Lait Pasteurisé - UK

Gorgonzola Dolce - Lait Pasteurisé - Italy

Morbier AOP Reserve - Lait Cru - Jura - France

Roquefort AOP Castelvial - Lait Cru - Aveyron - France

## **Fresh - Frais**

Buratta - Italy

Féta - Greece

Mascarpone - 250g - Italy

Mozzarella Buffalo D.O.P 125g - Italy

Ricotta - 250g -Italy

## **Soft goats cheese - Chèvre**

Bouton de Culotte Fermier -30gr - Lait cru - Saône et Loire - France

Chabichou Blanc AOC -150gr – Lait cru - Poitou Charente - France

Chevrot – 200gr - Lait cru – Sèvre et Maine - France

Couronne Lochoise – 200gr - Lait cru – Indre et Loire - France

Crottins de Chavignol Fermier AOC – 60gr - Lait cru - Chèr - France

Espi du poitou -150gr – Lait cru – Poitou Charente - France

Mothais - 240g – Lait cru - France

Losange – 200gr – Lait Cru - France

Pavé de Mazières - 140g – Lait Cru - Poitou Charente - France

Pouligny Saint-Pierre - 250gr - Lait Cru - Centre - France

Rouelle - 250g - Lait Cru - Midi Pyrénées - France

Sainte Maure - 300gr – Lait cru - Centre - France

Valençay AOC - 220g - Lait cru – Centre – France



## Butter - Beurre

Beurre de Baratte **unsalted** doux - 250gr

Beurre de Baratte **salted** demi sel - 250gr

Beurre Echiré **unsalted** doux - 250gr

Beurre Echiré **salted** demi sel - 250gr



## Cream - Crème

Crème fraîche



## Yogurt - Yaourts

Yaourt La fermière nature 2x140gr

Yaourt La fermière **vanilla** vanille 2x140gr

Yaourt La fermière **honey** miel 2x140gr

Yaourt La fermière **blueberry** myrtille 2x140gr

Yaourt La fermière **strawberry lemon** fraise citron 2x140gr

Yaourt La fermière **cherry** cerise 2x140gr

Yaourt La fermière **fig** figue 2x140gr

Yaourt La fermière **mango passion fruit** mangue passion 2x140gr

# Grocery - Epicerie



## Durum wheat Pasta - Pâtes au Blé Dur

Located in the heart of Tuscany, Martelli made its reputation with the best durum wheat used in the preparation of its pasta and through the exclusive use of molds bronze.

Spaghetti - Martelli Durum wheat pasta - 1kg - 10,90€

Spaghetti - Setaro Durum wheat pasta - 1kg - 10,90€

Spaghetti - Liguori Durum wheat pasta - 500gr - 3,00€

Linguine - Setaro Durum wheat pasta - 1kg - 10,90€

Linguine - Liguori Durum wheat pasta - 500gr - 3,00€

Fettucce - Setaro Durum wheat pasta - 1kg - 10,90€

Penne lisce - Setaro Durum wheat pasta - 1kg - 10,90€

Penne rigate - Setaro Durum wheat pasta - 1kg - 10,90€

Penne rigate - Liguori Durum wheat pasta - 500gr - 3,00€

Orecchiette - Setaro Durum wheat pasta - 500gr - 7,20€

Conchiglioni - Setaro Durum wheat pasta - 500gr - 7,20€

Paccheri - Setaro Durum wheat pasta - 500gr - 7,20€

Paccheri - Liguori Durum wheat pasta - 500gr - 7,50€



## **Egg pasta - Pâtes aux oeufs**

Tagliolini - Cipriani - Venice - Italy - 250gr – 9,30€

Tagliarelle - Cipriani – Venice - Italy - 250gr – 9,30€

Tagliarelle with spinach - Cipriani - Venice - Italy - 250gr – 9,30€

Pappardelle - Cipriani - Venice - Italy - 250gr – 9,30€

Tagliolini with truffles - Inaudi - Piedmont - Italy - 250gr – 17,50€

Tagliolini with porcini mushrooms - Inaudi - Piedmont – Italy - 250gr – 13,50€

Tagliatelle with truffles - Inaudi - Piedmont - Italy - 250gr - 17,50€

Flour Grano Tenero `00` – 1kg – 3,00€

Organic spelt Flour – Viola – Italy – 5,00€



## **Sauces**

The best Organic Tomatoes, grown in Alba, are transformed in 48 hours into a delicious organic purée. The fresh tomatoes are cooked without adding any salt. A true organic tomato produced in Alba (Piemonte) with an emphasis on purity and quality, each variety is made with 100% organic ingredients.

