

GLACES DES ALPES
MAÎTRE ARTISAN GLACIER

CATALOGUE 2023

Premium
ICE CREAMS
& SORBETS



QUALITY *Commitment*

ORIGINAL, VARIED, GASTRONOMIC 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
— Maitre 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



STRIPS OF
FRESH BASIL



MANGO
MATURATION



SIGNATURE HIBISCUS
FLOWER INFUSION

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

PROFITABILITY OF THE PRODUCT

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 Recipe



Almond

Made with Pate d'Amande de Provence 70% by Valrhona® with caramelised almond pieces.



2,5 Litre

NEW Sorbets



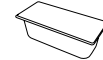
Apricot rosemary

This sorbet, prepared with apricots from the Monts et Coteaux du Lyonnais delicately infused with rosemary floral water, reflects all our Master Artisan's culinary finesse.

59% fruit



2,5 Litre



5 Litre
Ice Creamery



Iced coffee

A simple iced coffee sorbet made with 100% Arabica coffee. For serious coffee lovers.



2,5 Litre



Menthe Pastille®

This refreshing liqueur sorbet is made with the celebrated Menthe Pastille® liqueur by Maison Giffard, a distillery and liqueur producer since 1885.

www.giffard.com



2,5 Litre

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

Pineapple basil

This perfectly balanced refreshing sorbet combines pineapple and basil leaves.

60% fruit



2,5 Litre



5 Litre
Ice Creamery



NEW Ice Creams

Chocolate caramel

This smooth caramel ice cream made with Isigny PDO semi-salted butter and milk chocolate shavings, salted butter caramel chunks and a salted butter caramel ripple, is truly irresistible.



2,5 Litre



5 Litre
Creamery



Chocolate almond vanilla

For an extra treat, our Master Artisan has created a vanilla ice cream made with Bourbon vanilla from Madagascar, crème fraîche almonds and a chocolate ripple.



2,5 Litre



5 Litre
Creamery

Vanilla with crème fraîche

Smooth vanilla ice cream made with Bourbon vanilla from Madagascar and crème fraîche.



2,5 Litre



5 Litre
Ice Creamery



NEW Designations

Ice cream



Amaretto becomes Amaretti

Discover the flavours of Italy in this Amaretti ice cream with biscuit bites and hints of Amaretto liqueur.



2,5 Litre

Ice cream



Croquantine becomes Hazelnut with caramel chunks

Hazelnut ice cream with hints of roasted fruits and caramelised hazelnut chunks.



2,5 Litre



5 Litre
Ice Creamery

EXCEPTIONAL *Ingredients*

- Selected for their quality flavours and textures from among our prestigious suppliers, renowned for their expertise.
- Made with ingredients from all over France and its terroirs, wherever possible.



One thing is true : *the pleasure of taste.*
Just one word : *perfection.*



ARTISAN *Ice Creams*





Almond

Made with Pate d'Amande de Provence 70% by Valrhona® with caramelised almond pieces.

NEW
Recipe



2,5 Litre



Amaretti

Discover the flavours of Italy in this Amaretti ice cream with biscuit bites and hints of Amaretto liqueur.

NEW
Designation



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

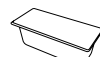


American biscuit

The taste of the famous black and white American Oreo biscuit.



2,5 Litre



5 Litre
Ice Creamery

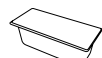


Amarena

With pieces of amarena cherry halves and cherry syrup marbling.



2,5 Litre



5 Litre
Ice Creamery

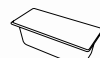


AOP Isigny butter caramel

With AOP Isigny butter caramel with caramel pieces.



2,5 Litre



5 Litre
Ice Creamery





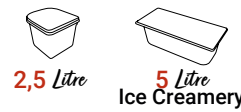
Apple tart

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



Baby bear

Marshmallow ice cream with soft chunks and a signature chocolate ripple.



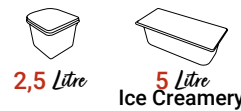
Armagnac prunes

With Armagnac and macerated prunes.



Banoffee

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



Azzuro

Delicious candy flavour.



Banana ripple

Sweet banana with a signature chocolate sauce ripple.



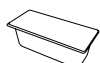


Bimbo

Caramel-marbled vanilla with multicoloured chocolate sweets.



2,5 Litre



5 Litre
Ice Creamery



Black ice

Naturally dyed Bourbon vanilla using carbon black.



2,5 Litre



Black forest

Crème fraîche, dark cherries with chocolate shavings and Valrhona chocolate sauce.



2,5 Litre



Brownies

With Valrhona Jivara chocolate, chocolate brownie pieces and caramelised pecan nut chips.



2,5 Litre



5 Litre
Ice Creamery



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 rose de notre enfance.



