

PREMIUM
ICE CREAMS & SORBETS





CATALOGUE 2021



SINCE 1988

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

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

OUR PRODUCTS ARE MADE EXCLUSIVELY IN THE HEART OF THE ALPS



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 Terroirs & 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.

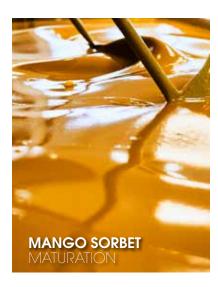
TUBS THAT ARE GREAT VALUE FOR MONEY

More scoops per tub!

<u>Minimum</u> 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.







A MESSAGE FROM THE DIRECTOR

Dear clients,

Well, a very "unusual" year has come to an end!!! It's affected each and everyone of us in our personal lives and business and we'd do well to put it behind us.

That said, this time of enforced inactivity enabled us to draw on all our colleagues' energy to take us forwards. Our motto is still: the quest for excellence. Every product was "challenged". We were delighted to continue our quest for the best ingredient. Our selection doesn't compromise on quality, provenance or history so you can provide your clients with even more exclusive products. This catalogue proves it. This time was also a chance for us to do even more for the environment with everyone implementing a responsible approach. Some of the areas we worked on included improving our waste management and reduction, water and energy use and building relationships with local suppliers.

The entire company, through its sales force, has its heart set on proving to you that Glaces des Alpes will help make 2021 a good year. Count on us!!



NEW FLAVOURS ICE CREAMS









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

BLUEBERRY YOGHURT



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



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.



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





Saint-James® rum ice cream and macerated baba pieces.



NEW FLAVOURS **SORBETS**



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

This clementine is grown and hand-picked between the sea and mountain on the east coast of Corsica.







NEW RECIPE









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

NEW ALSO AVAILABLE IN 5 LITRE ICE CREAM TUBS









Made using Savoie milk.