Organic crushed tomatoes - Prunotto - Piedmont - Italy - 340gr – 6,00€

Organic fresh chopped tomatoes (Polpa) - Prunotto - Piedmont - Italy  
690gr – 6,00€

Organic tomato purée (Passata) - Prunotto - Piedmont - Italy - 690gr – 6,00€

Organic peeled tomatoes - Prunotto - Piedmont - Italy - 550gr – 6,00€

PGI 'Cilieginò di pachino' Tomato sauce - Campisi - Sicily – Italy - 500gr – 6,00€

Organic arrabiata tomato sauce - Prunotto - Piedmont - Italy - 340gr – 6,00€

Organic basil tomato sauce - Prunotto - Piedmont - Italy - 340gr – 6,00€

PGI 'Cilieginò di pachino' Tomato & basil sauce - Campisi - Sicily - Italy - 300gr – 5,00€

Zucchini pasta sauce - Prunotto - Piedmont - Italy - 215gr – 6,00€

Eggplant pasta sauce - Prunotto – Piedmont – Italy - 215gr – 6,00€

Porcini pasta sauce - Prunotto – Piedmont – Italy - 215gr – 6,00€

Arrabiata pasta sauce - De Carlo – Italy - 220gr – 6,00€

Olive pasta sauce - De Carlo – Italy - 220gr – 6,00€

Artichoke and ricotta cheese pasta sauce - De Carlo – Italy - 220gr – 6,00€

Corsara tomato sauce – Venturino – Italy – 180gr – 6,00€

Ligurian olive & tomato sauce – Venturino –Italy – 290gr – 6,00€

Basil & tomato sauce – Venturino – Italy – 290gr – 6,00€

Sardenaira tomato sauce – Venturino – Italy – 290gr – 6,00€

Alle sarde pasta sauce - Campisi - Sicily - Italy - 200gr – 5,00€

Squid ink sauce - Campisi - Sicily - Italy - 200gr – 5,00€

Taggiasche olive paste (Tapenade) – Italy – 180gr – 6,00€



## Rice - Riz

Aged Canaroli superfine rice – Acquerello – Piedmont – Italy - 1kg – 15,00€

7 years aged Canaroli superfine – Acquerello – Piedmont – Italy – 500gr – 19,00€

Canaroli rice - Gli Aironi - Piedmont - Italy - 1kg – 8,50€

Canaroli rice con Gemma – Gli Aironi – Piedmont – Italy – 1kg – 9,00€

Arborio rice - Gli Aironi - Piedmont - Italy - 1kg – 8,00€

Vialone Nano rice - Gli Aironi - Piedmont - Italy - 1kg – 8,30€

Black rice Venere Nero - Gli Aironi - Piedmont - Italy - 1kg – 11,00€

Red rice Rosso Selvatico - Gli Aironi - Piedmont - Italy - 1kg – 11,00€

Madagascar red rice - Epicerie Lion - France - 400g – 11,40€

Koshihikari rice - Epicerie Lion - France - 400g – 12,55€

Cambodia rice - Epicerie Lion - France - 400g – 5,60€

Sushi rice - Epicerie Lion – France - 400g – 4,00€

Thai rice - Lotus – 1kg – 5,00€

Basmati pure rice – Tilda – 1kg – 8,00€

Fragrant Jasmine Rice – Tilda – 5,00€

Organic quinoa - Saborot - France - 1kg – 11,00€

Tricolore Quinoa – Saborot – France – 500gr – 11,00€

Organic lentils -- Italy – 500gr – 6,00€

Organic chick peas– Viola – Italy – 500gr – 4,00€

Organic black chick peas – Viola – Italy – 500gr - 4,50€

Organic farming Borlotti beans – Viola – Italy – 500gr – 7,50€

Du Puy Lentils - Sabarot – France - 1kg – 8,00€





## **Dry mushrooms - Champignons Séchés**

Extra dried porcini (*Boletus Edulis*) - Chambon & Marrel – France - 25g – 11,00€

Extra dried morels (*Morchella*) - Chambon & Marrel – France - 25g – 24,00€



## **Pickled mushrooms in oil - Champignons à l'huile**

Whole black head porcini - Inaudi - Piemonte - Italy - 280gr – 42,00€

Whole porcini - Inaudi - Piemonte - Italy - 280gr – 29,00€

Chopped porcini - Inaudi - Piemonte - Italy - 280gr – 23,00€



## **Truffles -Truffes**

Fresh Alba truffle - tuber *magnatum* pico (seasonal)

Fresh black truffle - tuber *melanosporum* (seasonal)

