

A hand with light-colored nail polish holds a black spoon, pouring a thick, vibrant red sauce over a bowl of ice cream. The bowl is dark grey with a white speckled rim and is filled with several scoops of ice cream in various shades of pink, red, and white. The ice cream is garnished with fresh strawberries, raspberries, and small pieces of white chocolate. The background is a light, textured surface, possibly a stone or concrete wall. The overall composition is clean and appetizing.

GLACES DES **ALPES**
MAÎTRE ARTISAN GLACIER

Premium
ICE CREAMS
& SORBETS

CATALOGUE 2022



QUALITY *Commitment*

ORIGINAL, VARIED, HAUTE CUISINE CREATIONS

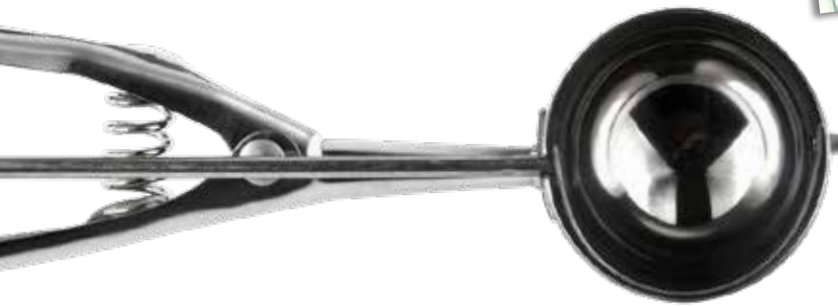
- created by a master artisanal ice cream maker Stéphane Vindret
- a wide variety of subtle, generous flavours with an intensity that even the most gourmet customers will appreciate

EXPERT ARTISANAL MANUFACTURING

- experienced pastry chefs in every station of the kitchen to ensure all products are carefully made using artisanal methods,
- a maturation period of at least 24 hours to create a creamy texture and intense flavour



Stéphane Vindret
Maître Artisan Glacier



OPTIMAL PRESERVATION

- hand-churned tubs worked with the utmost care to prevent the surface layer from discolouring
- powerful freezing technology and a deliberately low constant storage temperature which is rigorously inspected to prevent ice crystals forming and to guarantee consumers an exceptional texture.

RIGOROUS INSPECTIONS

- products' taste and safety are inspected at each stage in the manufacturing process:
 - the ingredients when they arrive
 - during mixing
 - during maturation and churning
 - on the finished products
- weights and temperatures



SIGNATURE HIBISCUS
FLOWER INFUSION



MANGO
MATURATION



STRIPS OF
FRESH BASIL

SATISFIED & LOYAL *Customers*

A RANGE ESPECIALLY ELABORATED FOR ALL TYPES OF CATERING

Surprise your customers,

- thanks to exclusive, original products which are not available in supermarkets.

ORIGINAL PRODUCTS

Thinking out of the box !

- A Regions & Gastronomie range, for unusual sweet and savoury combinations that include goat's cheese, balsamic vinegar and basil.
- As well as all the classics, other more unexpected flavours are much loved by young and old alike, including candyfloss, Nuty, mojito, cheesecake and lavender.

EXTREMELY WIDE RANGE

Producing ice creams for every course !

More than 180 flavours to help you to:

- Let your creativity run wild and create an original menu,
- Constantly reinvigorate your range,
- Explore regional flavours from our many terroirs

TASTE & QUALITY

Keeping your customers loyal !

- Top quality recipes for authentic, intense flavours.
- Constant and meticulous artisanal quality all through the year, highly reputed and in demand among your customers.

TUBS THAT ARE GREAT VALUE FOR MONEY

More scoops per tub !

Minimum 1.65 kg weight for our 2.5 litre tubs, for all our ice cream and sorbet flavours.

- More scoops per tub,
- More flavour,
- Improved profits for restaurants and ice cream sellers.



NEW Specialities

Vacherins Discs

- 1.2 Litre / 6 portions
- Diameter 17 cm
- Height 5.5 cm
- Box of 2 pieces

AVAILABLE IN

3 flavour COMBINATIONS



Passion Fruit/Raspberry

«whole fruit» passion fruit sorbet,
«whole fruit» raspberry sorbet,
meringue heart

Vine Peaches/Red Berry Fruits

«Whole fruit» Côteaux du Lyonnais
Vine peach sorbet, «whole fruit» sorbet of
red berry fruits, blueberries, blackcurrants,
raspberries, strawberries
and wild strawberries, meringue heart



Vanilla/Raspberry

Bourbon vanilla ice cream
with Échiré butter and eggs,
«whole fruit» raspberry sorbet,
meringue heart



NEW Ice creams



Tonka Bean

ice cream infused with Tonka beans revealing seductive and intense aromas of vanilla and bitter almond



2,5 Litre



Almond milk

vegan ice cream made with milk from sweet and traditional varieties of almonds produced in the Mediterranean



2,5 Litre



5 Litre
Creamery

NEW Sorbet



Pineapple, mint, ginger

a fresh and surprising combination to discover in this subtly minty pineapple sorbet laced with a hint of ginger



