



# ARTISANAL ICE CREAMS & SORBETS *of Excellence*



MADE IN FRANCE

2024 COLLECTION



# ARTISAN ICE CREAMS *of Excellence*



Glaces des Alpes is a company specialising in the artisanal ice cream and sorbets, produced using traditional techniques. Founded 35 years ago, Glaces des Alpes is now a major player in the professional catering market.

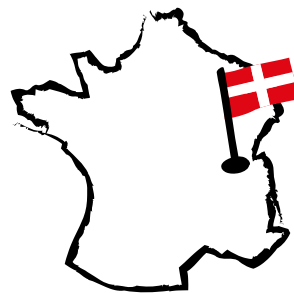


**OUR MISSION** is to offer innovative, luxury artisanal ice creams to the restaurant and catering sector, that will add a tasting delight to any occasion. We range a wide variety of flavours, from the most classic to the most original. Our recipes are created by Stéphane Vindret, Master Artisanal Ice Cream Maker, who has been skilfully overseeing our production since 1988.



## OUR PRODUCTS

are made in France in our production site in Haute Savoie. Glaces des Alpes has always been deeply committed to its roots and helping to develop the region, working with local suppliers and businesses wherever possible.



The majority of our ingredients and raw materials are sourced in France with the exceptions of tropical fruits, vanilla, coming from Madagascar, and a few other rare ingredients that are not available in France. Our packaging is also made in France, in the Auvergne-Rhone-Alpes region.



**COMMITTED** Glaces des Alpes is committed to addressing CSR issues and employs an array of sustainable practices in its day-to-day operations. These include reducing energy consumption, waste recycling with a target of 100% and optimising the use of ingredients and packaging.

The company considers that good working relations and the best working conditions are essential to the well-being of its teams, making them a key focus for its development in this close-knit and inclusive environment.



*From the very beginning,  
Glaces des Alpes has always strived  
for excellence when creating  
and manufacturing its products.  
Taste, discovery and creating  
delicious and unique flavours  
are key to our philosophy.*

*Stéphane Vindret*  
— Maître Artisan Glacier





Dears customers,

A new year, and the opportunity to discover new flavours, all created and developed according to our credo: The art of excellence and exploring new flavours for the pleasure of tasting.

The 2024 Glaces des Alpes collection includes over 170 flavours, made according to traditional methods to meet the diversity of your business and fulfil all your customers' demands.

2024 also brings a new Glaces des Alpes brand identity to convey our company's DNA and reflect our values: Expertise, premium quality, commitment, innovation and sustainability.


2024 will certainly be a year of new challenges, in a world of global catering that is constantly evolving and transforming.

Glaces des Alpes, notably through its Sales teams, will continue to play a particularly active role in supporting you as you develop by providing the best solutions to meet our joint objectives. The first of these is carefully considered, responsible and sustainable development.

We wish you and your teams a very happy and prosperous 2024.

*Béatrice Geffray*

CEO of  
Glaces des Alpes





# NEWS

## ICE CREAMS



### Caramel

Discover this caramel ice cream, subtly reminiscent of our childhood.



### Orange blossom with pistachio shards

Discover the citrus notes of our organic orange blossom with crunchy shards of pistachio.



2,5 L



2,5 L



### Chocolate with candied orange

Macaé chocolate ice cream by Valrhona® with pieces of candied orange coated in chocolate.



### Vanilla cookies dough

A gourmet blend of vanilla ice cream with crème fraîche, cookie dough pieces and dark chocolate chunks.



2,5 L



5 L

Ice creamery



2,5 L



5 L

Ice creamery



### Nuty Banana

The sweetness of the banana with hazelnut chocolate marbling.



## SORBET

### Yuzu, lime

The perfect balance of yuzu and lime.