Black truffle - tuber *melanosporum* - Inaudi - 10gr – 32,00€

Black truffle - tuber *melanosporum* extra - Chambon & Marrel - 20gr – 50,00€



Black truffle extra virgin olive oil - Inaudi - 100ml – 17,00€

White truffle extra virgin olive oil - Inaudi - 100ml – 19,00€

Black truffe vinegar - Chambon & Marrel – Italy - 250ml – 7,50€

Black truffe Maldon Salt - Chambon & Marrel – France - 50gr – 15,00€

Black truffe Maldon Salt - Chambon & Marrel – France - 100gr – 21,00€

## Oils

### Extra Virgin Olive Oil – Huile olive vierge extra



- **Oro bailen** reserva familiar extra virgin- Jaen - Spain - Light fruity - 500ml – 24,00€

Its aroma is ample and full, with a vegetal flavour of wild chicory. Bitterness is powerful and pungency is definite and harmonic. Rated 98 points

\*\*The Best Extra Virgin Olive Oil monovarietal in the world – Light fruity \*\*  
Granted by Flos Olei 2015. Rated 98



- **Aroden** Cladivm extra virgin olive oil DOP - Cordoba - Spain - Intense fruity – 500ml – 16,00€

It is an intense limpid golden yellow colour with slight green hues. Its aroma is rotund and definite, rich in fruity notes of ripe tomato and banana. Rated 97 points.

- Aroden La Aldea de Gil extra virgin olive oil - Cordoba - Spain – 5L – 42,00€

\*\*The Best Extra Virgin Olive Oil PDO in the world – Intense fruity \*\* Granted by Flos Olei 2015.



- **Marques de Grinon** Aove serie limitada Picual extra virgin olive oil - Toledo - Spain – Intense fruity – 250ml – 15,00€

Its aroma is rotund and strong, rich in ample vegetal notes of chicory, broad beans and celery, with a flavour of meduim ripe tomato. Rated 98 points.

\*\*The Best Extra Virgin Olive Oil monovarietal in the world – Intense fruity \*\*  
Granted by Flos Olei 2015.

- **Marques de Grinon** Aove serie limitada Arbequina extra virgin olive oil - Toledo - Spain – 250ml – 15,00€
- **Marques de Grinon** Aove Oleumartis extra virgin olive oil - Toledo - Spain – 500ml – 18,00€



- **Casas de Hualdo** Reserva de familia extra virgin olive oil – Toledo – Spain - Intense fruity – 500ml – 18,00€

Its aroma is definitive and rotund, rich in vegetal hints of artichoke, chicory and lettuce, together with distinct notes of black pepper and almond. Rated 97 points.

- **Casas de Hualdo** Arbequina extra virgin olive oil – Toledo – Spain – 500ml – 12,00€ - Medium fruity
- **Casas de Hualdo** Picual extra virgin olive oil – Toledo – Spain – 500ml – 12,00€ - Intense fruity

\*\*The Best Extra Virgin Olive Oil blended in the world – Intense fruity \*\*  
Granted by Flos Olei 2015.



- **Quattrociocchi** Olivastro Biologica - Lazio - Italy - Intense fruity 500ml – 19,00€. Rated 98 points.

A light green oil with golden notes. It is intensely fruity with elements of fresh herbs enhanced by notes of cardoon and green tomato. Bitterness and spiciness are well balanced, yet the spicy characteristic is persistent. Rate 98 points

\*\*The Best Extra Virgin Olive Oil from Organic Farming\*\* Granted by Flos Olei 2014, Best farm of the year 2015. Rated 98 points



- **Franci** Villa Magra grand cru - Tuscany - Italy - Intense fruity 500ml – 32,00€
- **Franci** Villa Magra - Tuscany - Italy - Intense fruity - 500ml – 28,00€

The two Villa Magra , the 'Basic' and the splendid Grand Cru, with is an intense limpid golden yellow colour with light green hues. Its aroma is ample and rotund, rich note of artichoke and chicory and notes of mint. Rated 98 points



- **De Carlo** Torre di Mossa extra virgin olive oil - Apulia - Italy - Medium fruity - 500ml – 22,00€

The splendid Tenuta Torre di Mossa, which is an intense limpid golden yellow colour with warm green hues. Its aroma is definite and elegant, rich note of artichoke and chicory. Rated 98 points.

**\*\*The Best Extra Virgin Olive Oil in the world\*\*** Granted by Flos Olei 2014.

- **De Carlo** Arcamone extra virgin olive oil - Apulia - Italy - Medium fruity - 500ml – 24,00€

Crafted from 100% Coratina olives, the oil is best described as medium-intense. It is green with golden reflections. The aroma is elegant and complex, best characterized by harmonic vegetal notes of fresh grass. Rated 90 points.