2,5 Litre



5 Litre
Creamery



NEW Recipe



Lemon meringue pie

with lemon filling, meringue and biscuit bites



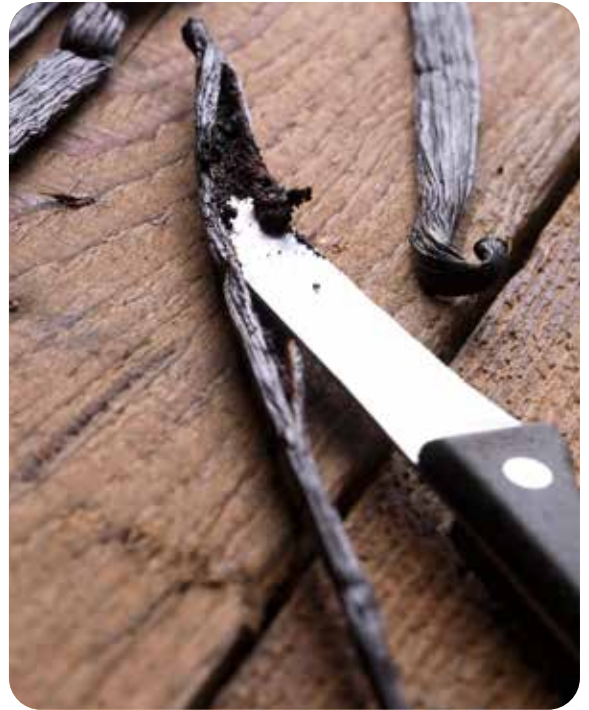
2,5 Litre



5 Litre
Creamery

EXCEPTIONAL *Ingredients*

- Selected for their quality flavours and textures from among our prestigious suppliers
- Plenty of recipes made using products from all around France and its terroirs,





Artisan ICE CREAMS



ARTISAN Ice Creams



Almond

with 70% marzipan by Valrhona, with the unmistakable and exceptional flavour of Provençal almonds



2,5 Litre

Amarena

with pieces of amarena cherry halves and cherry syrup marbling



2,5 Litre



5 Litre
Creamery

Almond tart

with Provence almond paste and caramelised almond chunks



2,5 Litre

Amaretto

Amaretti biscuits by Vicenzi enhanced by Amaretto liqueur



2,5 Litre

Almond milk

vegan ice cream made with milk from sweet and traditional varieties of almonds produced in the Mediterranean



New



2,5 Litre



5 Litre
Creamery

American biscuit

the taste of the famous black and white American Oreo biscuit



2,5 Litre



5 Litre
Creamery



ARTISAN Ice Creams



AOP Isigny butter caramel

with AOP Isigny butter caramel
with caramel pieces



Armagnac prunes

with Armagnac
and macerated prunes



2,5 Litre



5 Litre
Creamery



2,5 Litre



Apple tart

vanilla-scented ice cream
marbled with caramel sauce and
caramelised apple chunks and
crumble



Azzuro

delicious candy flavour



2,5 Litre



2,5 Litre



5 Litre
Creamery



Babybear

marshmallow ice cream marbled
with milk chocolate
and chocolate sweets



2,5 Litre



5 Litre
Creamery



ARTISAN Ice Creams



Banoffee

«So British & So delicious!» Like a cake! Banana ice cream, spéculoos biscuit pieces, milk chocolate shavings and caramel ripple



Black Forest

crème fraîche, dark cherries with chocolate shavings and Valrhona chocolate sauce



2,5 Litre



5 Litre
Creamery



2,5 Litre



Banana ripple

banana with signature chocolate sauce ripple



Black Sesame

organic black sesame cream made up of 50% black sesame and 50% whole sesame seeds. Wood-fired toasted sesame seeds ground in a stone mill



2,5 Litre



2,5 Litre



Bimbo

caramel-marbled vanilla with multicoloured chocolate sweets



Black Ice

naturally dyed Bourbon vanilla using carbon black



2,5 Litre



5 Litre
Creamery



2,5 Litre



ARTISAN Ice Creams



Brownies

with Valrhona Jivara chocolate, chocolate brownie pieces and caramelised pecan nut chips

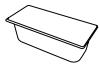


Bulgarian

with a delicious taste of yoghurt



2,5 Litre



5 Litre
Creamery



2,5 Litre



5 Litre
Creamery



Blueberry Yoghurt

Savoie yoghurt with the delicate fragrance and colour of blueberry juice with semi-candied blueberry pieces.