2,5 Litre



Blueberry yoghurt

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



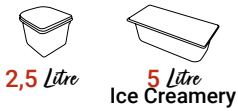
2,5 Litre





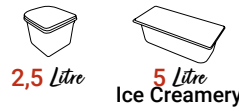
Bubblegum

Unleash your inner child with pink bubblegum.



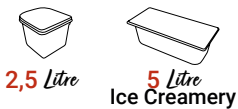
Bulgarian strawberry

Discover our Bulgarian ice cream with pieces of semi-confit strawberries and signature ripple.



Bulgarian

Discover the unique and distinctive taste of Bulgarian yoghurt in this creamy and tasty recipe.



Calisson

Pate de calisson d'Aix en Provence by Roy René with chunks of calisson cream.



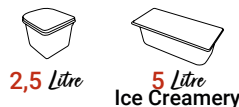
Bulgarian redberry

Ice cream with the unique taste of Bulgarian yoghurt combined with a cocktail of red fruits.



Candyfloss

All the flavour of the funfair; candyfloss ice cream with the delicate flavour of coconut.





Cappuccino

Coffee ice cream with dark and white chocolate shavings.



2,5 Litre



Chestnut pieces

Sweet chestnut ice cream, made with chestnut cream perfumed with Bourbon vanilla from Madagascar, and Imbert® sweet chestnut pieces.



2,5 Litre



5 Litre
Ice Creamery



Catalane rousquille biscuit

Ice cream with lemony and aniseed fragrant biscuits, and pieces of traditional Catalan Rousquilles.



2,5 Litre



Chocolate

Intense dark chocolate ice cream, with cocoa and Cœur de Guanaja 80% by Valrhona®.



2,5 Litre



5 Litre
Ice Creamery



5 Litre
Restauration



8 Litre



Chartreuse®

Liqueur Chartreuse®. Discover exceptional herbal and spicy notes behind its wonderful green robe.



2,5 Litre



Chocolate almond vanilla

For an extra treat, our Master Artisan has created a vanilla ice cream made with Bourbon vanilla from Madagascar, fresh cream, almonds and a chocolate ripple.

NEW



2,5 Litre



5 Litre
Ice Creamery

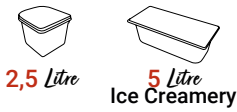




Chocolate caramel

This smooth caramel ice cream made with Isigny PDO semi-salted butter and milk chocolate shavings, salted butter caramel chunks and a salted butter caramel ripple, is truly irresistible.

NEW



Cinnamon

(The Sunday infusion...)

This cinnamon ice cream infused with the signature Ceylon cinnamon blend reveals a vast array of aromas.



Choconuts

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



Coconut

Dairy milk and coconut cream ice cream with grated coconut.



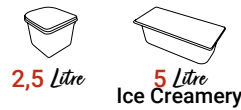
Chouchou

With Praliné Cacaahuète by Valrhona® this peanut praline is reminiscent of your favourite childhood treats.



Coffee

100% Arabica coffee ice cream with refined aromas and no bitterness.





Commercy madeleine

With real Commercy madeleine cakes.



2,5 Litre



Crème brûlée

With cream, a delicate vanilla flavour, caramel sauce ripple and caramel pieces.



2,5 Litre



5 Litre
Ice Creamery



Cookies nuts

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



2,5 Litre



5 Litre
Ice Creamery



Double choc

Double flavoured ice cream: Valrhona milk chocolate and white chocolate.



5 Litre
Ice Creamery



8 Litre



Crema Catalana

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



2,5 Litre



Genépi

Genépi, with notes of camphor and resin, is produced from plants harvested exclusively in the Alps. Extremely popular in the Alps during the winter months.



2,5 Litre





Ginger

A natural ginger flavoured ice cream with a lemony, spicy and tangy twist.



2,5 Litre



Grand Marnier®

With Grand Marnier® and candied and marinated orange peel.



2,5 Litre



5 Litre
Ice Creamery



Gingerbread

Discover all the traditional flavours of gingerbread from Alsace in our ice cream recipe, in collaboration with LIPS.



2,5 Litre



Hazelnut

Ice cream with all the sweet and rich aromas of hazelnut cream.



2,5 Litre



5 Litre
Ice Creamery



Grand cru Caribbean dark chocolate

With chocolate by Valrhona®, intense woody notes and roasted dried fruit, enhanced with a touch of Guérande salt.



2,5 Litre



Hazelnut with caramel chunks

Hazelnut ice cream with hints of roasted fruits and caramelised hazelnut chunks.

NEW
Designation



2,5 Litre



5 Litre
Ice Creamery





Honey

Ice cream with floral, fresh and slightly woody aromas of mountain honey.



2,5 Litre



Lavender

With lavender extract and mountain honey.