**\*\*BIOL 2013, extra gold award\*\***



- **Viola** Il Sincero extra virgin olive oil - Umbria - Italy - Intense fruity - 500ml – 25,00€

Full-bodied and definite, perfumed with herbaceous notes of thistle and balsamic scent of mint, basil and rosemary. Flavour: definite, mouth-filling taste, with hints of thistle, black pepper definite, mouth-filling taste, with hints of thistle, black pepper and almond on the finish. Rated 98 points.

**\*\*The Best Extra Virgin Olive Oil of the year \*\*** Granted by Flos Olei 2015

- **Viola** Colleruita extra virgin olive oil DOP - Umbria – Italy - Intense fruity - 500ml – 24,00€

Aroma: complex and definite aroma with a scent of artichoke. Flavour: medium to intense fruity, harmonious balance of bitterness and pungency. Rated 98 points.

- **Viola** Biologico extra virgin olive oil - Umbria – Italy - 500ml – 19,00€

Aroma: rich and elegant herbaceous notes. Flavour: fruity with the flavour of fresh olive and a slightly pungent aftertaste. Rated 90.



- **Cassini S'ciappau** extra virgin olive oil - Liguria - Italy - Light fruity - 500ml – 21,00€

Fresh and vibrant. From the noted lands of the Etrucans, we bring S'ciappau, a bold yet fruity extra virgin olive oil. This oil is well regarded and notable for recognition from Slow Food. Rated 90 points.



- **Romano Ortice Riserva** extra virgin olive oil - Campania - Italy - Medium fruity - 500ml – 18,00€

Ortice witch is an intense limpid golden yellow colour with light green hues. Its aroma is ample and rotund, rich in hints of medium ripe tomato, apples and banana. Rated 96 points.

\*\*The world's best olive oils 2015, gold award\*\*



- **Venturino Bartolomeo** extra virgin olive oil DOP Oro – Liguria - Italy - Light fruity - 750ml – 28,00€

This Ligurian olive oil stands out. The Classico from Azienda Agricola Vittorio Cassini is extra special. The oil is light and delicate, unlike the sometimes harsh Tuscan oils. The oil has a delicate fragrance, intense yellow colour, and nice taste, with almond overtones.

- **Venturino Bartolomeo** extra virgin olive oil Tag - Liguria - Italy - 1L 19,00€
- **Venturino Bartolomeo** extra virgin olive oil - Liguria - Italy - 5L – 59,00€
- **Kalios** bio extra virgin olive oil - Greece - 250ml – 9,20€



### **Infused extra virgin olive oil** - Les Oleiades – Drome – France

Les Oléïades, based in the Drome valley, on the borders of Provence, produce a range of extra virgin olive oils infused with fresh plants and herbs. The results are delicate, subtle and delicious.

Basil extra virgin olive oil - Les Oleiades - 330ml – 14,95€

Thyme and rosemary extra virgin olive oil - Les Oleiades - 330ml – 14,95€

Ginger and lemon extra virgin oil - Les Oleiades - 330ml – 14,95€

Pink peppercorn extra virgin oil - Les Oleiades - 330ml – 14,95€

Lemon extra virgin olive oil – De Carlo – Italy – 250ml – 9,50€



### **Dry fruit & seed oils** – Huilerie Beaujolaise – Rhône - France

Mireille and Jean-Marc Arthaud Montegottero and their team continue the production of 100% fruit virgin oil, via mechanical extraction without chemicals or ingredients added. They also continue the tradition to supply farmers and individuals in their region. With a constant quality product, Mireille and Jean-Marc have gained the confidence of the greatest Chefs in France and abroad.

Virgin sweet Almond oil - Huilerie Beaujolaise - 250ml – 10,40€

Virgin Argan oil - Huilerie Beaujolaise - 250ml - 12,90€

Virgin Walnut oil - Huilerie Beaujolaise – 250ml – 10,90€

Virgin Pine nut oil - Huilerie Beaujolaise – 250ml – 16,30€

Virgin pumpkin seed oil - Huilerie Beaujolaise – 250ml - 8,90€

Grape seed oil - Huilerie Beaujolaise – 1L – 11,90€

Sunflower oil - Huilerie Beaujolaise – 1L – 4,50€



Lobster oil – Groix & nature - 250ml – 25,00€

## Vinegar - Vinaigre



Modena balsamic vinegar - Leonardi - Modena - Italy

In Magreta (Modena, Italy), the Leonardi collection is synonymous with tradition, history and passion of a family which, for more than 4 generations has given lots of energy in order to make aged balsamic vinegar by the rule book. More than 20 types of balsamic vinegar represent not only all biodiversities, flavours and scents of the great land of Modena, ancestral cradle of the best Italian vintages such as the Lambrusco and the Trebbiano Modenese, but it also symbolises the excellence of our grape varieties. These are so rich in flavours and aromas that they are in symbiosis with the casks, so they always give balsamic vinegar of excellence.