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,

































































Ceylan Cinnamon



Almond

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



Apple tart

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



Almond tart

with Provence almond paste and caramelised almond chunks



Armagnac prunes

with Armagnac and macerated prunes



Amarena

with pieces of amarena cherry halves and cherry syrup marbling



Azzuro

delicious candy flavour





Amaretto

Amaretti biscuits by Vicenzi enhanced by Amaretto liqueur



Baby bear

marshmalow ice cream marbled with milk chocolate and chocolate sweets





American biscuit

the taste of the famous black and white American Oreo biscuit



AOP Isigny butter caramel

with AOP Isigny butter caramel with caramel pieces

Banoffee

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





100% Arabica Coffee



Banana ripple

banana with signature chocolate sauce ripple



Bimbo

caramel-marbled vanilla with multicoloured chocolate sweets



Blueberry Yoghurt

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



Black Forest

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



Bubblegum

unleash your inner child with pink bubblegum





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



Bulgarian

with a delicious taste of yoghurt



Black Ice

naturally dyed Bourbon vanilla using carbon black



Bulgarian strawberry

with a delicious taste of yoghurt, candied strawberries and coulis



Brownies

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



Calisson

with calisson paste and calisson chunks







Romane hazelnuts



Candyfloss

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





Chocolate

with cocoa and heart of Guanara Valrhona®





Cappuccino

coffee ice cream with dark and white chocolate shavings



Chouchou

Valrhona® praline with candied peanut shards



Catalane rousquille biscuit

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



Choconuts

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





Chartreuse

with the green Chartreuse liqueur of Carthusian monks



Cinnamon

signature Ceylon cinnamon blend



Cheesecake*

cheesecake with a hint of lemon and pieces of biscuit

*while stocks last



Coconut

with coconut and grated coconut



Chestnut pieces

with real chestnut paste and Imbert® candied chestnut pieces



Coffee

with 100% Arabica coffee







Valrhona chocolate



Commercy madeleine

with real Commercy madeleine cakes



Frozen berry yoghurt

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



Cookies nut's

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



Génépi

with génépi from Pères Chartreux®



Crema Catalana

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



Ginger

with ginger



Crème brûlée

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



Gingerbread

with real Alsatian gingerbread



Croquantine

with hazelnut paste and caramelised hazelnut chunks



Grand cru Caribbean dark chocolate

with Valrhona chocolate and Guérande sea salt



Double choc

double flavoured ice cream: Valrhona milk chocolate and white chocolate







Grand Marnier®

with Grand Marnier® and candied and marinated orange peel





Sicilian pistachio



Hazelnut with hazelnut paste



Liquoricewith liquorice paste



Honey with mountain honey



Mascarpone with real mascarpone



lce cream with Daim® biscuit pieces

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



Matcha green tea
with Japanese Matcha green tea



Isigny crème fraîche with Isigny AOC crème fraîche



Meringue with meringue pieces



Lavander
with lavender extract
and mountain honey



Milk chocolate
with Jivara Valrhona milk chocolate



Lemon meringue piewith lemon and meringue pieces



Milk jam
with traditional milk jam



Candied and marinated orange



Mint chocolate

with strong spearmint and shavings of dark Swiss chocolate



Panna

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



Mont-Blanc

vanilla marbled with chestnut cream and meringue pieces



Peanut

with peanut paste



Nougat

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



Peanut caramel bar

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





Nuty

with hazelnut paste and Valrhona chocolate marbled with hazelnut paste



Pecan

with pecan paste and caramelised pecan pieces



Palet Breton

pure butter biscuits with salted caramel swirls



Peppermint

with extra strong peppermint



Panettone

ice cream with eggs with a hint of vanilla, orange blossom, orange rind soaked in Grand-Marnier®, citron rind from the Saint-Sylvestre confectioners



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





Saint James rum and home-marinated Golden Choice raisins



Petit beurre* with Petit Beurre biscuits



Raspberry macaroon marbled with macaroons and raspberry coulis



Pine nut honey with Provencal



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



Pistachio with Sicilian pistachio paste and pistachio pieces



Rose with natural rose extract



Plombières

with Kirsch and candied fruits marinated in Kirsch



Praline

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



Saint-James® rum ice cream and macerated baba pieces







Praline chocolate rocher

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



Rum'n'raisin

with Saint James rum and home-marinated Golden Choice raisins





100% butter Breton palet biscuit -



Salted butter caramel

caramel made with butter and Guérande sea salt



Tropézienne

vanilla-flavoured, with brioche and pearl sugar



Speculoos

with Lotus Speculoos biscuits



Turron de Jijona

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



Stracciatella

with milk and Swiss dark chocolate shavings





Unicorn

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



Only available in





Strawberry

with strawberries



Thyme

with thyme infusion



Vanilla

with Madagascan Bourbon vanilla, Échiré butter and eggs





Tiramisu

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



Vanilla macadamia

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







bourbon vanilla ice cream, raspberry sorbet and crispy melt-in-the-mouth meringue shards.

Only available in



Walnut

with walnut paste and walnut kernels



White chocolate

with vanilla-scented white chocolate and white chocolate shavings



Verbena

with verbena infusion and lemon zest



Yoghurt

Made using Savoie milk



Violet

flavoured with violets









WHOLE FRUIT SORBETS









Apricot
with French apricots,
59% fruit



Blood orange with Sicilian blood oranges, 60% fruit



Banana Madagascan banana, 42% fruit



Blueberry with wild blueberries, 58% fruit



Bergamot with Sicilian bergamot, 27% fruit



Bounty
with coconut milk and
signature chocolate sauce ripple
and Swiss dark chocolate shavings,



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



Calamansi, Calamansi, 20% de fruits



Blackberry with blackberries, 53% fruit



Cherry
with griotte cherries,
65% fruit



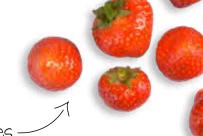
Blackcurrant with blackcurrants, 49% fruit



Coconut
with coconut from the Indian Ocean,
60% fruit



WHOLE FRUIT **SORBETS**



Sengana strawberries



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



Lemon and basil

a delicious blend of lemon and basil leaf,

27% fruit



Lime

with lime. 27% fruit



Fig with purple figs, 53% fruit



Lime cactus

vibrant and colourful cocktail with cactus and lime purée,

48% fruit



Green apple

with green Granny Smith apples, 52% fruit



Lychee

with lychee, 53% fruit



Kiwi

with kiwis.