2,5 Litre



5 Litre
Ice Creamery

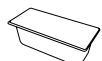


Ice cream with Daim® biscuit pieces

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



2,5 Litre



5 Litre
Ice Creamery



Lemon meringue pie

With lemon and meringue pieces.



2,5 Litre



5 Litre
Ice Creamery



Isigny crème fraîche

With Isigny AOC crème fraîche.



2,5 Litre



Licorice

Creamy and smooth, with a classic licorice flavour.



2,5 Litre



5 Litre
Ice Creamery





Mascarpone

This ice cream, made from real mascarpone, a favourite ingredient in Italian cuisine, will transport you to the heart of the Piedmont-Lombardy region.



Milk chocolate

Indulge yourself in the cocoa and malty smooth pleasure of Jivara Lactée by Valrhona®.



Matcha green tea

With an intense flavour of Matcha green tea from Japan, renowned for its many benefits. Ice cream to whisk you away to the land of the Rising Sun.



Milk jam

With traditional milk jam.



Meringue

Gourmet, crunchy ice cream with pieces of meringue.



Mint chocolate

Mint ice cream with shavings of dark chocolate 61%.





Mont-Blanc

Ice cream made with Bourbon vanilla from Madagascar, and featuring a whisky flavoured chestnut cream ripple, and pieces of meringue.



Palet breton

Pure butter Palet Breton biscuits with salted caramel swirls and crunchy pieces of biscuit.



2,5 Litre



2,5 Litre



5 Litre
Ice Creamery



Nougat

Montélimar nougat cream ice cream by Chabert et Guillot® with chunks of nougat and roasted almonds.



Panna

Ice cream in its simplest creamy form, to create a multitude of pairings.



2,5 Litre



5 Litre
Ice Creamery



2,5 Litre



Nutty

A generous blend of hazelnut and Chocolat Caraïbes by Valrhona® with a crunchy ripple.

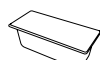


Peanut

A smooth gourmet ice cream with peanut butter.



2,5 Litre



5 Litre
Ice Creamery



8 Litre



2,5 Litre



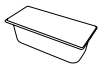


Peanut caramel bar

Ice cream with caramel swirls, peanut shreds, Valrhona® chocolate chips.



2,5 Litre



5 Litre
Ice Creamery



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



Pecan

With pecan paste and caramelised pecan pieces.



2,5 Litre



Pine nut honey

Lavender honey with pieces of toasted pine nuts.



2,5 Litre



Peppermint

Discover all the freshness and intensity of mint in this delicious ice cream.



2,5 Litre



Pistachio

With Sicilian pistachio paste and pistachio pieces.



2,5 Litre



5 Litre
Ice Creamery



8 Litre





Plombières

with Kirsch and candied fruits marinated in Kirsch



2,5 Litre



Raspberry macaroon

Marbled with macaroons and raspberry coulis.



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



Red berry crumble

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



2,5 Litre



5 Litre
Ice Creamery



Praline chocolate rocher

Ice cream made with Chocolat Macaé by Valrhona® combined with hazelnut paste and crunchy toasted hazelnut chunks.



2,5 Litre



5 Litre
Ice Creamery



Rose

Original floral ice cream made with natural rose extract.



2,5 Litre





Rum baba

More than simply an ice cream, Saint-James® rum ice cream with pieces of macerated babas is a true dessert.

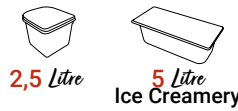


5 Litre
Ice Creamery



Speculoos

Gourmet crunchy ice cream with traditional Lotus® Speculoos biscuits.



2,5 Litre
5 Litre
Ice Creamery



Rum'n' raisin

Made with Golden Choice raisins macerated in Saint-James® rum for several days.



2,5 Litre
5 Litre
Ice Creamery
8 Litre



Stracciatella

Ice cream with delicate caramel and vanilla flavours, topped with dark chocolate chips.



2,5 Litre
5 Litre
Ice Creamery
8 Litre



Salted butter caramel

Caramel made with butter and Guérande sea salt.



2,5 Litre
5 Litre
Ice Creamery
8 Litre



Strawberry

Generously fruity, gourmet strawberry ice cream.



2,5 Litre



Thyme

A signature ice cream with classic, aromatic thyme fragrances.



2,5 Litre



Turrón de Jijona

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



2,5 Litre

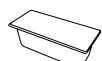


Tiramisu

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
Ice Creamery



Unicorn

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



5 Litre
Ice Creamery



Tonka bean

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



2,5 Litre



Vanilla

Ice cream made with eggs, with Bourbon vanilla from Madagascar and Echiré butter.



2,5 Litre



5 Litre
Ice Creamery



5 Litre
Restaurant



8 Litre





Vanilla with crème fraîche

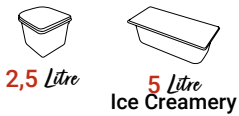
Smooth vanilla ice cream made with Bourbon vanilla from Madagascar and fresh cream.