2 year aged Modena balsamic vinegar - Leonardi - 250 ml – 13,00€

4 year aged Modena balsamic vinegar - Leonardi - 250 ml – 17,00€

6 year aged Modena balsamic vinegar - Leonardi - 250 ml – 21,00€

8 year aged Modena balsamic vinegar - Leonardi - 250 ml – 28,00€

10 year aged Modena balsamic vinegar - Leonardi - 250 ml – 32,00€

12 year aged Modena balsamic vinegar - Leonardi - 250 ml – 38,00€

15 year aged Modena balsamic vinegar - Leonardi - 250 ml – 45,00€

Affinato - 15 year aged Modena balsamic vinegar - Leonardi - 100 ml - 79,00€

Extravecchio - 25 year aged Modena balsamic vinegar - Leonardi - 100 ml - 138,00€



Modena balsamic vinegar -Terre Bormane - Modena – Italy

Metista 4 year aged Modena balsamic vinegar -Terre Bormane 500 ml – 18,00€

Noir 8 year aged Modena balsamic vinegar - Terre Bormane - 250 ml – 28,00€

White Balsamic cream - Terre Bormane - 250 ml - 18,00€

White Balsamic dressing Aulente - Terre Bormane - 500ml - 13,00€

Black Balsamic cream - Terre Bormane - 500ml - 23,00€



Sherry vinegar - Domecq - Jerez - Spain

Sherry vinegar 1730 - Domecq - Jerez - Spain - 375ml - 29,00€

Sherry vinegar - Terre Bormane - Jerez - Spain - 250ml - 9,30€



Other vinegars

Red wine vinegar Rubino Aged - Terre Bormane - 500 ml - 10,00€

Apple vinegar Ambro - Terre Bormane - 500 ml - 13,00€

Mango vinegar - Huilerie Beaujolaise - Rhone - France - 250 ml - 10,80€

Raspberry vinegar - Huilerie Beaujolaise - Rhone - France - 250 ml - 11,30€

Raspberry vinegar - La Para - Rhone - France - 500 ml - 19,50€

Lemon Kalamansi vinegar - Huilerie Beaujolaise - Rhone - France - 250 ml - 10,80€

Honey vinegar - Huilerie Beaujolaise - Rhone - France - 250 ml - 11,90€

Quince vinegar - Huilerie Beaujolaise - Rhone - France - 250 ml - 10,70€

Fig vinegar - La Para - Rhone - France - 500 ml - 18,50€

Lavender vinegar - La Para - Rhone - France - 500 ml - 19,50€

Ice vinegar - Minus 8 - Canada - 100ml - 45,00€

Banyuls vinegar - Le clos de Paulilles - Languedoc - France - 375ml - 19,00€





## Mustard

This mustard is made in accordance to traditional methods by the Ets. Fallot at Beaune in Burgundy, mustard-maker since 1840. The mustard seeds are selected for their quality and are ground as in the past with millstones (flint). Millstones avoid damaging the heat-sensitive seeds and preserve their flavour.

Dijon Mustard - Ed Fallot - Burgundy - France - 210ml – 3,00€

Dijon Mustard with tarragon - Ed Fallot - Burgundy - France - 210ml – 3,00€

Dijon Mustard with green peppercorn - Ed Fallot - Burgundy - France - 210ml – 3,00€

Meaux mustard - Pommery - France - 250gr – 11,00€



## Caper, Gherkins & others

Caper berries (cucunci) - Terre Bormane - Liguria - Italy - 65gr – 11,00€

Caper with salt - Campisi - Sicily - Italy - 200gr – 6,00€

Caper berries (cucunci) - Campisi - Sicily - Italy - 150gr – 9,00€

Caper - Surfine - France - 210ml – 6,00€

Extra fine gherkins in vinegar - Moments bistrot – France - 350gr – 5,00€

Fig chutney with Penja pepper - Terre exotique - France - 90gr – 8,00€

Caramelized figs with balsamico – Leonardi – Italy – 130gr - 10,00€

Candied lemon cream - Terre exotique - France - 90gr – 8,00€

Pear chutney with Penja pepper - Terre exotique - France - 85gr – 8,00€

Tajine paste - Terre exotique - France - 85gr – 8,00€ - 8,00€

Yuzu cream - Terre exotique - France - 90gr - 10,00€

Ginger cream - Terre exotique - France - 100gr - 8,00€

Harissa - Terre exotique - France - 85gr - 8,00€

Espelette chili pepper AOP - Terre exotique - France - 40gr - 12,00€

Goji berries - Terre exotique - China - 100gr - 9,00€

## Antipasti

Our preserves only contain vegetables processed within 24 hours of harvesting, offering you all the taste and texture of fresh vegetables in a jar. All the spices and extra-virgin olive oil comes from the De Carlo farm.