Bulgarian strawberry

with a delicious taste of yoghurt, candied strawberries and coulis



2,5 Litre



2,5 Litre



5 Litre
Creamery



Bubblegum

unleash your inner child with pink bubblegum

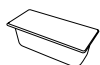


Calisson

with calisson paste and calisson chunks



2,5 Litre



5 Litre
Creamery



2,5 Litre



ARTISAN Ice Creams



Candyfloss

all the flavour of the funfair; candyfloss ice cream with the delicate flavour of coconut



Chartreuse

with the green Chartreuse liqueur of Carthusian monks



2,5 Litre



5 Litre
Creamery



2,5 Litre



Cappuccino

coffee ice cream with dark and white chocolate shavings



Cheesecake*

cheesecake with a hint of lemon and pieces of biscuit

*while stocks last



2,5 Litre



2,5 Litre



Catalane rousquille biscuit

Biscuit ice cream with citrus and aniseed notes and real Catalan rousquille biscuit pieces



Chestnut pieces

with real chestnut paste and Imbert® candied chestnut pieces



2,5 Litre



2,5 Litre



5 Litre
Creamery



ARTISAN Ice Creams



Chocolate

with cocoa and heart of Guanara Valrhona®



Cinnamon

signature Ceylon cinnamon blend



2,5 Litre



5 Litre Creamery



5 Litre Restauration



8 Litre



2,5 Litre



Choconuts

with hazelnut paste, almonds, milk chocolate shavings and marbled with hazelnut chocolate



For Kids



Coconut

with coconut and grated coconut



2,5 Litre



5 Litre Creamery



8 Litre



2,5 Litre



5 Litre Creamery



8 Litre



Chouchou

Valrhona® praline with candied peanut shards



2,5 Litre



5 Litre Creamery



ARTISAN Ice Creams



Coffee

with 100% Arabica coffee



Crema Catalana

ice cream with eggs, citrus fruit, star anise tips and caramel pieces



2,5 Litre



5 Litre
Creamery



2,5 Litre



Commercy madeleine

with real Commercy madeleine cakes



Crème brûlée

with cream, a delicate vanilla flavour, caramel sauce ripple and caramel pieces



2,5 Litre



2,5 Litre



5 Litre
Creamery



Cookies nut's

with hazelnut and Bourbon vanilla and biscuit chunks, chopped nuts, chocolate chunks, and caramelised almonds flakes



Croquantine

with hazelnut paste and caramelised hazelnut chunks



2,5 Litre



5 Litre
Creamery



2,5 Litre



5 Litre
Creamery



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ARTISAN Ice Creams



Double choc

double flavoured ice cream:
Valrhona milk chocolate
and white chocolate



Ginger

with ginger



5 Litre
Creamery



8 Litre



2,5 Litre



Frozen berry yoghurt

with the great flavour of yoghurt
enhanced by a homemade berry
and wild fruit compote



Gingerbread

with real Alsatian gingerbread



2,5 Litre



2,5 Litre



Génépi

with génépi
from Pères Chartreux®



Grand cru Caribbean dark chocolate

with Valrhona chocolate
and Guérande sea salt



2,5 Litre



2,5 Litre



ARTISAN Ice Creams



Grand Marnier®

with Grand Marnier® and candied and marinated orange peel



Ice cream with Daim® biscuit pieces

panna cotta ice cream with a light vanilla flavour, real Daim® biscuit pieces and caramel ripple



2,5 Litre



5 Litre
Creamery



2,5 Litre



5 Litre
Creamery



Hazelnut

with hazelnut paste



Isigny crème fraîche

with Isigny AOC crème fraîche



2,5 Litre



5 Litre
Creamery



2,5 Litre



Honey

with mountain honey



2,5 Litre





ARTISAN Ice Creams



Lavander

with lavender extract
and mountain honey



Mascarpone

with real mascarpone



2,5 Litre



5 Litre
Creamery



2,5 Litre



5 Litre
Creamery



Lemon meringue pie

with lemon and meringue pieces

New recipe



Matcha green tea

with Japanese Matcha green tea



2,5 Litre



5 Litre
Creamery



2,5 Litre



Liquorice

with liquorice paste



Meringue

with meringue pieces



2,5 Litre



5 Litre
Creamery



2,5 Litre





ARTISAN Ice Creams



Milk chocolate

with Jivara Valrhona milk chocolate



Mont-Blanc

vanilla marbled with chestnut cream and meringue pieces



2,5 Litre



2,5 Litre



Milk jam

with traditional milk jam



Nougat

with Chabert et Guillot nougat cream and nougat, honey and almond pieces



2,5 Litre



2,5 Litre



5 Litre
Creamery



Mint chocolate

with strong spearmint and shavings of dark Swiss chocolate



Nutty

with hazelnut paste and Valrhona chocolate marbled with hazelnut paste



2,5 Litre



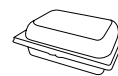
5 Litre
Creamery



2,5 Litre



5 Litre
Creamery



8 Litre



ARTISAN Ice Creams



Palet Breton

pure butter biscuits
with salted caramel swirls



Peanut caramel bar

ice cream with caramel swirls,
peanut shards, Valrhona®
chocolate chips



2,5 Litre



5 Litre
Creamery



2,5 Litre



5 Litre
Creamery



Panna

with cream and milk
(Italy's most popular recipe)



Pecan

with pecan paste and caramelised
pecan pieces



2,5 Litre



2,5 Litre



Peanut

with peanut paste



Peppermint

with extra strong peppermint



2,5 Litre



2,5 Litre



ARTISAN Ice Creams



Peruvian Alto el Sol chocolate

organic chocolate from a unique plantation grown by the Saavedra del Castillo family. Intense and fruity flavour that lingers in the mouth