NEW



Verbena

Ice cream with subtle flavours of verbena infused with lemon zest.



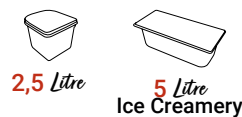
Vanilla macadamia

Bourbon vanilla ice cream, with a caramel sauce ripple and caramelised macadamia nut chips.



Violet

A sweet floral treat of ice cream with violet aromas.



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.



Walnut

Walnut paste with pieces of toasted walnut kernels.

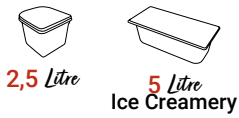




White chocolate
with vanilla-scented white
chocolate and white chocolate
shavings



Yoghurt
Smooth and creamy ice cream with
a traditional Savoie milk yoghurt
flavour.



2,5 Litre

5 Litre
Ice Creamery



2,5 Litre

5 Litre
Ice Creamery

RECIPES FULL OF *Generosity*



SORBETS

Whole Fruit



SORBETS *Whole Fruit*



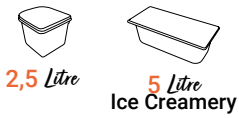
Apricot

Apricots from the Monts et Coteaux du Lyonnais and the Rhône Valley.
59% fruit



Bergamot

With Sicilian bergamot.
27% fruit



2,5 Litre

5 Litre
Ice Creamery



2,5 Litre



Apricot rosemary

This sorbet, prepared with apricots from the Monts et Coteaux du Lyonnais delicately infused with rosemary floral water, reflects all our Master Artisan's culinary finesse.
59% fruit

NEW



Berry

Blueberry, redcurrant, raspberry and wild strawberry.
50% fruit



2,5 Litre

5 Litre
Ice Creamery



2,5 Litre



Banana

Banana.
42% fruit



Blackberry

With blackberries.
53% fruit



2,5 Litre

5 Litre
Ice Creamery



2,5 Litre





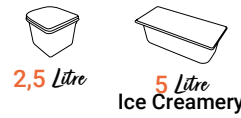
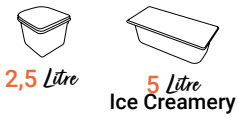
SORBETS *Whole Fruit*



Blackcurrant
Burgundy blackcurrant.
49% fruit



Bounti
With coconut milk and signature chocolate sauce ripple and Swiss dark chocolate shavings.



Blood orange
With Sicilian blood oranges.
60% fruit



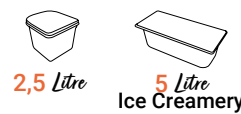
Calamansi
Calamansi.
20% fruit



Blueberry
With wild blueberries.
58% fruit



Cherry
With griotte cherries.
65% fruit



SORBETS *Whole Fruit*



Coconut

Sorbet with coconut milk from the Indian Ocean region.
58% fruit



Green apple

Granny Smith green apple from the Rhone Valley.
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

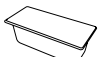


Kiwi

Kiwi.
60% de fruits



2,5 Litre



5 Litre
Ice Creamery



2,5 Litre



Fig

With purple figs.
53% fruit



Lemon

With Sicilian lemons.
29% fruit



2,5 Litre



2,5 Litre



5 Litre
Ice Creamery



8 Litre



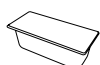


Lemon and basil

A delicious blend of lemon and basil leaf.
27% fruit



2,5 Litre



5 Litre
Ice Creamery



Lychee

With lychee.
53% fruit



2,5 Litre

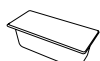


Lime

With lime.
27% fruit



2,5 Litre



5 Litre
Ice Creamery

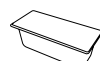


Mango

With Alphonso and Tatopuri mangoes.
45% fruit



2,5 Litre



5 Litre
Ice Creamery



8 Litre



Lime cactus

Vibrant and colourful cocktail with cactus and lime purée.
48% fruit



2,5 Litre

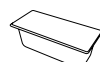


Melon

With Charentais melon.
49% fruit



2,5 Litre



5 Litre
Ice Creamery

SORBETS *Whole Fruit*



Mirabelle plum

With mirabelle plums from Lorraine.
57% fruit



2,5 Litre



Passion fruit

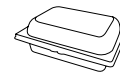
With passion fruits.
42% fruit



2,5 Litre



5 Litre
Ice Creamery



8 Litre



Orange

With oranges.
58% fruit



2,5 Litre



Pear

Savoie Pear William.
54% fruit



2,5 Litre



5 Litre
Ice Creamery



Pabana

An exotic mix of banana, passion, mango and lemon.
49% fruit



2,5 Litre





SORBETS *Whole Fruit*



Pineapple
With Costa Rican pineapples,
59% fruit



Raspberry
With raspberries.
52% fruit

 2,5 Litre
 5 Litre
Ice Creamery

 2,5 Litre
 5 Litre
Ice Creamery
 8 Litre





Pineapple basil
This perfectly balanced refreshing sorbet combines pineapple and basil leaves.
60% fruit