21 %

OF FRUITS



2,5 L



5 L

Ice creamery



2,5 L



5 L

Ice creamery

NEWS

# EXCEPTIONAL *Ingredients*

## Requirement, excellence, regularity!

As part of his commitment to building long-lasting, responsible relationships, Stéphane Vindret is rigorous in his selection of suppliers.

Renowned for their expertise and in-depth knowledge of their respective fields, they supply Glaces des Alpes with premium-quality ingredients on a regular, long-term basis.





# GOURMET *Ice creams*

**100% French !**

Our ice creams are made with milk, cream, butter, and egg yolk (for the relevant flavours) all sourced in France. This is a long-term strategy that we are committed to upholding.

These premium-quality products are combined with other exceptional ingredients to create a wide array of flavours, from the most classic to the most original, for you to discover and enjoy, allowing you to create imaginative, delicious combos to delight your clientele.



*Stéphane Vindret*  
— Maître Artisan Glacier

# GOURMET *Ice creams*



## Almond

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



2,5 L



## Amaretti

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



2,5 L



## Almond milk

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



2,5 L



## American biscuit

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



2,5 L



5 L

Ice creamery



## Amarena

With pieces of amarena cherry halves and cherry syrup marbling.



2,5 L



5 L

Ice creamery



## AOP Isigny butter caramel

With AOP Isigny butter caramel with chunks of caramel.



2,5 L



5 L

Ice creamery



# GOURMET *Ice creams*



## 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.



2,5 L



2,5 L

5 L

Ice creamery



## Armagnac prunes

With Armagnac and macerated prunes.



## Banoffee

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



2,5 L



2,5 L

5 L

Ice creamery



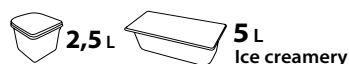
## Azzuro

Delicious candy flavour.



## Bimbo

Caramel-marbled vanilla with multicoloured chocolate sweets.



2,5 L

5 L

Ice creamery



2,5 L

5 L

Ice creamery

# GOURMET *Ice creams*



## Black Ice

Naturally dyed Bourbon vanilla using carbon black.

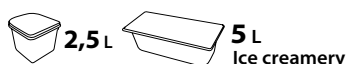


## Brownies

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



2,5 L



2,5 L

5 L

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.

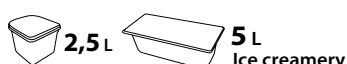


## Bubblegum

Unleash your inner child with pink bubblegum.



2,5 L



2,5 L

5 L

Ice creamery



## Blueberry yoghurt

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

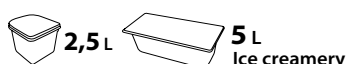


## Bulgarian

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



2,5 L



2,5 L

5 L

Ice creamery

# GOURMET *Ice creams*



## Bulgarian strawberry

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



## Cappuccino

Coffee ice cream with dark and white chocolate shavings.



## Calisson

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



## Caramel

Discover this caramel ice cream, subtly reminiscent of our childhood.

NEWS



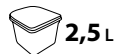
## Candyfloss

Ice cream with the real taste of candyfloss lightly scented with coconut.



## Chartreuse®

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



# GOURMET *Ice creams*



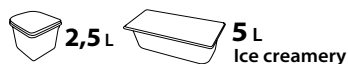
## Chestnut pieces

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



## 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.



## Chocolate

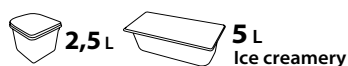
Intense dark chocolate ice cream, with cocoa and Cœur de Guanaja 80% by Valrhona®.



## Chocolate with candied orange

Macaé chocolate ice cream by Valrhona® with pieces of candied orange coated in chocolate.

### NEWS



## 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.



## Choconuts

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





# GOURMET *Ice creams*



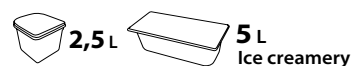
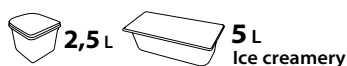
## Chouchou

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



## Coffee

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



## Cinnamon

(The Sunday infusion...) This cinnamon ice cream infused with the signature Ceylon cinnamon blend reveals a vast array of aromas.