60% fruit



Mandarin*

with mandarins,

61% fruit

*while stocks last



Lemon

with Sicilian lemons,

29% fruit



Mango

with Alphonso mangoes,

45% fruit





WHOLE FRUIT **SORBETS**

Wild blueberries



Melon

with Charentais melon, 49% fruit



Pineapple

with Costa Rican pineapples, 59% fruit



Mirabelle plum

with mirabelle plums from Lorraine, 57% fruit



Pink grapefruit

with pink grapefruit, 57% fruit



Orange

with oranges, 58% fruit



Raspberry

with raspberries, 52% fruit



Pabana

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



Raspberry, lychee and rosewater

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

65% fruit



Passion fruit

with passion fruits,

42% fruit



Red hibiscus, passion fruit, banana

hibiscus, Madagascan passion fruit and banana,

40% fruit



Pear

with Williams pears from the orchards of Haute-Savoie,

54% fruit



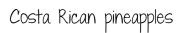
Rhubarb

with rhubarb, 57% fruit





WHOLE FRUIT **SORBETS**





Roasted pineapple

pineapple sorbet marbled with caramel and rum, 58% fruit



Tropical fruits

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



Strawberry

with Sengana strawberries, 62% fruit



Tomato and basil

with tomato and basil, 54% fruit



Sunny fruits

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

57% fruit



Vine peach

with vine peaches from the hills around Lyon,

58% fruit



Sweet mint strawberry

a delicious sweet and fresh blend, ideal with pastries,

62% fruit



Yellow nectarine

with French nectarines, Rhone Valley,

61% fruit











ORIGINAL **SORBETS**



Carott, orange, ginger

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



Chocolate

Valrhona Guanaja and Caribbean chocolate centre



Cider apple

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



Espresso

with 100% Arabica espresso



Gaspacho

blend of tomato, cucumber, red pepper, onions and garlic



Green tea with mint*

home-made infusion from the Arezki gardens: green teas with spearmint and peppermint

*while stocks last



Spearmint

with spearmint and «menthe à l'eau » flavour



SORBETS WITH ALCOHOL

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



Limoncello

lemon with Limoncello liqueur made by macerating organic lemon zest



Piña colada

blend of pineapple purée and coconut flavoured with Saint James rum



Mojito

French Antillean white rum, lime and mint leaves



Don Papa® Baroko

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















THE ICE **CREAMERY**

ICE **CREAMS**

0.0	Amarena	n 8
	American biscuit	
-	AOP Isigny butter caralek	
-	Azzuro	p 8
<u>_</u>	Baby bear	p 8
	Banoffee	p 8
	Bimbo	p9
٨	Black Forest	p9
	Black Ice	p 9
	Brownies	p 9
۱	Bubblegum	р9
	Bulgarian	р9
	Bulgarian strawberry	p9
	Candyfloss	p 10
	Chestnut pieces	p 10
	Chocolate	p 10
	Choconuts	p 10
	Chouchou	p 10
	Coconut	p 10
	Coffee	p 10
	Cookies nuts	p 11
	Crème brûlée	p 11
-	Croquantine	p 11
<u> </u>	Double Choc	p 11
	Grand Marnier	p 11
	Hazelnut	p 12
	Ice cream with Daim® biscuit pieces	p 12

۱	Lavender	p 12
۱	Lemon meringue pie	p 12
<u> </u>	Liquorice	p 12
	Mascarpone	p 12
<u>_</u>	Mint chocolate	p 13
۱	Nougat	p 13
	Nuty	p 13
	Palet breton	p 13
	Peanut caramel bar	p 13
۱	Pecan	p 13
	Pistachio	p 14
4	Praline chocolate rocher	p 14
	Red berry crumble	p 14
	Rum baba	p 14
١	Rum 'n' raisin	p 14
	Salted butter caramel	p 15
<u></u>	Speculoos	_ p 15
<u>ه</u>	Stracciatella	_ p 15
NR	Tiramisu	p 15
<u></u>	Tropézienne	p 15
	Unicorn	p 15
١	Vanilla	p 15
_	Vanilla macadamia	p 15
	Vanilla raspeberry vacheri	∩ p 16
<u></u>	Violet	p 16
۱	White chocolate	p 16
	Yoghurt	p 16