NEW



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

 2,5 Litre
 5 Litre
Ice Creamery

 2,5 Litre





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
Ice Creamery



SORBETS *Whole Fruit*



Rhubarb
With rhubarb.
57% fruit



Sunny fruits
A blend of banana, guava, blood orange, pineapple and passion fruits.
57% fruit



2,5 Litre



2,5 Litre



Roasted pineapple
pineapple sorbet marbled with caramel and rum,
58% fruit



Sweet mint strawberry
A delicious sweet and fresh blend, ideal with pastries.
62% fruit



2,5 Litre



2,5 Litre



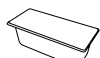
Strawberry
With Sengana strawberries.
62% fruit



Tomato and basil
With tomato and basil.
54% fruit



2,5 Litre



5 Litre
Ice Creamery



8 Litre



2,5 Litre



SORBETS *Whole Fruit*

Tropical fruits

Pineapple, mango, passion fruit and lime sorbets.
40% fruit



Vine peach

With vine peaches from the hills around Lyon.
58% fruit



2,5 Litre



2,5 Litre



5 Litre
Ice Creamery

DESIGNATION *Whole fruit*

Designation that guarantees a minimum content in fruit of 45%, and 20% for acidic fruit and strong flavors.



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.



Piñacolada

Blend of pineapple purée and coconut flavoured with Saint James rum.



2,5 Litre



2,5 Litre



Menthe Pastille®

This refreshing liqueur sorbet is made with the celebrated Menthe Pastille® liqueur by Maison Giffard, a distillery and liqueur producer since 1885. www.giffard.com

NEW



2,5 Litre





Carrot, orange, ginger

Amazing combination of carrot, orange and ginger, vibrant and delicious.



Iced coffee

A simple iced coffee sorbet made with 100% Arabica coffee. For serious coffee lovers.

NEW



2,5 Litre



2,5 Litre



Chocolate

Exclusive sorbet for chocolate lovers. Fruit of an intense association of cocoa, heart of Guanaja 80% and Caribbean of Valrhona®.



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



2,5 Litre



Cider apple

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



Spearmint

Find all the freshness mint in this sorbet with the flavors of water mint.



2,5 Litre



2,5 Litre





Since 1991, Stéphane Vindret has masterfully been overseeing the entire Glaces des Alpes production. From conceiving the recipe to managing his team of pastry chefs, he works in the same way as the great chefs and pastry chefs with whom he trained (including Charles Jaegler, Christophe Marquant, Franck Fleurance, Ulrich Beringer).

Over and above producing this delight, he is always looking for new, surprising and creative flavours to give ice cream its rightful place in gastronomy, and in the imaginations of great chefs.

»We produce ice creams, that's for sure, but we also offer our fellow chefs an opportunity to let their creativity flow. My goal is to reproduce the authentic flavours of our carefully selected ingredients in an ice cream form.«

Stéphane Vindret
Maitre Artisan Glacier



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



Espelette pepper

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



1,5 Litre

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. appréciée en dessert, accompagnée de meringues ou de fruits rouges.



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.



1,5 Litre

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.