## Commercy madeleine

With real Commercy madeleine cakes.



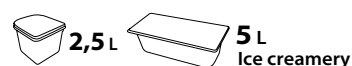
## Coconut

Dairy milk and coconut cream ice cream with grated coconut.



## Cookies nut's

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



# GOURMET *Ice creams*



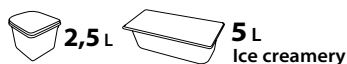
## Crème brûlée

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



## Gingerbread

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



## Double choc

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



## Grand cru Caribbean dark chocolate

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



## Ginger

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



## Grand Marnier®

With Grand Marnier® and candied and marinated orange peel.



# GOURMET *Ice creams*



## Génépi

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



## Honey

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



2,5 L



2,5 L



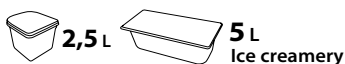
## Hazelnut

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



## Ice cream with Daim® biscuit pieces

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



2,5 L

5 L

Ice creamery



2,5 L

5 L

Ice creamery



## Hazelnut with caramel chunks

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



## Isigny crème fraîche

With Isigny AOC crème fraîche.



2,5 L

5 L

Ice creamery



2,5 L

# GOURMET *Ice creams*



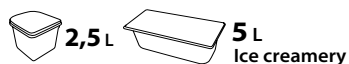
## Lavender

With lavender extract and mountain honey.



## 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.



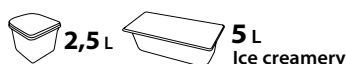
## Lemon meringue pie

With lemon and meringue pieces.



## 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.



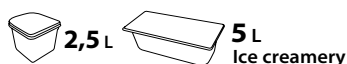
## Liquorice

Creamy and smooth, with a classic liquorice flavour.



## Meringue

Gourmet, crunchy ice cream with pieces of meringue.





# GOURMET *Ice creams*



## Milk chocolate

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



## Mont-Blanc

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



2,5 L



2,5 L



## Milk jam

With traditional milk jam.



## Nougat

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



2,5 L



2,5 L



5 L

Ice creamery



## Mint chocolate

Mint ice cream with shavings of dark chocolate 61%.



## Nuty

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



2,5 L



5 L

Ice creamery



2,5 L



5 L

Ice creamery



8 L

# GOURMET *Ice creams*



## Nuty Banana

The sweetness of the banana with hazelnut chocolate marbling.

NEWS



## Panna

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



## Orange blossom pistachio chips

Discover the citrus notes of our flower fragrance organic orange tree with crunchy pistachio chips.

NEWS



## Peanut

A smooth gourmet ice cream with peanut butter.



## Palet breton

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



## Peanut caramel bar

Ice cream with caramel marbling, peanut chips and Valrhona® chocolate chips.



# GOURMET *Ice creams*



## Pecan

With pecan paste and caramelised pecan pieces.



## Pine nut honey

Lavender honey with pieces of toasted pine nuts.



2,5 L



2,5 L



## Peppermint

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

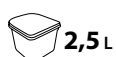


## Pistachio

With Sicilian pistachio paste and pistachio pieces.



2,5 L



2,5 L



5 L

Ice creamery



8 L



## 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.



## Plombières

with Kirsch® and candied fruits marinated in Kirsch®.



2,5 L



2,5 L

# GOURMET *Ice creams*



## **Praline**

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



## **Red berry crumble**

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



2,5 L



2,5 L



5 L

Ice creamery



## **Praline chocolate rocher**

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

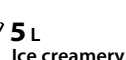


## **Rose**

Original floral ice cream made with natural rose extract.



2,5 L



5 L

Ice creamery



2,5 L



## **Raspberry macaroon**

Marbled with macaroons and raspberry coulis.