2,5 Litre



Pistachio

with Sicilian pistachio paste and pistachio pieces



2,5 Litre



5 Litre
Creamery



8 Litre



Pine nut honey

with Provencal lavender honey and toasted pine nut pieces



2,5 Litre



Plombières

with Kirsch and candied fruits marinated in Kirsch



2,5 Litre



Praline

the pink praline, a speciality from the Lyon region, is a sweet made of almonds coated in caramelised sugar



2,5 Litre



ARTISAN Ice Creams



Praline chocolate rocher

with chocolate made using Brazilian cocoa beans with hazelnut paste, and hazelnut pieces



Rose

with natural rose extract



2,5 Litre



5 Litre
Creamery



2,5 Litre



Raspberry macaroon

marbled with macarons and raspberry coulis



Rum baba

Saint-James® rum ice cream and macerated baba pieces



2,5 Litre



5 Litre
Creamery



Red berry crumble

vanilla ice cream marbled with half-candied red berries, biscuit chunks and raspberry coulis

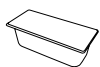


Rum'n'raisin

with Saint James rum and home-marinated Golden Choice raisins



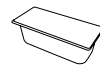
2,5 Litre



5 Litre
Creamery



2,5 Litre



5 Litre
Creamery



8 Litre





ARTISAN Ice Cream



Salted butter caramel

caramel made with butter and Guérande sea salt

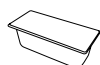


Strawberry

with strawberries



2,5 Litre



5 Litre
Creamery



8 Litre



2,5 Litre



Speculoos

with Lotus Speculoos biscuits

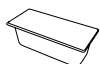


Thyme

with thyme infusion



2,5 Litre



5 Litre
Creamery



2,5 Litre



Stracciatella

with milk and Swiss dark chocolate shavings

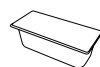


Tiramisu

mascarpone ice cream flavoured with a subtle blend of marsala, coffee and amaretto and elevated by a coffee ripple and biscuit pieces



2,5 Litre



5 Litre
Creamery



8 Litre



2,5 Litre



5 Litre
Creamery



ARTISAN Ice Cream



Tonka Bean

ice cream infused with Tonka beans revealing seductive and intense aromas of vanilla and bitter almond

New



Vanilla

with Madagascar Bourbon vanilla, Échiré butter and eggs



2,5 Litre



2,5 Litre



5 Litre Creamery



5 Litre Restauration



8 Litre



Turrón de Jijona

ice cream with real Turrón de Jijona pieces, PDO standard -Pablo Garrigos Ibañez



Vanilla macadamia

with Bourbon vanilla marbled with caramel sauce, and walnut and caramelised macadamia chunks



2,5 Litre



2,5 Litre



5 Litre Creamery



8 Litre



Unicorn

Twin-flavour ice cream: azzuro ice cream and candy floss ice cream. For little kids and big kids alike



Vanilla raspberry vacherin

As indulgent as a dessert can get with its Madagascar bourbon vanilla ice cream, raspberry sorbet and crispy melt-in-the-mouth meringue shards.



5 Litre Creamery



5 Litre Creamery



ARTISAN Ice Cream



Verbena

with verbena infusion and lemon zest



Walnut

with walnut paste and walnut kernels



2,5 Litre



2,5 Litre



Violet

flavoured with violets



White chocolate

with vanilla-scented white chocolate and white chocolate shavings



2,5 Litre



5 Litre
Creamery



2,5 Litre



5 Litre
Creamery



Yoghurt

Made using Savoie milk



2,5 Litre



5 Litre
Creamery



WHOLE FRUIT *Sorbets*



WHOLE FRUITS Sorbets



Apricot

with French apricots,
59% fruit

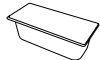


Berry

blueberry, redcurrant, raspberry
and wild strawberry,
50% fruit



2,5 Litre



5 Litre
Creamery



2,5 Litre



Banana

Madagascan banana,
42% fruit

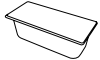


Blackberry

with blackberries,
53% fruit



2,5 Litre



5 Litre
Creamery



2,5 Litre



Bergamot

with Sicilian bergamot,
27% fruit



Blackcurrant

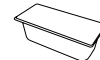
with blackcurrants,
49% fruit



2,5 Litre



2,5 Litre



5 Litre
Creamery



WHOLE FRUITS Sorbets



Coconut

with coconut from the Indian Ocean,
60% fruit



Green apple

with green Granny Smith apples,
52% fruit



2,5 Litre



2,5 Litre



Corsican clementine

the IGP Corsican clementine is the only clementine that naturally grows in France. Its zesty orange juice and sharp flavour are mouth-watering
60% fruit