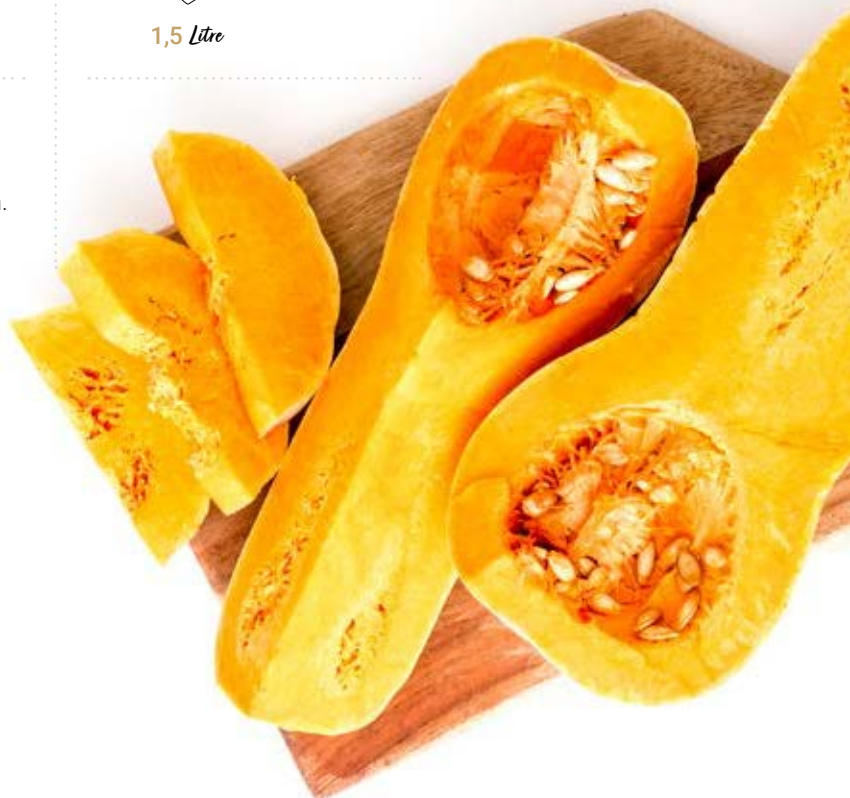
1,5 Litre

Goats 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



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.



1,5 Litre

Traditional mustard from the Maison Fallot

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



1,5 Litre





10-year-old port
with 10-year old Tawny port
PORTO CRUZ Read the history
behind these creations
at www.porto-cruz.com



1,5 Litre



Abbaye Beer
Abbaye beer, brewed in traditional
fashion.



1,5 Litre



Basil
Fresh cold-pressed basil juice sorbet.



1,5 Litre



To complement your dishes
Tomato Mozza Revisited,
Basil Sorbet



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



1,5 Litre



*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



Check out the exclusive recipes in our
CHEF'S CORNER





"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



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



Parsley

Fresh cold-pressed parsley juice sorbet.



1,5 Litre



Smoked salmon with dill

Smoked salmon sorbet with a dill infusion.



1,5 Litre



Wild strawberry

With wild strawberries: 57% fruit.



1,5 Litre

Yuzu

Native to East Asia, our Japanese yuzu is a hybrid of wild tangerine and lemon with an acid taste, fresh and tonic notes.



1,5 Litre



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

SPECIALITIES



Frozen Desserts to Share

- 1,8 Litre / 8 portions
- Diameter 20 cm
- Height 5.5 cm
- Box of 3 pieces



AVAILABLE IN 3 FLAVOUR COMBINATIONS :

Vacherins Discs

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





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

- 2 Litres
- 20 à 25 portions
- Box of 2 pieces
- Length : 58,5 cm

Frozen Desserts to Share



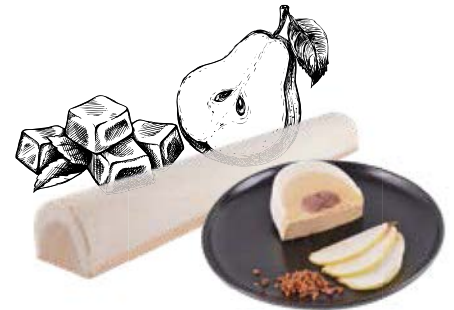
Vanilla/Raspberry

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



Corsican Clementine/Chocolate

«Whole Fruit» Corsican clementine sorbet Chocolat Valrhona® ice cream, coeur de meringue.