## **Rum baba**

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



2,5 L



5 L

Ice creamery



# GOURMET *Ice creams*



## Rum'n' raisin

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



## Stracciatella

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



## Salted butter caramel

Caramel made with butter and Guérande sea salt.



## Strawberry

Generously fruity, gourmet strawberry ice cream.



## Speculoos

Gourmet crunchy ice cream with traditional Lotus® Speculoos biscuits.



## Thyme

A signature ice cream with classic, aromatic thyme fragrances.



# GOURMET *Ice creams*



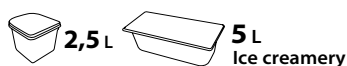
## Tiramisu

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



## Unicorn

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



## Tonka bean

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



## Vanilla

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



## Turrón de Jijona

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



## Vanilla cookies dough

A gourmet blend of vanilla ice cream with crème fraîche, cookie dough pieces and dark chocolate chunks.

NEWS



# GOURMET *Ice creams*



## Vanilla macadamia

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



## Verbena

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



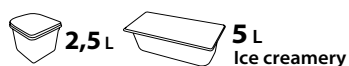
## Vanilla raspberry vacherin

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



## Violet

A sweet floral treat of ice cream with violet aromas.



## Vanilla with crème fraîche

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



## Walnut

Walnut paste with pieces of toasted walnut kernels.



# GOURMET *Ice creams*



## 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 L  5 L  
Ice creamery

 2,5 L  5 L  
Ice creamery

## Recipes full of **generosity.**







# **SORBETS** *Whole fruit*

All our sorbets comply with the "Whole Fruit" designation which guarantees a minimum fruit content of between 20 and 45% depending on their acidity and strength.

This requirement, combined with our rigorous selection of the finest ingredients, enables us to offer authentic natural flavours and a unique tasting experience.



*Stéphane Vindret*  
— Maître Artisan Glacier

# WHOLE FRUIT

## Sorbets



### Apricot

Apricots from the Monts and Coteaux du Lyonnais and the Rhône Valley.

60 %  
OF FRUITS

2,5 L 5 L  
Ice creamery



### Berry

Blueberry, blackcurrant, raspberry and wild strawberry.

50 %  
OF FRUITS

2,5 L



### Apricot rosemary

This sorbet, prepared with apricots from the Monts and Coteaux du Lyonnais delicately infused with rosemary floral water.

59 %  
OF FRUITS

2,5 L 5 L  
Ice creamery



### Blackberry

With blackberries.

54 %  
OF FRUITS

2,5 L



### Banana

Banana.

42 %  
OF FRUITS

2,5 L 5 L  
Ice creamery



### Blackcurrant

Burgundy blackcurrant.

49 %  
OF FRUITS



2,5 L 5 L  
Ice creamery

# WHOLE FRUIT *Sorbets*



**Blood orange**  
With Sicilian blood oranges.

**60 %**  
OF FRUITS

 **2,5 L**  **5 L**  
Ice creamery



**Calamansi**  
Calamansi.

**20 %**  
OF FRUITS

 **2,5 L**



**Blueberry**  
With blueberries.



**58 %**  
OF FRUITS

 **2,5 L**



**Cherry**  
With griotte cherries.

**64 %**  
OF FRUITS

 **2,5 L**  **5 L**  
Ice creamery



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

 **2,5 L**  **5 L**  
Ice creamery



**Coconut**  
Sorbet with coconut milk from the Indian Ocean region.

**58 %**  
OF FRUITS

 **2,5 L**

# WHOLE FRUIT

## 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 %  
OF FRUITS

2,5 L 5 L  
Ice creamery



### lemon

With Sicilian lemons.

29 %  
OF FRUITS

2,5 L 5 L 8 L  
Ice creamery



### Fig

With purple figs.

53 %  
OF FRUITS

2,5 L



### Lemon and basil

A delicious blend of lemon and basil leaf.