THE ICE **CREAMERY**

p 20

	SORBETS
Apricot	p 18
Banana	p 18
Blackcurrant	p 18
Blood orange	p 18
Bounty	p 18
Cherry	p 18
Corsican clementin	p 19
Lemon	p 19
Lemon and basil	p 19
Lime	p 19
Mango	p 19
Melon	p 20



Passion fruit

١	Pear	p 20
	Pineapple	p 20
<u></u>	Raspberry	p 20
۱	Red hibiscus, passionfruit, banana	p 20
	Strawberry	p 21
<u>@</u>	Vine Peach	p 21
<u></u>	Yellow nectarine	p 21

- 74 artisanal flavours
- Personalised services
- Advice and training in window dressing





THE ICE **CREAMERY**

ICE CREAMS

Choc	olate	p 10
Coco	nut	p 10
🥌 Doub	le choc	p 11
🌉 Nuty		p 13
📤 Peani	ut caramel bar	p 13
Pistac	:hio	p 14

Rum'n'raisin	p 14
Salted butter caramel	p 15
Stracciatella	p 15
Vanilla	p 15
Sanilla macadamia	p 15



THE ICE **CREAMERY**

SORBETS

Lemon	p 19	Raspberry	p 20
Mango	p 19	Strawberry	p 21
Passion fruit	p 20		

THOUGHT ABOUT BECOMING AN ICE CREAM MAKER?







REGIONS & GASTRONOMY

ICE CREAMS



Butternut mascarpone

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



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 handladled into moulds.



Ceps

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



Coffee blend, cardamom

100% Arabic coffee blend fragranced with cardamom



Crayfish Bisque

Crayfish bisque by «Azaïs Polito», listed as a Living Heritage Company.







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.



Espelette pepper

A subtle blend of pepper ice cream with just a hint of Espelette pepper



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.



Goat's cheese

Made from highly refined whole cheeses from Sainte Maure Soignon.



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.



Check out the exclusive recipes in our CHEF'S CORNER www.glacesdesalpes.com



Olive oil

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



Reblochon

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



Roquefort and Walnut

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



Saint-Marcellin

Saint-Marcellin is a French cheese from the Dauphiné Alps with a variety of landscapes and pastures such as Isère, Drome and Savoie. It's a soft cheese made from cow's milk with a natural rind.



Sichuan pepper

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



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 mellower and less piquant blend, coarsely ground to maintain the fullness of the seed, produces a "gourmet" mustard.



Gruyère 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.



Salidou Caramel

el (2,5)

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





REGIONS & GASTRONOMY

SORBETS



10-year-old port

with 10-year old Tawny port

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





Abbaye Beer

Abbaye beer, brewed in traditional fashion.



Basil

Fresh cold-pressed basil juice sorbet.



Champagne

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



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.



"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.



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.



Muroise[®]

Tantalise your tastebuds with the exclusive recipe and unrivalled flavour of a unique blackcurrant/raspberry hybrid, grown with love by Estelle and Magali.

www.muroise.com
50% fruit

Muroise® is a trademark registered by Muroise et Compagnie.



Parsley

Fresh cold-pressed parsley juice sorbet.



Smoked salmon with dill

Smoked salmon sorbet with a dill infusion.



Strawberry and fennel

58% strawberry and fennel.



Wild strawberry

With wild strawberries: 58% fruit.