### Vegetables

Semi dried Pomodorini cherry tomatoes - De Carlo - Puglia - Italy - 190gr - 12,00€

Semi dried Pomodorini cherry tomatoes - De Carlo - Puglia - Italy - 1000gr - 32,00€

Lampascioni (wild salad onions) - De Carlo - Puglia - Italy - 310gr - 13,00€

'Violetto di Brindisi' Artichokes - De Carlo - Puglia - Italy - 310gr - 13,00€

'Violetto di Brindisi' Artichokes - De Carlo - Puglia - Italy - 1000gr - 39,00€

'Violetto di Brindisi' Artichoke hearts - De Carlo - Puglia - Italy - 190gr - 13,00€

Artichokes hearts - Venturino - Liguria - Italy - 180gr - 9,00€

Grilled Artichokes - Quattrociocchi - Lazio - Italy - 290gr - 12,00€

Roman artichokes hearts - Inaudi – Piedmont - Italy - 180gr – 14,00€

Aubergines - De Carlo - Puglia – Italy - 190gr – 9,00€

Eggplant rolls (involtini) - Quattrociocchi – Lazio – Italy – 290gr – 12,00€

Stuffed peppers - Quattrociocchi – Lazio – Italy – 290gr – 12,00€

Garlic 'marinato' - Inaudi - Piedmont - Italy - 280gr – 9,00€

Garlic 'con peperoncino' - Inaudi - Piedmont - Italy - 280gr – 9,00€



Olives

Organic 'Bella di Cerignola' Green Olives - De Carlo - Puglia - Italy - 330ml – 9,00€

'Bella di Cerignola' Green Olives - Quattrociocchi - Lazio - Italy - 330ml – 9,00€

Organic 'Bella di Cerignola' Green Olives - De Carlo - Puglia - Italy - 580ml – 18,00€

Organic 'Bella di Cerignola' Green Olives - De Carlo - Puglia - Italy - 3100ml – 48,00€

Organic 'Temite di bitetto' Green Olives - De Carlo – Puglia - Italy - 330ml – 9,00€

'Nocellara del Belice' Green Olives - Quattrociocchi – Lazio - Italy - 580ml – 11,00€

Organic Picked Green Olives - Quattrociocchi – Lazio - Italy - 290ml – 9,00€

Organic Picked Black Olives - Quattrociocchi – Lazio - Italy - 290ml – 9,00€

Pitted green Olives – Kalios - Greece - 270gr – 7,50€

Picked Black Olives Taggiasca in brine - Terre Bormane - Liguria - Italy - 220gr – 9,00€

Picked Black Taggiasca Olives in brine - Venturino - Liguria - Italy - 290gr - 7,00€

Picked Black Taggiasca Olives in brine - Cassini - Liguria - Italy - 370gr - 7,00€

Picked Black Taggiasca Olives in brine - Venturino - Liguria - Italy - 950gr - 15,00€

Pitted Black Taggiasca Olives in extra virgin olive oil - Terre Bormane - Liguria - Italy - 300gr - 12,00€

Pitted Black Taggiasca Olives in extra virgin olive oil - Terre Bormane - Liguria - Italy - 2750gr - 75,00€

Pitted Black Taggiasca Olives in extra virgin olive oil - Venturino - Liguria - Italy - 280gr - 9,50€

Pitted Black Taggiasca Olives in extra virgin olive oil - Venturino - Liguria - Italy - 950gr - 29,00€

Pitted Black Kalamata Olives in extra virgin olive oil - Kalios - Greece - 270gr - 9,80€

Pitted Black Kalamata Olives in extra virgin olive oil - Kalios - Greece - 2Kg - 69,00€

Picked Black Kalamata Olives in brine - Kalios - Greece - 280gr - 7,50€

Black Kalamata Olives - Kalios - Greece - 2Kg - 48,00€



## Paste and cream

Black olive cream - De Carlo - Puglia - Italy - 100gr - 5,00€

Taggiasche olive cream - Cassini - Liguria - Italy - 180gr - 7,00€

Black olive cream - Kalios - Greece - 100gr - 7,00€

Cherry tomatoes cream - De Carlo - Puglia - Italy - 100gr - 5,00€

Artichoke heart cream - De Carlo - Puglia - Italy - 100gr - 7,00€

Black olive cream - Venturino - Liguria - Italy - 180gr – 6,00€

Pesto alla Genovese in extra virgin olive oil - Venturino - Liguria - Italy - 180gr – 6,00€