27 %  
OF FRUITS

2,5 L 5 L  
Ice creamery



### Green apple

Granny Smith green apple from the Rhone Valley.

52 %  
OF FRUITS

2,5 L



### Lime

With lime.

27 %  
OF FRUITS

2,5 L 5 L  
Ice creamery



# WHOLE FRUIT *Sorbets*



## Lime cactus

Vibrant and colourful cocktail with cactus and lime purée.

48 %  
OF FRUITS



 2,5 L



## Melon

With Charentais melon.

49 %  
OF FRUITS

 2,5 L  5 L  
Ice creamery



## Lychee

With lychee.

53 %  
OF FRUITS

 2,5 L



## Mirabelle plum

With mirabelle plums from Lorraine.

57 %  
OF FRUITS

 2,5 L



## Mango

With Alphonso and Tatopuri mangoes.

45 %  
OF FRUITS

 2,5 L  5 L  
Ice creamery  8 L



## Orange

With oranges.

58 %  
OF FRUITS

 2,5 L

# WHOLE FRUIT *Sorbets*



## Pabana

An exotic mix of banana, passion, mango and lemon.

49 %  
OF FRUITS

2,5 L 5 L  
Ice creamery



## Pineapple

With Costa Rican pineapples,

59 %  
OF FRUITS

2,5 L 5 L  
Ice creamery



## Passion fruit

With passion fruits.

42 %  
OF FRUITS

2,5 L 5 L 8 L  
Ice creamery



## Pineapple basil

This perfectly balanced refreshing sorbet combines pineapple and basil leaves.

60 %  
OF FRUITS

2,5 L



## Pear

Savoie Pear William.

54 %  
OF FRUITS

2,5 L 5 L  
Ice creamery



## Pink grapefruit

With pink grapefruit.

57 %  
OF FRUITS

2,5 L

# WHOLE FRUIT *Sorbets*



## Raspberry

With raspberries.

52 %  
OF FRUITS

2,5 L 5 L 8 L  
Ice creamery



## Rhubarb

With rhubarb.

57 %  
OF FRUITS

2,5 L



## Raspberry, lychee and rosewater

A blend of raspberry and lychee sorbets graced with a hint of rosewater.

65 %  
OF FRUITS

2,5 L



## Strawberry

With Sengana strawberries.

62 %  
OF FRUITS

2,5 L 5 L 8 L  
Ice creamery



## Red hibiscus, passion fruit, banana

Hibiscus, Madagascar passion fruit and banana.

40 %  
OF FRUITS

2,5 L 5 L  
Ice creamery



## Sunny fruits

A blend of banana, guava, blood orange, pineapple and passion fruits.

57 %  
OF FRUITS

2,5 L

# WHOLE FRUIT

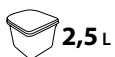
## Sorbets



### Sweet mint strawberry

A delicious sweet and fresh blend, ideal with pastries.

62 %  
OF FRUITS



2,5 L



### Vine peach

With vine peaches from the hills around Lyon.

59 %  
OF FRUITS



2,5 L



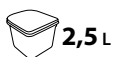
5 L  
Ice creamery



### Tomato and basil

With tomato and basil.

54 %  
OF FRUITS



2,5 L



### Yuzu, lime

The perfect balance of yuzu and lime.

21 %  
OF FRUITS

NEWS



2,5 L



5 L  
Ice creamery



### Tropical fruits

Pineapple, mango, passion fruit and lime sorbets.

40 %  
OF FRUITS



2,5 L





# SORBETS

## *With alcohol*



### 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 L



2,5 L



### 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 L



2,5 L



### 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](http://www.giffard.com)



### Roasted pineapple

Pineapple sorbet marbled with caramel and rum,



2,5 L



2,5 L

# ORIGINAL *Sorbets*



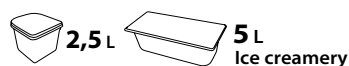
## Chocolate

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



## Iced coffee

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



## Carrot, orange, ginger

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



## Pineapple, mint, ginger

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



## cider apple

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





# REGIONS & *Gastronomy*

**Originality and creativity!**

Our exclusive range of ice creams and sorbets created by Stéphane Vindret our Master Artisan, will allow you to create stunning sweet and savoury combinations, guaranteed to amaze your clientele.