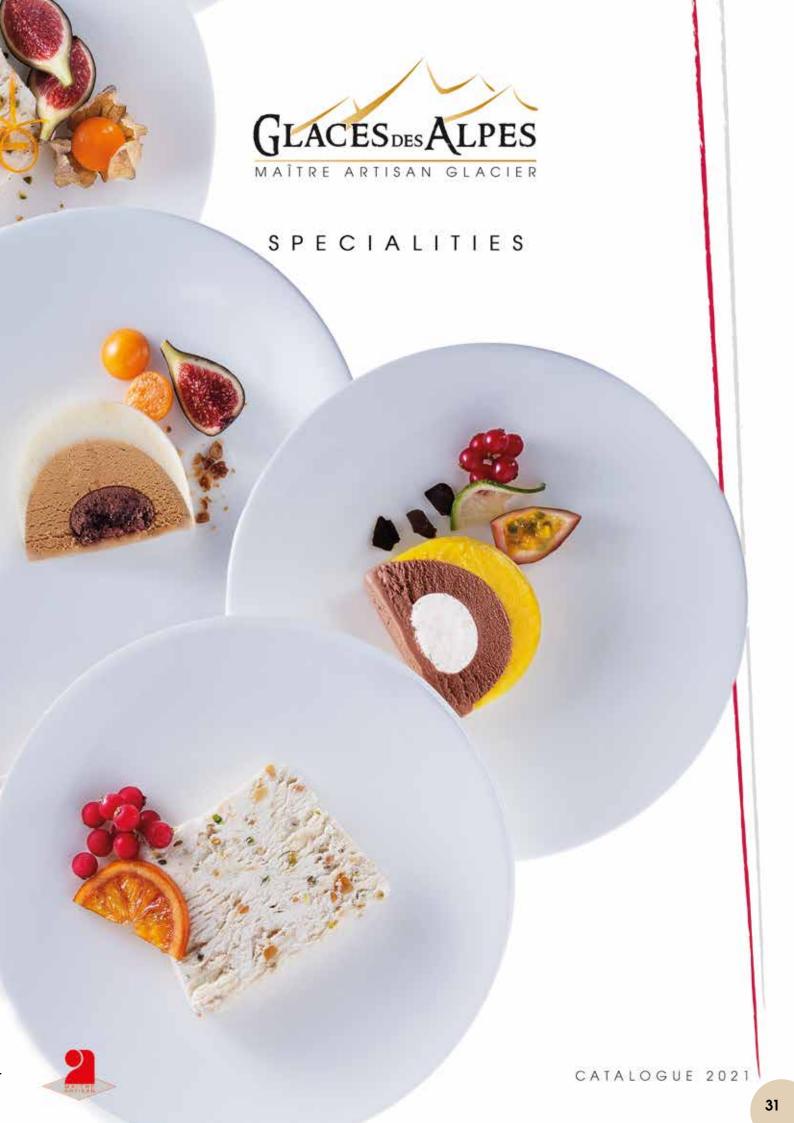


Yuzu

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



Check out the exclusive recipes in our





SPECIALITIES

Iced desserts for sharing

- 20-25 portions
- 2 piece tubsLength: 58.5 cm



Quality artisanal iced desserts you can personalise and quickly prepare. Ideal for dinner parties.

- Easily remove the moulds under running warm water
- Slice as you wish
- Personalise according to your needs



Vanilla / Raspberry

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

Salted butter caramel / Pear

Salted butter caramel ice cream, "Whole fruit" Williams pear sorbet from Haute-Savoie, Chocolate meringue heart

Macae Chocolate / Mango, passion fruit

Pure Brazilian grand cru Macae chocolate with "whole fruit" mango sorbet, "whole fruit" passion fruit sorbet, meringue heart

Vanilla / Salted butter caramel

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



Vine peach / berry

"whole fruit" with vine peaches from the hills around Lyon, "whole fruit" blueberry, redcurrant, raspberry and wild strawberry, with meringue heart



Suggested uses:



Decorated, frozen log



Sliced, on a plate



Decorated, vacherin



Lingot of confectioner-style frozen nougat

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

• 18 servings





Single serving frozen desserts

- Unit volumeBox 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





Artisan **Ice Creams**



	Almond			
	Almond tart			
	Amarena			
	Amaretto			
	American biscuit			
	AOP Isigny butter caramel		р	8
	Apple tart		р	8
	Armagnac prunes		р	8
	Azzuro		р	8
	Baby bear		р	8
(N)	Banoffee		р	8
	Banana ripple		р	9
	Bimbo		р	9
7	Black Forest			
	Black Sesame			
	Black Ice			
	Brownies			
(N)	Blueberry yoghurt			
	Bubblegum			
(A)	Bulgarian			
	Bulgarian strawberry			
	Calisson			
	Candyfloss			
C.S.	Cappuccino			
	Catalan rousquille biscuit			
	Chartreuse			
	Cheesecake			
	Chestnut pieces			
	Chocolate			
<u></u>				
C.	Chouchou			
	Cinnamon			
	Coconut			
	Coffee			
	Cookies nuts			
	Crème brûlée			
	Crème brûlée			
A 🥋	Croquantine	<u>ا</u>) 	11
c. Gar.	Double choc	<u>ا</u>) 	11
	Frozen berry yoghurt			
	Genepi			
	Ginger			
	Gingerbread			
	Grand cru Caribbean dark chocolate			
	Grand Marnier			
	Hazelnut			
	Honey			
	Ice cream with Daim® biscuit pieces			
	Isigny crème fraîche	D)]	12