Kiwi

kiwi,
60% de fruits



2,5 Litre



5 Litre
Creamery



2,5 Litre



Fig

with purple figs,
53% fruit



Lemon

with Sicilian lemons,
29% fruit



2,5 Litre



2,5 Litre



5 Litre
Creamery



8 Litre



WHOLE FRUITS Sorbets



Lemon and basil

a delicious blend of lemon
and basil leaf,
27% fruit



Lychee

with lychee,
53% fruit



2,5 Litre



5 Litre
Creamery



2,5 Litre



Lime

with lime,
27% fruit



Mango

with Alphonso mangoes,
45% fruit



2,5 Litre



5 Litre
Creamery



2,5 Litre



5 Litre
Creamery



8 Litre



Lime cactus

vibrant and colourful cocktail
with cactus and lime purée,
48% fruit



Melon

with Charentais melon,
49% fruit



2,5 Litre



2,5 Litre



5 Litre
Creamery



WHOLE FRUITS Sorbets



Mirabelle plum

with mirabelle plums from Lorraine,
57% fruit



Passion fruit

with passion fruits,
42% fruit



2,5 Litre



2,5 Litre



5 Litre
Creamery



8 Litre



Orange

with oranges,
58% fruit



Pear

with Williams pears from the orchards
of Haute-Savoie,
54% fruit



2,5 Litre



2,5 Litre



5 Litre
Creamery



Pabana

an exotic mix of banana, passion fruit,
49% fruit



Pineapple

with Costa Rican pineapples,
59% fruit



2,5 Litre



2,5 Litre



5 Litre
Creamery



WHOLE FRUITS Sorbets



Pink grapefruit

with pink grapefruit,
57% fruit



Red hibiscus, passion fruit, banana

hibiscus, Madagascan passion fruit
and banana,
40% fruit



2,5 Litre



2,5 Litre



5 Litre
Creamery



Raspberry

with raspberries,
52% fruit



Rhubarb

with rhubarb,
57% fruit



2,5 Litre



5 Litre
Creamery



8 Litre



2,5 Litre



Raspberry, lychee and rosewater

a blend of raspberry and lychee
sorbets graced with a hint
of rosewater,
65% fruit



Roasted pineapple

pineapple sorbet marbled
with caramel and rum,
58% fruit



2,5 Litre



2,5 Litre





WHOLE FRUITS *Sorbets*



Strawberry

with Sengana strawberries,
62% fruit



Tropical fruits

pineapple, mango, passionfruit
and lime sorbets,
40% fruit



2,5 Litre



5 Litre
Creamery



8 Litre



2,5 Litre



Sunny fruits

a blend of banana, guava,
blood orange, pineapple
and passion fruits,
57% fruit



Tomato and basil

with tomato and basil,
54% fruit



2,5 Litre



2,5 Litre



Sweet mint strawberry

a delicious sweet and fresh blend,
ideal with pastries,
62% fruit



Vine peach

with vine peaches
from the hills around Lyon,
58% fruit



2,5 Litre



2,5 Litre



5 Litre
Creamery



SORBETS

With Alcohol



Alcohol abuse is dangerous for the health, consume in moderation.



Don Papa® Baroko

This famous Filipino alcohol delivers notes of vanilla, of oak and candied citrus



Mojito

French Antillean white rum, lime and mint leaves



2,5 Litre



2,5 Litre



Limoncello

lemon with Limoncello liqueur made by macerating organic lemon zest



Piña colada

blend of pineapple purée and coconut flavoured with Saint James rum



2,5 Litre



2,5 Litre



ORIGINAL Sorbets



Carrot, orange, ginger

amazing combination of carrot, orange and ginger, vibrant and delicious



Espresso

with 100% Arabica espresso



2,5 Litre



2,5 Litre



Chocolate

Valrhona Guanaja and Caribbean chocolate centre



Pineapple, mint, ginger

a fresh and surprising combination to discover in this subtly minty pineapple sorbet laced with a hint of ginger

New



2,5 Litre



2,5 Litre



5 Litre
Creamery



Cider apple

with apple sauce and cider, 48% cider, 24% apples



Spearmint

with spearmint and «menthe à l'eau» flavour



2,5 Litre



2,5 Litre



REGIONS & *Gastronomy*





Butternut mascarpone

The name "butternut" perfectly captures the taste of this squash, in particular the velvety texture it produces when cooked.



1,5 Litre



Camembert

Camembert de Normandie AOP Gillot is an outstanding cheese made with the utmost respect for master cheese-makers' ancestral traditions. It is made using carefully selected raw milk from producers located less than 30km from the workshop where it is hand-ladled into moulds.



1,5 Litre



Ceps

This mushroom, typical of the rich regional soil, is cooked according to a traditional recipe that brings out all its refined flavours.



1,5 Litre



To complement your dishes

*Fillet of Fera,
Butternut ice cream with Mascarpone*



Coffee blend, cardamom

100% Arabic coffee blend fragrancd with cardamom



1,5 Litre



Dauphiné saffron

Extract of the *Crocus sativus* flower, saffron, poetically known as "red gold", is the world's most expensive spice. For five hundred years leading up to the beginning of the 20th century, France was a major saffron producer.



1,5 Litre



Check out the exclusive recipes in our
CHEF'S CORNER

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Espelette pepper

A subtle blend of pepper ice cream with just a hint of Espelette pepper (AOC).