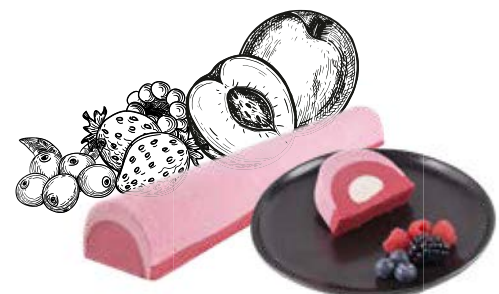
Vanilla/Salted Butter Caramel

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



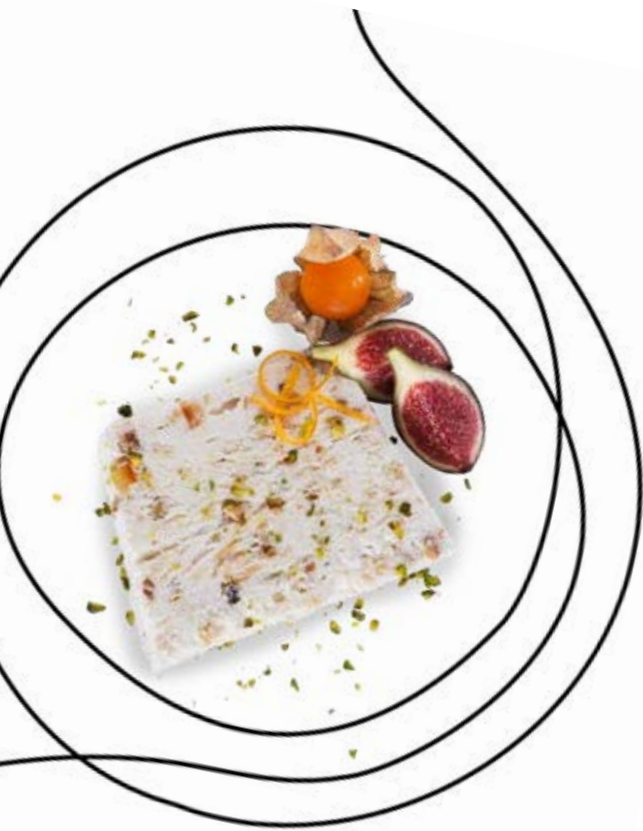
Vine Peaches/Red Berry Fruits

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



Frozen Desserts *to Share*

- 1,6 Litre
- 18 portions
- Box of 9 pieces



Lingot of confectioner-style frozen nougat

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



- 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

- Individual 140 ml
- Unit volume
- Box of 12 pieces

Frozen Desserts *Single Serving*



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.



Ice creams - 2,5 Litre

Almond <small>NEW Recipe</small>	p 8	Hazelnut with caramel chunks <small>NEW Designation</small>	p 15
Almond milk	p 8	Honey	p 16
Amarena	p 8	Ice Cream with Daim® biscuit pieces	p 16
Amaretti <small>NEW Designation</small>	p 8	Isigny crème fraîche	p 16
American biscuit	p 8	Lavender	p 16
AOP Isigny butter caramel	p 8	Lemon meringue pie	p 16
Apple tart	p 9	Liquorice	p 16
Armagnac® prunes	p 9	Mascarpone	p 17
Azzuro	p 9	Matcha green tea	p 17
Baby bear	p 9	Meringue	p 17
Banoffee	p 9	Milk chocolate	p 17
Banana ripple	p 9	Milk jam	p 17
Bimbo	p 10	Mint chocolate	p 17
Black forest	p 10	Mont-Blanc	p 18
Black sesame	p 10	Nougat	p 18
Black ice	p 10	Nuty	p 18
Brownies	p 10	Palet breton	p 18
Blueberry yoghurt	p 10	Panna	p 18
Bubblegum	p 11	Peanut	p 18
Bulgarian	p 11	Peanut caramel bar	p 19
Bulgarian redberry	p 11	Pecan	p 19
Bulgarian strawberry	p 11	Peppermint	p 19
Calisson	p 11	Peruvian Alto el Sol chocolate	p 19
Candyfloss	p 11	Pine nut honey	p 19
Cappuccino	p 12	Pistachio	p 19
Catalane rousquille biscuit	p 12	Plombières	p 20
Chartreuse®	p 12	Praline	p 20
Chestnut pieces	p 12	Praline chocolate rocher	p 20
Chocolate	p 12	Raspberry macaroon	p 20
Chocolate almond vanilla <small>NEW</small>	p 12	Red berry crumble	p 20
Chocolate caramel <small>NEW</small>	p 13	Rose	p 20
Choconuts	p 13	Rum'n'raisin	p 21
Chouchou	p 13	Salted butter caramel	p 21
Cinnamon	p 13	Speculoos	p 21
Coconut	p 13	Stracciatella	p 21
Coffee	p 13	Strawberry	p 21
Commercy madeleine	p 14	Thyme	p 22
Cookies nut's	p 14	Tiramisu	p 22
Crema Catalana	p 14	Tonka bean	p 22
Crème brûlée	p 14	Turrón de Jijona	p 22
Génépi	p 14	Vanilla	p 22
Ginger	p 15	Vanilla with crème fraîche <small>NEW</small>	p 23
Ginger bread	p 15	Vanille macadamia	p 23
Grand cru Caribbean dark chocolate	p 15	Verbena	p 23
Grand Marnier®	p 15	Violet	p 23
Hazelnut	p 15	Walnut	p 23
		White chocolate	p 24
		Yaghurt	p 24



Sorbets - 2,5 Litre

Whole fruit				
Apricot		p 26	Pear	p 30
Abricot rosemary <small>NEW</small>		p 26	Pineapple	p 31
Banana		p 26	Pineapple basil <small>NEW</small>	p 31
Bergamot		p 26	Pink grapefruit	p 31
Berry		p 26	Raspberry	p 31
Blackberry		p 26	Raspberry, lychee and rosewater	p 31
Blackcurrant		p 27	Red hibiscus, passion fruit, banana	p 31
Blood orange		p 27	Rhubarb	p 32
Blueberry		p 27	Roasted pineapple	p 32
Bounti		p 27	Strawberry	p 32
Calamansi		p 27	Sunny fruits	p 32
Cherry		p 27	Sweet mint strawberry	p 32
Coconut		p 28	Tomato and basil	p 32
Corsican clementine		p 28	Tropical fruits	p 33
Fig		p 28	Vine peach	p 33
Green apple		p 28		
Kiwi		p 28	With Alcohol	
Lemon		p 28	Don Papa® Baroko	p 34
Lemon and basil		p 29	Limoncello	p 34
Lime		p 29	Menthe Pastille® <small>NEW</small>	p 34
Lime cactus		p 29	Mojito	p 34
Lychee		p 29	Piñacolada	p 34
Mango		p 29		
Melon		p 29	Original	
Mirabelle plum		p 30	Carott, orange, ginger	p 35
Orange		p 30	Chocolate	p 35
Pabana		p 30	Cider apple	p 35
Passion fruit		p 30	Iced coffee <small>NEW</small>	p 35
			Pineapple, mint, ginger	p 35
			Spearmint	p 35