Pesto rosso in extra virgin olive oil - Venturino - Liguria - Italy - 180gr – 6,00€

Organic yellow pesto (pumpkin & curry cream) - Prunotto - Piedmont – Italy - 130gr – 6,00€

Organic red pesto - Prunotto - Piedmont – Italy - 130gr – 6,00€

Organic green pesto - Prunotto - Piedmont – Italy - 130gr – 6,00€



## **Salt**

Organic Maldon sea salt flakes – England -250gr – 9,50€

Fleur de sel from Guérande – France - 250gr – 8,00€

Salt from Guérande - coarse sea salt – France - 1kg – 6,00€

Falksalt black Crystal flakes - Cyprus - 125gr – 8,00€

Sprinkle Falksalt Crystal flakes Citron - Cyprus - 125gr – 8,00€



## **Pepper**

White Penja pepper – Terre exotique – France - 250gr – 19,00€

White Kampot pepper - Terre exotique – France - 250gr – 24,00€

Black Pepper from Madagascar - Terre exotique – France - 250gr – 28,00€

5 Peppercorn - Terre exotique – France - 60gr – 6,00€

Black Pepper from Sarawak - Terre exotique – Malaisia - 80gr – 8,00€

Black Pepper from Tellicherry - Terre exotique – India - 80gr – 8,00€



## **Dried Herbs**

Wild herbs blend from Crete – Terre exotique - 250gr – 9,00€

Thyme of Provence – Maison Telme – France - 90gr – 5,00€

Bay leaves - Provence tradition – France - 30gr – 4,50€

Herbes de Provence Red Label – Maison telme – France - 90gr – 9,00€



## **Bouillon (Ariake – Japan)**

100 % natural ready to use culinary solutions for the catering industry

*Save your time without losing quality!*

- Our know-how allows us to reproduce, on a large scale, the traditional gesture of the cook.
- The rigorous selection of our raw ingredients assures you of an excellent quality and traceability.
- The constancy of our products guarantees a regular result.

The recipes of our ranges, ARIAKE-Joël Robuchon, are created, tested and validated with his care.

Ariake 100% natural vegetable bouillon - 5x33cl – 7,00€

Ariake 100% natural langoustine bouillon - 5x33cl – 7,00€

Ariake 100% natural chicken bouillon - 5x33cl – 7,00€

Ariake 100% natural roasted langoustine juice – 100ml – 7,00€

Ariake 100% natural roasted veal juice – 100ml – 9,00€

Ariake 100% natural roasted poultry juice – 100ml – 7,00€

Ariake 100% natural chicken stock paste – 500gr – 25,00€

Ariake 100% natural fish stock paste – 500gr – 25,00€

Ariake 100% natural Veal stock paste – 500gr – 25,00€

## Premium Japanese products



Genjiro soy sauce - 200ml - 19,00€



Yuzu soya sauce - 200ml - 19,00€



Kingoma sesame seed oil - 120gr - 29,00€



Chanponzu sauce - 300ml - 37,00€

Tosazu sauce - 300ml



Den e mon tamari sauce - 200ml - 27,00€



Sudachi Konbu Pozu sauce - 300ml - 35,00€



Nojun murazaki soy sauce - 300ml - 33,00€

Hyakuju soy sauce - 300ml - 25,00€

Wafu Japanese style dressing (soy salad dressing)- 180ml - 26,00€

Sesame dressing sauce for salad - 300ml - 28,00€

Yakiniku no tare (grilled meat sauce) - 215gr - 20,00€

Henko dare (BBQ sauce) - 180gr - 26,00€

Rice vinegar - 300ml - 29,00€

Premium wasabi paste - 20gr - 19,00€

Wasabi paste - 42gr – 8,00€

Green yusu juice - 100ml – 15,00€

Yuzu green Kosyo – 200ml – 19,50€

Picked ginger – 1Kg – 24,00€



### **Flavour pearls**

Truffle balsamic pearls - Leonardi - Italy - 50gr – 8,00€

Fig balsamic pearls - Leonardi - France - 50gr – 8,00€

Modena balsamic pearls - Terre exotique - France - 50gr – 12,00€

Yusu pearls - Terre exotique - France - 50gr – 12,00€



### **Jus cuisinés (Culinary preparation)**

Carrot, Pink grapefruit, Ginger - Monin - France – 250ml – 10,00€

Raspberry, Basil, Lime - Monin - France – 250ml – 10,00€

Spinach, Garlic, Mint - Monin - France – 250ml – 10,00€



### **Dried nuts**

HIGH QUALITY NUTS – Le grand noyer – Paris – France

Le Grand Noyer selects the best nuts in the world. These tastes and authentic flavors will appeal to connoisseurs, curious about the refinement of these jewels of nature.