Grugère double cream

A hint of vanilla with meringue and a thick, rich double cream. The double cream is particularly well loved in Switzerland as a dessert with meringue or forest fruits.



1,5 Litre



2,5 Litre



Foie gras

Made using quality foie gras from the southwest of France (preferably deveined and whole), this recipe is enhanced with a drop of Armagnac and a pinch of pepper.



Jura "yellow wine"

This golden wine is considered to be one of the world's finest. It owes its reputation to its organoleptic qualities and its original and mysterious production process.



1,5 Litre



1,5 Litre



Goat's cheese

Made from highly refined whole cheeses from Sainte Maure Soignon.



1,5 Litre



Olive oil

With olive oil from the Calanquet mill in St Rémy de Provence.



1,5 Litre



Reblochon

Raw milk reblochon from the cooperative in Thônes (Haute-Savoie).



1,5 Litre



Roquefort and Walnut

Made with genuine AOC Roquefort refined in Aveyron, with lightly grilled walnut pieces.



1,5 Litre



To complement your dishes

*Tuna Bites,
Sichuan Pepper Ice Cream*



Salidou Caramel

With Salidou caramel cream from La Maison d'Armorine and salted butter caramel pieces.



2,5 Litre



Sichuan pepper

This seed from the rutaceae (citrus) family is widely used in Asian cuisine. It forms part of the standard "5 spice" recipe.



1,5 Litre



Check out the exclusive recipes in our

CHEF'S CORNER

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Tahiti vanilla

This vanilla does not open on maturity but remains fleshy. Producers therefore pick it when mature, at the height of its taste and flavour. The Tahiti vanilla bud is thick, bulbous, glossy and unsplit. Intensely aromatic, its floral and fruity notes hint at aniseed and prune. It is now considered a "luxury" vanilla because of the small quantities in which it is produced.



Traditional mustard from the Maison Fallot

Mustard made from 100% brown or black seeds, blended directly with spiced and aromatic verjuice. This mellow and less piquant blend, coarsely ground to maintain the fullness of the seed, produces a "gourmet" mustard.



1,5 Litre



1,5 Litre



Sorbets

REGIONS & *Gastronomy*



10-year-old port

with 10-year old Tawny port

PORTO CRUZ Read the history behind these creations at www.porto-cruz.com



To complement your dishes

Tomato Mozza Revisited,

Basil Sorbet



1,5 Litre



Abbaye Beer

Abbaye beer, brewed in traditional fashion.



Champagne

"The nectar of kings". A champagne sorbet with zest of lemon and orange.



1,5 Litre



1,5 Litre



Basil

Fresh cold-pressed basil juice sorbet.



Cucumber and tarragon

A cucumber sorbet with tarragon infusion. It goes perfectly with meat and fish, and is ideal with an endless variety of raw or cooked dishes.



1,5 Litre



1,5 Litre



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"Mara des bois" strawberry and basil

A blend of this most delicious of strawberries with basil for a fruity sorbet with a full, invigorating flavour. 55% Mara des Bois strawberry puree.



1,5 Litre



Parsley

Fresh cold-pressed parsley juice sorbet.



1,5 Litre



Modena balsamic vinegar

This balsamic vinegar is made exclusively from the Lambrusco, Ancellotta, Trebbiano, Sauvignon, Sgavetta and Coltivati varieties. It is aged in barrels for between 12 and 25 years.



1,5 Litre



Smoked salmon with dill

Smoked salmon sorbet with a dill infusion.



1,5 Litre



Sorbets

REGIONS & *Gastronomy*



Wild strawberry

With wild strawberries: 58% fruit.



Yuzu

This blend of wild mandarins and lemon comes from East Asia.



1,5 Litre



1,5 Litre



To complement your dishes
Pan-fried red mullet fillets
Espelette pepper Ice Cream



SPECIALITIES



SPECIALITIES



Vacherin Discs

- 1.2 Litre / 6 portions
- Diameter 17 cm
- Height 5.5 cm
- Box of 2 pieces



AVAILABLE IN 3 FLAVOUR COMBINATIONS:

Vanilla/Raspberry

Bourbon vanilla ice cream with Échiré butter and eggs, «whole fruit» raspberry sorbet, meringue heart



Passion Fruit/Raspberry

«whole fruit» passion fruit sorbet, «whole fruit» raspberry sorbet, meringue heart



Vine Peaches/Red Berry Fruits

«Whole fruit» Côteaux du Lyonnais Vine peach sorbet, «whole fruit» sorbet of red berry fruits, blueberries, blackcurrants, raspberries, strawberries and wild strawberries, meringue heart



Frozen Desserts to Share

- 2 Litre
- 20 to 25 portions
- Box of 2 pieces
- Length: 58.5 cm

Luxury, artisanal frozen desserts for a quick and personalised catering solution. Ideal for festive occasions and group gatherings.