*Stéphane Vindret*  
— Maître Artisan Glacier

# 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.



### 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 L



1,5 L



### 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.



### Espelette pepper

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



1,5 L



1,5 L



### Ceps

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



### 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 L



1,5 L



# REGIONS & Gastronomy

## ICE CREAMS



### Goat's cheese

Made from highly refined whole cheeses from Sainte Maure Soignon.



### Olive oil

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



1,5 L



1,5 L



### 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.



### Reblochon

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



2,5 L



1,5 L



### 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.



### Roquefort and Walnut

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



1,5 L



1,5 L

# REGIONS & Gastronomy

## ICE CREAMS



### Salidou Caramel

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



2,5 L



### 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 L



### 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 L



### 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 L

To complement your dishes  
**Pork Filet Tenderloin in a herb crust,**  
**Vegetable Tartlet,**  
*Cep ice cream*



# REGIONS & Gastronomy

## SORBETS



### 10-year-old port

With 10-year old Tawny port



### Basil

Fresh cold-pressed basil juice sorbet.



1,5 L



1,5 L



### Abbaye Beer

Abbaye beer, brewed in traditional fashion.



### Champagne

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



1,5 L



1,5 L



### 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.



### 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 L

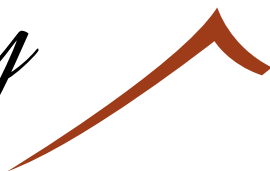


1,5 L



# REGIONS & Gastronomy

## SORBETS



### Wild strawberry

With wild strawberries: 57 % fruit.

57 %  
OF FRUITS



### Yuzu

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

24 %  
OF FRUITS



To complement your dishes  
*Tartiflette with a twist,*  
*Reblochon ice cream*







# SPECIALITIES

Luxury artisan frozen desserts that are quick and easy to personalise, for all your events such as parties, festive events and more.



*Stéphane Vindret*  
— Maître Artisan Glacier

# SPECIALITIES

## Frozen desserts to share

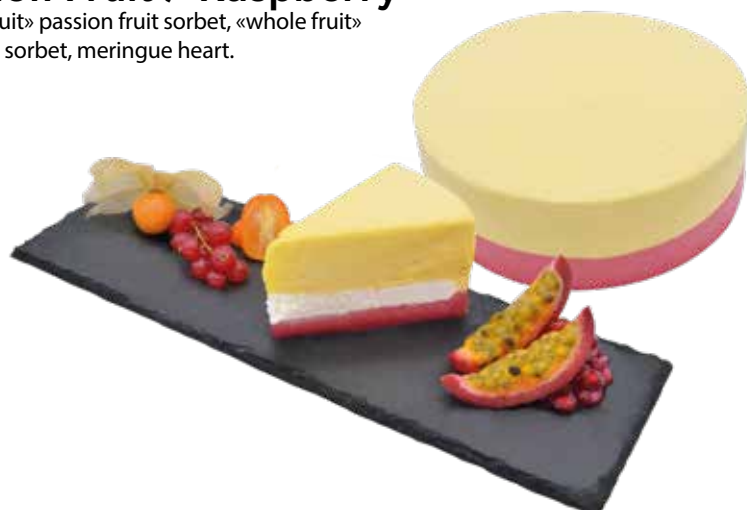
- 1,8 Litre / 8 portions
- Diameter 20 cm
- Height 5.5 cm
- Box of 3 pieces