	Lavender		
	Lemon meringue pie		
	Liquorice		
	Mascarpone		
	Matcha green tea	р	12
	Meringue	р	12
	Milk chocolate		
	Milk jam	р	12
	Mint chocolate		
	Mont-Blanc		
	Nougat		
	Nuty		
	Palet Breton		
	Panettone		
	Panna		
	Peanut		
	Peanut caramel bar		
	Pecan		
	Peppermint		
	Peruvian Alto el Sol chocolate		
	Petit Beurre		
	Pine nut honey		
	Pistachio		
	Plombières		
	Praline		
	Praline chocolate rocher		
	Raspberry macaroon		
	Red berry crumble		
A	Rose		
(N) (D)	Rum baba		
	Rum 'n' raisin		
	Salted butter caramel		
	Speculoos		
	Stracciatella		
	Strawberry		
	Thyme		
(NR)	Tiramisu		
	Tropézienne	р	15
	Turron de Jijona		
(3) (N) (O)	Unicorn	р	15
	Vanilla	р	15
	Vanilla macadamia	р	15
(N) (5)	Vanilla raspberry vacherin	р	16
	Verbena	р	16
	Violet	р	16
	Walnut	р	16
	White chocolate		
	Yoghurt		
		E E	`
	Postquiration (1)	5)	800
	Restauration	برت	9

Vanilla

Whole Fruit Sorbets (2) Bananap 18 Bergamot _______ p 18 Berry p 18 Blackberry p 18 Blackcurrant _____p 18 Blood orange _____p 18 Blueberry p 18 Bounty p 18 Calamansip 18 Cherry ______p 18 Coconutp 18 Corsican clementin p 19 Fig _______ p 19 Kiwi p 19 Lemon ______ p 19 Lemon and basilp 19 Lime ______p 19 Lime cactusp 19 Lychee ______ p 19 Melonp 20 Mirabelle plump 20 Orangep 20 Pabanap 20 Passion fruit _____p 20 Pear p 20 Pink grapefruitp 20 Raspberry p 20 Raspberry lychee and rosewaterp 20 Red hibiscus, passion fruit, bananap 20 Rhubarbp 20 Roasted pineapplep 21 Sweet mint strawberryp 21 Tropical fruitp 21 Tomato and basilp 21 Yellow nectarine _____p 21 Original Sorbets Carott, orange, gingerp 22 Chocolate p 22 Cider applep 22 Espressop 22 Gaspachop 22 Green tea with mintp 22 Sorbets with Alcohol Limoncellop 22 Mojitop 22 Piña coladap 22 Don Papa® Baroko......p 22

4.	-
The Ice Creamery	/
5.	p 24-25
8 6 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	p 26
Regions & Gastron	omy
Ice Creams	
Butternut mascarpone	p 28
Camembert	p 28
Ceps	
Coffee blend cardamom	-
Crayfish bisque	
Dauphiné saffron	
Espelette pepper	
Foie gras Goat's cheese	-
Jura yellow wine	•
Olive oil	
Reblochon	•
Roquefort and walnut	•
Saint-Marcellin	p 29
Sichuan pepper	
Tahiti vanilla	
Traditional mustard from Maison Fallot	p 29
2,5	
Gruyère double cream	p 29
Salidou caramel	p 29
Sorbets (15)	
10-Year-old port	
Abbaye beer	
Basil	
Champagne	
Cucumber and tarragon	
«Mara des bois» strawberry and basil Modena balsamic vinegar	
Muroise®	
Parsley	
Smoked salmon with dill	
Strawberry and fennel	
Wild strawberry	
Yuzu	-

Specialities

Frozen desserts for sharing ______p 32

Single serving frozen desserts _____p 33



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