- Easy to remove from the mould under warm water
- Can be sliced to your liking
- Can be personalised as desired

Vanilla/Raspberry

Bourbon vanilla ice cream, with Échiré butter and eggs, «whole fruit» raspberry sorbet, meringue heart

Salted Butter Caramel/Pear

Salted butter caramel ice cream «whole fruit» pear Williams sorbet, Chocolate meringue heart

«Macaé» chocolate/Mango & Passion Fruit

Grand Cru «Macaé» chocolate ice cream from Brazil, «whole fruit» mango & passion fruit sorbet meringue heart

Vanilla/Salted Butter Caramel

Bourbon vanilla ice cream, with Échiré butter and eggs, Salted butter caramel ice cream, meringue heart

Vine Peaches/Red Berry Fruits

«whole fruit» Rhone Valley vine peach sorbet, «whole fruit» sorbet of red berry fruits, blueberries, blackcurrants, raspberries, strawberries and wild strawberries, meringue heart



SPECIALITIES



Lingot of confectioner-style frozen nougat

Egg white, cream of Montelimar nougat, nougat chunks, honey, pistachio pieces, praline hazelnut grains, candied orange peel

- 1,6 Litre
- 18 servings



Single serving Frozen Desserts

- Individual 140 ml
- Unit volume
- Box of 12

- Price: control of cost price
- Quality: artisanal production
- Hygiene: no contact with the product when the dish is assembled
- Presentation: creative
- Choice of original flavours
- Simple and user-friendly thanks to the rhodoid sheet



Frozen nougat
with cream of Montelimar nougat
and candied fruits



Limoncello frozen soufflé
with Limoncello liqueur



Grand Marnier® frozen soufflé
with Grand Marnier® dusted with cocoa



Speculoos Bourbon vanilla frozen dessert
speculoos ice cream, Bourbon vanilla ice cream,
Speculoos chips

THE Collection



Ice creams - 2,5 Litre

Almond	p 8	Honey	p 16
Almond tart	p 8	Ice cream with Daim® biscuit pieces	p 16
Almond Milk <i>New</i>	p 8	Isigny crème fraîche	p 16
Amarena	p 8	Lavender	p 17
Amaretto	p 8	Lemon meringue pie	p 17
American biscuit	p 8	Liquorice	p 17
AOP Isigny butter caramel	p 9	Mascarpone	p 17
Apple tart	p 9	Matcha green tea	p 17
Armagnac prunes	p 9	Meringue	p 17
Azzuro	p 9	Milk chocolate	p 18
Baby bear	p 9	Milk jam	p 18
Banoffee	p 10	Mint chocolate	p 18
Banana ripple	p 10	Mont-Blanc	p 18
Bimbo	p 10	Nougat	p 18
Black Forest	p 10	Nutty	p 18
Black Sesame	p 10	Palet Breton	p 19
Black Ice	p 10	Panna	p 19
Brownies	p 11	Peanut	p 19
Blueberry yoghurt	p 11	Peanut caramel bar	p 19
Bubblegum	p 11	Pecan	p 19
Bulgarian	p 11	Peppermint	p 19
Bulgarian strawberry	p 11	Peruvian Alto el Sol chocolate	p 20
Calisson	p 11	Pine nut honey	p 20
Candyfloss	p 12	Pistachio	p 20
Cappuccino	p 12	Plombières	p 20
Catalan rousquille biscuit	p 12	Praline	p 20
Chartreuse	p 12	Praline chocolate rocher	p 21
Cheesecake	p 12	Raspberry macaroon	p 21
Chestnut pieces	p 12	Red berry crumble	p 21
Chocolate	p 13	Rose	p 21
Choconuts	p 13	Rum 'n' raisin	p 21
Chouchou	p 13	Salted butter caramel	p 22
Cinnamon	p 13	Speculoos	p 22
Coconut	p 13	Straciatella	p 22
Coffee	p 14	Strawberry	p 22
Commercy Madeleine	p 14	Thyme	p 22
Cookies nut's	p 14	Tiramisu	p 22
Crema Catalana	p 14	Tonka bean <i>New</i>	p 23
Crème brûlée	p 14	Turrón de Jijona	p 23
Croquantine	p 14	Vanilla	p 23
Frozen berry yoghurt	p 15	Vanilla macadamia	p 23
Genepi	p 15	Verbena	p 24
Ginger	p 15	Violet	p 24
Gingerbread	p 15	Walnut	p 24
Grand cru Caribbean dark chocolate	p 15	White chocolate	p 24
Grand Marnier	p 16	Yoghurt	p 24
Hazelnut	p 16		