### Vacherins discs



#### Passion Fruit / Raspberry

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



#### Vanilla/Raspberry

Bourbon vanilla ice cream with Échiré butter and eggs, «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



# SPECIALITIES

## 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*

## Yule logs



### Corsican Clementine / Chocolate

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



### Salted Butter Caramel / Pear

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



### Vanilla / Salted Butter Caramel

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



### Vanilla/Raspberry

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

## Frozen desserts to share

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

### Frozen nougat



Lingot of confectioner-style





# SPECIALITIES

## Frozen desserts single serving

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

- 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

## 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.

# PRODUCT Range

## Ice Creams - 2,5 Litre

Almond	p 8	Lavender	p 16
Almond milk	p 8	Lemon meringue pie	p 16
Amarena	p 8	Liquorice	p 16
Amaretti	p 8	Mascarpone	p 16
American biscuit	p 8	Matcha green tea	p 16
AOP Isigny butter caramel	p 8	Meringue	p 16
Apple tart	p 9	Milk chocolate	p 17
Armagnac prunes	p 9	Milk jam	p 17
Azzuro	p 9	Mint chocolate	p 17
Baby bear	p 9	Mont-Blanc	p 17
Banoffee	p 9	Nougat	p 17
Bimbo	p 9	Nutty	p 17
Black Ice	p 10	Nutty Banana <b>NEW</b>	p 18
Black sesame	p 10	Orange blossom with pistachio shards <b>NEW</b>	p 18
Blueberry yoghurt	p 10	Palet breton	p 18
Brownies	p 10	Panna	p 18
Bubblegum	p 10	Peanut	p 18
Bulgarian	p 10	Peanut caramel bar	p 18
Bulgarian strawberry	p 11	Pecan	p 19
Calisson	p 11	Peppermint	p 19
Candyfloss	p 11	Peruvian Alto el Sol chocolate	p 19
Cappuccino	p 11	Pine nut honey	p 19
Caramel <b>NEW</b>	p 11	Pistachio	p 19
Chartreuse®	p 11	Plombières	p 19
Chestnut pieces	p 12	Praline	p 20
Chocolate	p 12	Praline chocolate rocher	p 20
Chocolate almond vanilla	p 12	Raspberry macaroon	p 20
Chocolate caramel	p 12	Red berry crumble	p 20
Chocolate with candied orange <b>NEW</b>	p 12	Rose	p 20
Choconuts	p 12	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 13	Thyme	p 21
Cookies nut's	p 13	Tiramisu	p 22
Crème brûlée	p 14	Tonka bean	p 22
Ginger	p 14	Turron de Jijona	p 22
Gingerbread	p 14	Vanilla	p 22
Grand cru Caribbean dark chocolate	p 14	Vanilla cookies dough <b>NEW</b>	p 22
Grand Marnier®	p 14	Vanilla macadamia	p 23
Génépi	p 15	Vanilla with crème fraîche	p 23
Hazelnut	p 15	Verbena	p 23
Hazelnut with caramel chunks	p 15	Violet	p 23
Honey	p 15	Walnut	p 23
Ice cream with Daim® biscuit pieces	p 15	White chocolate	p 24
Isigny crème fraîche	p 15	Yoghurt	p 24

## Sorbets - 2,5 Litre

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

## Ice Creams - 5 Litre Restauration

Chocolate	p 12	Vanilla	p 22
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# PRODUCT Range