Glaces - 5 Litres Restauration

Chocolat	p 12	Vanille	p 22
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GLACES
DES ALPES
MAÎTRE ARTISAN GLACIER





Ice creams - 5 Litre Ice Creamery

Amarena	p 8	Ice cream with Daim® biscuit pieces	p 16
American biscuit	p 8	Lavender	p 16
AOP Isigny butter caramel	p 8	Lemon meringue pie	p 16
Azzuro	p 9	Liquorice	p 16
Baby bear	p 9	Marscapone	p 17
Banoffee	p 9	Mint chocolate	p 17
Bimbo	p 10	Nougat	p 18
Brownies	p 10	Nuty	p 18
Bubblegum	p 11	Palet breton	p 18
Bulgarian	p 11	Peanut caramel bar	p 19
Bulgarian strawberry	p 11	Pistachio	p 19
Candyfloss	p 11	Praline chocolate rocher	p 20
Chestnut pieces	p 12	Red berry crumble	p 20
Chocolate	p 12	Rum baba	p 21
Chocolate almond vanilla	p 12	Rum'n'raisin	p 21
Chocolate caramel	p 13	Salted butter caramel	p 21
Choconuts	p 13	Speculoos	p 21
Chouchou	p 13	Stracciatella	p 21
Coconut	p 13	Tiramisu	p 22
Coffee	p 13	Unicorn	p 22
Cookies nut's	p 14	Vanilla	p 22
Crème brûlée	p 14	Vanilla with crème fraîche	p 23
Double Choc	p 14	Vanilla macadamia	p 23
Grand Marnier®	p 15	Vanille raspberry vacherin	p 23
Hazelnut	p 15	Violet	p 23
Hazelnut with caramel chunks	p 15	White chocolate	p 24
		Yoghurt	p 24



Sorbets - 5 Litre Ice creamery

Apricot	p 26	Mango	p 29
Apricot rosemary	p 26	Melon	p 29
Banana	p 26	Passion fruit	p 30
Blackcurrant	p 27	Pear	p 30
Blood orange	p 27	Pineapple	p 31
Bounti	p 27	Pineapple basil	p 31
Cherry	p 27	Raspberry	p 31
Corsican clementine	p 28	Red hibiscus, passion fruit, banana	p 31
Lemon	p 28	Strawberry	p 32
Lemon and basil	p 29	Vine peach	p 33
Lime	p 29		



Ice creams - 8 Litre

Chocolate	p 12	Rum'n'raisin	p 21
Choconut's	p 13	Salted butter caramel	p 21
Coconut	p 13	Stracciatella	p 21
Double choc	p 14	Vanillea	p 22
Nuty	p 18	Vanille macadamia	p 23
Pistachio	p 19		



Sorbets - 8 Litre

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



Regions & Gastronomie - 1,5 Litre

Ice creams	Sorbets		
Butternut au mascarpone	p 38	10-years-old-port	p 42
Camembert	p 38	Abbaye beer	p 42
Ceps	p 38	Basil	p 42
Coffee blenc cardamom	p 38	Champagne	p 42
Dauphiné saffron	p 38	Cucumber and tarragon	p 42
Espelette pepper	p 39	«Mara des bois» strawberry and basil	p 43
Foie gras	p 39	Modena balsamic vinegar	p 43
Goat's cheese	p 39	Parsley	p 43
Jura «yellowwine»	p 39	Smoked salmon with dill	p 43
Olive oil	p 40	Wild strawberry	p 44
Reblochon	p 40	Yuzu	p 44
Roquefort and Walnut	p 40		
Sichuan pepper	p 40		
Tahiti Vanilla	p 41		
Traditional mustard from the Maison Fallot	p 41		



Terroirs et Gastronomie - 2,5 Litres

Glaces		Salidou caramel	p 40
Gruyère double cream	p 39		

Les Spécialités

Desserts glacés à partager	Desserts glacés Individuels		
Vacherins discs	p 46	Frozen nougat	p 49
Frozen desserts to share	p 47	Grand Marnier® frozen soufflé	p 49
Lingot frozen nougat	p 48	Limoncello frozen soufflé	p 49
		Spéculoos/Bourbon vanilla	p 49



GLACES DES ALPES

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