Spanish Marcona almond extra fine powder - 1kg - 19,50€



Spanish Marcona chopped almonds - 1kg - 21,00€



Australian Macadamia nuts - 750gr - 32,00€



IGP Piemonte Hazelnuts - 1kg - 28,00€



Vietnamese Jumbo cashew nuts - 750gr - 28,00€



AOC Perigord Walnuts - 1kg - 35,00€



Pecan nuts - 1kg - 32,00€

IGP Piemonte Hazelnut praline - 1kg - 45,00€

IGP Piemonte Hazelnut paste - 1kg - 45,00€



Pariani – Piedmont – Italy

Pariani selects in Italy only the best dried fruit for its complete line of excellent raw materials. The Hazelnuts in Piedmont, the Pine Nuts in Tuscany, the Pistachios and the Almonds in Sicily... these are only some excellences from the best Italian crops chosen by Pariani.



Piemonte IGP Hazelnut roasted – 100gr – 8,00€

Piemonte IGP Hazelnut flour – 100gr – 8,00€

Piemonte IGP Hazelnut paste – 180gr – 13,00€



Sicilian Bronte DOP Pistachio raw – 100gr – 15,00€

Sicilian Bronte DOP Pistachio flour – 100gr – 15,00€

Sicilian Bronte DOP Pistachio paste – 100gr – 22,00€



Sicilian Romana Val di Noto Almond peeled – 100gr – 7,00€

Sicilian Romana Val di Noto Almond flour – 100gr – 7,00€

Sicilian Romana Val di Noto Almond paste – 100gr – 11,00€

Hazelnut spread Gianduja – 200gr – 13,00€



## **Dry fruits**

Fruit Gourmet – South west – France

Specialized in processing, packaging and preserving dried fruits, Fruit Gourmet developed and perfected a unique process for preparing and rehydrating both conventional and organic dried fruits to produce moist fruits with incomparable flavour.

Moist dried Apricots - 1kg - 25,00€

Moist dried Prunes - 1kg - 19,00€

Moist dried Fig - 1kg - 19,00€

Moisted dried Pear - 1kg -19,00€

Moisted dried Mango - 1kg - 19,00€

Moisted dried Apple - 1kg - 19,00€



## **Honey – Les miels de Joyeuse – Ardecche – France**

Joyeuse honey is the result of a long term project carried out in collaboration with self-employed beekeepers running small-scale operations. Together, they share a passion for bees and for honey; their work is respectful of the bee and its environment, and guarantees honey of a rare quality.

Mountain flowers honey - 250gr – 10,00€

Acacia honey - 250gr – 10,00€

Chestnut honey - 250gr – 10,00€

Linden honey – 250gr – 11,50€  
Lavender honey - 250gr – 11,00€  
White heather honey - 250gr – 12,00€  
Garrigue honey – 250gr – 10,00€  
Fir tree honey – 250gr – 11,00€  
Rosemary honey – 250gr – 11,00€  
Thyme honey – 250gr – 12,00€  
Heather honey – 250gr – 11,00€



### **Jams – Maison Francis Miot – Uzos – France**

Based upon traditional French recipes and techniques and free from artificial flavourings or additives, Francis Miot follow the sourcing of the ingredients from A to Z.

Orange & Whisky jam - 340gr – 8,50€  
Raspberry jam - 340gr – 8,50€  
Strawberry jam - 340gr – 8,50€  
Blueberry jam - 340gr – 8,50€  
Blackberry jam - 340gr – 8,50€  
Fig jam - 340gr – 8,50€  
Berries Jam - 340gr – 8,50€  
Reduced sugar Strawberry jam - 340gr – 8,50€  
Reduced sugar Raspberry jam - 340gr – 8,50€  
Reduced sugar Berries jam - 340gr – 8,50€  
Reduced sugar Fig jam - 340gr – 8,50€



## **Frozen Fruit Purée – Boiron – Ardeche – France**

Mango purée – 1kg

Papaya purée – 1kg

Mandarin purée – 1kg

Kiwi purée – 1kg

Lemon purée – 1kg

Lime purée – 1kg

Apricot purée – 1kg

Wild strawberry purée – 1kg

Blood peach purée – 1kg

Pear purée – 1kg

Stawberry – 1kg..... more flavour available