Sorbets - 2,5 Litre

Whole fruit		Pink grapefruit	p 31
Apricot	p 26	Raspberry	p 31
Banana	p 26	Raspberry lychee and rosewater	p 31
Bergamot	p 26	Red hibiscus, passion fruit, banana	p 31
Berry	p 26	Rhubarb	p 31
Blackberry	p 26	Roasted pineapple	p 31
Blackcurrant	p 26	Strawberry	p 32
Blood orange	p 27	Sunny fruits	p 32
Blueberry	p 27	Sweet mint strawberry	p 32
Bounty	p 27	Tropical fruit	p 32
Calamansi	p 27	Tomato and basil	p 32
Cherry	p 27	Vine peach	p 32
Coconut	p 28		
Corsican clementin	p 28	Sorbets with Alcohol	
Fig	p 28	Don Papa® Baroko	p 22
Green apple	p 28	Limoncello	p 22
Kiwi	p 28	Mojito	p 22
Lemon	p 28	Piña colada	p 22
Lemon and basil	p 29		
Lime	p 29	Original Sorbets	
Lime cactus	p 29	Carott, orange, ginger	p 34
Lychee	p 29	Chocolate	p 34
Mango	p 29	Cider apple	p 34
Melon	p 29	Espresso	p 34
Mirabelle plum	p 30	Pineapple, <i>New</i> mint, ginger	p 34
Orange	p 30	Spearmint	p 34
Pabana	p 30		
Passion fruit	p 30		
Pear	p 30		
Pineapple	p 30		



Ice creams - 5 Litre Restauration

Chocolate	p 13	Vanilla	p 23
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GLACES
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MAÎTRE ARTISAN GLACIER



THE Collection



Ice creams - 5 Litre

Almond Milk <i>New</i>	p 8	Lemon meringue pie	p 17
Amarena	p 8	Liquorice	p 17
American biscuit	p 8	Mascarpone	p 17
AOP Isigny butter caralek	p 9	Mint chocolate	p 18
Azzuro	p 9	Nougat	p 18
Baby bear	p 9	Nutty	p 18
Banoffee	p 10	Palet breton	p 19
Bimbo	p 10	Peanut caramel bar	p 19
Brownies	p 11	Pistachio	p 20
Bubblegum	p 11	Praline chocolate rocher	p 21
Bulgarian	p 11	Red berry crumble	p 21
Bulgarian strawberry	p 11	Rum baba	p 21
Candyfloss	p 12	Rum 'n' raisin	p 21
Chestnut pieces	p 12	Salted butter caramel	p 22
Chocolate	p 13	Speculoos	p 22
Choconuts	p 13	Stracciatella	p 22
Chouchou	p 13	Tiramisu	p 22
Coconut	p 13	Tropézienne	p 23
Coffee	p 14	Unicorn	p 23
Cookies nuts	p 14	Vanilla	p 23
Crème brûlée	p 14	Vanilla macadamia	p 23
Croquantine	p 14	Vanilla raspeberry vacherin	p 23
Double Choc	p 15	Violet	p 24
Grand Marnier	p 16	White chocolate	p 24
Hazelnut	p 16	Yoghurt	p 24
Ice cream with Daim® biscuit pieces	p 16		
Lavender	p 17		



Ice creams - 8 Litre

Chocolate	p 13	Rum'n'raisin	p 21
Choco nut's	p 13	Salted butter caramel	p 22
Coconut	p 13	Stracciatella	p 22
Double choc	p 15	Vanilla	p 23
Nutty	p 18	Vanilla macadamia	p 23
Pistachio	p 20		



Sorbets - 8 Litre

Lemon	p 28	Raspberry	p 31
Mango	p 29	Strawberry	p 32
Passion fruit	p 30		



Regions et Gastronomie - 1,5 Litre

Ice Creams	Sorbets		
Butternut mascarpone	p 36	10-Year-old port	p 40
Camembert	p 36	Abbaye beer	p 40
Ceps	p 36	Basil	p 40
Coffee blend cardamom	p 36	Champagne	p 40
Dauphiné saffron	p 36	Cucumber and tarragon	p 40
Espelette pepper	p 37	«Mara des bois» strawberry and basil	p 41
Foie gras	p 37	Modena balsamic vinegar	p 41
Goat's cheese	p 37	Parsley	p 41
Jura yellow wine	p 37	Smoked salmon with dill	p 41
Olive oil	p 38	Wild strawberry	p 42
Reblochon	p 38	Yuzu	p 42
Roquefort and walnut	p 38		
Sichuan pepper	p 38		
Tahiti vanilla	p 39		
Traditional mustard from Maison Fallot	p 39		



Sorbets - 5 Litre Creamery

Apricot	p 26	Passion fruit	p 30
Banana	p 26	Pear	p 30
Blackcurrant	p 26	Pineapple	p 30
Blood orange	p 27	Raspberry	p 31
Bounty	p 27	Red hibiscus, passionfruit, banana	p 31
Cherry	p 27	Strawberry	p 32
Corsican clementin	p 28	Vine Peach	p 32
Lemon	p 28		
Lemon and basil	p 29		
Lime	p 29		
Mango	p 29		
Melon	p 29		
		Original sorbets	
		Pineapple, <i>New</i> mint, ginger	p 34



Regions et Gastronomie - 2,5 Litre

Ice creams	Salidou Caramel	p 38
Gruyère double cream	p 37	

Specialities

Frozen desserts to share	Single serving frozen desserts		
Vacherin discs	p 44	Frozen nougat	p 45
Frozen desserts to share	p 44	Grand Marnier® frozen soufflé	p 45
Lingot of confectioner-style frozen nougat	p 45	Limoncello frozen soufflé	p 45
		Speculoos / Bourbon vanilla frozen dessert	p 45



GLACES DES **ALPES**
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