## Ice Creams - 5 Litre

Amarena	p 8	Lavender	p 16
American biscuit	p 8	Lemon meringue pie	p 16
AOP Isigny butter caramel	p 8	Liquorice	p 16
Azzuro	p 9	Mascarpone	p 16
Baby bear	p 9	Mint chocolate	p 17
Banoffee	p 9	Nougat	p 17
Bimbo	p 9	Nuty	p 17
Brownies	p 10	Nuty Banana <b>NEW</b>	p 18
Bubblegum	p 10	Palet breton	p 18
Bulgarian	p 10	Peanut caramel bar	p 18
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 20
Chocolate almond vanilla	p 12	Rum'n' raisin	p 21
Chocolate caramel	p 12	Salted butter caramel	p 21
Chocolate with candied orange <b>NEW</b>	p 12	Speculoos	p 21
Choconuts	p 12	Stracciatella	p 21
Chouchou	p 13	Tiramisu	p 22
Coconut	p 13	Unicorn	p 22
Coffee	p 13	Vanilla	p 22
Cookies nut's	p 13	Vanilla cookies dough <b>NEW</b>	p 22
Crème brûlée	p 14	Vanilla macadamia	p 23
Double choc	p 14	Vanilla raspberry vacherin	p 23
Grand Marnier®	p 14	Vanilla with crème fraîche	p 23
Hazelnut	p 15	Violet	p 23
Hazelnut with caramel chunks	p 15	White chocolate	p 24
Ice cream with Daim® biscuit pieces	p 15	Yoghurt	p 24

## Ice Creams - 8 Litre

Chocolate	p 12	Rum'n' raisin	p 21
Choconuts	p 12	Salted butter caramel	p 21
Coconut	p 13	Stracciatella	p 21
Double choc	p 14	Vanilla	p 22
Nuty	p 17	Vanilla macadamia	p 23
Pistachio	p 19		

## Sorbets - 8 Litre

Whole fruit sorbets		Passion fruit	p 30
lemon	p 28	Raspberry	p 31
Mango	p 29	Strawberry	p 31

## Regions & Gastronomy- 1,5 Litre

Ice Creams		Sichuan pepper	p 38
Butternut mascarpone	p 36	Tahiti vanilla	p 38
Camembert	p 36	Traditional mustard from the Maison Fallot	p 38
Ceps	p 36	Sorbets	
Dauphiné saffron	p 36	10-year-old port	p 39
Espelette pepper	p 36	Abbaye Beer	p 39
Foie Gras	p 36	Balsamic vinegar	p 39
Goat's cheese	p 37	Basil	p 39
Jura "yellow wine"	p 37	Champagne	p 39
Olive oil	p 37	Cucumber and tarragon	p 39
Reblochon	p 37	Wild strawberry	p 40
Roquefort and Walnut	p 37	Yuzu	p 40

## Sorbets - 5 Litres

Whole fruit sorbets		Mango	p 29
Apricot	p 26	Melon	p 29
Apricot rosemary	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
Bounti	p 27	Red hibiscus, passion fruit, banana	p 31
Cherry	p 27	Strawberry	p 31
Corsican clementine	p 28	Vine peach	p 32
lemon	p 28	Yuzu, lime <b>NEW</b>	p 32
Lemon and basil	p 28	Original Sorbets	
Lime	p 28	Chocolate	p 34

## Regions & Gastronomy - 2,5 Litres

Ice Creams		Salidou Caramel	p 38
Gruyère double cream	p 37		

## Specialites

Frozen Desserts to Share		Vanilla / Salted Butter Caramel	p 43
Vacherins discs		Vanilla/Raspberry	p 43
Passion Fruit / Raspberry	p 42	Frozen nougat	
Vine Peaches / Red Berry Fruits	p 42	Lingot of confectioner-style frozen nougat	p 44
Vanilla/Raspberry	p 42	Frozen Desserts Single Serving	
Yule logs		Single serving	
Salted Butter Caramel / Pear	p 43	Speculoos / Bourbon vanilla frozen dessert	p 45
Corsican Clementine / Chocolate	p 43	Frozen nougat	p 45
Vine Peaches / Red Berry Fruits	p 43	Grand Marnier® frozen soufflé	p 45
		Limoncello frozen soufflé	p 45

  
**GLACES  
DES ALPES**  
maître artisan



Visit our **website**  
**WWW.GLACESDESALPES.COM**

*and follow us on*



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