



**GLACES
DES ALPES**

maître artisan

**ARTISANAL ICE CREAM
& SORBETS**
of Excellence

MADE IN FRANCE



2025 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 in 1988, Glaces des Alpes is now a major player in the professional catering market.



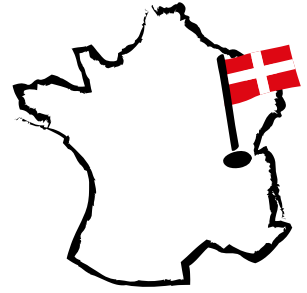
OUR MISSION

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.



WE ARE COMMITTED

to CSR by adopting sustainable practices on a daily basis. 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
— Maitre Artisan Glacier






Dear Partners,

Welcome to a world where our passion for artisanal ice cream takes centre stage! At Glaces des Alpes, every creation reflects our dedication, blending tradition with innovation to deliver an unforgettable experience.

Our journey began with a simple vision: to craft a premium range of authentic and imaginative ice creams. We carefully select only the finest ingredients, prioritising seasonal fruits, locally sourced produce, and time-honoured recipes. Each flavour is meticulously elaborated to achieve a perfect balance of texture and exceptional taste.

From rich, intense chocolate to smooth, delicate vanilla and refreshing sorbets, discover our extensive selection. Whether you prefer timeless classics or bold, creative combinations, our range of ice creams will tantalise your taste buds and delight your senses with a rich array of flavours.

With all our passion,
The Glaces des Alpes team



NEWS

ICE CREAM



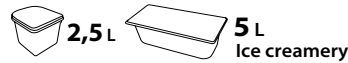
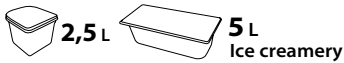
Paris-Brest

Discover this famous pastry in an ice-cream version. Hazelnut ice cream with hazelnut chips and mini choux pastry inclusions.



Tagad'Ice

Strawberry ice cream infused with pieces of Tagada® strawberries, a childhood favourite.



SORBETS



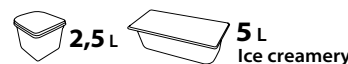
Bubble tea peach lemon

Black tea, white peach sorbet, and lemon pearls. The ultimate ice tea bubble.



Redcurrant, raspberry

A perfect blend of tangy and refreshing flavours.



TERROIRS AND GASTRONOMY - SORBET



White peach, jasmine

White peach sorbet delicately infused with jasmine extracts.



Coco curry

This sorbet combines creamy coconut with the subtle warmth of curry spices.



HIGH QUALITY *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 cream



Stéphane Vindret
— Maître Artisan Glacier

GOURMET *Ice cream*



Almond

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



Amaretti

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



2,5 L



2,5 L



Almond milk

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



American biscuit

The taste of the famous black and white American biscuit.



2,5 L



2,5 L

5 L

Ice creamery

8 L



Amarena

With pieces of amarena half-cherries and cherry syrup marbling.



AOP Isigny butter caramel

With Isigny AOP half salted butter caramel with chunks of caramel.

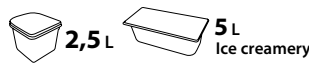


2,5 L

5 L

Ice creamery

8 L



2,5 L

5 L

Ice creamery

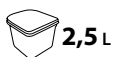
GOURMET *Ice cream*



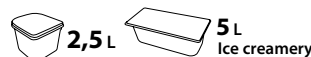
Apple tart
Vanilla-scented ice cream
marbled with caramel sauce
and caramelised apple
chunks and crumble.



Baby bear
Marshmallow ice cream
with soft chunks and his
signature chocolate ripple.



2,5 L



2,5 L

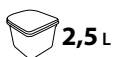
5 L
Ice creamery



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



Azzuro
Delicious candy flavour.



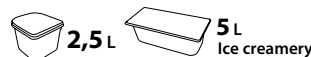
Bimbo
Caramel-marbled vanilla with
multicoloured chocolate sweets.



2,5 L

5 L
Ice creamery

8 L



2,5 L

5 L
Ice creamery

GOURMET *Ice cream*



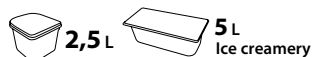
Black Ice

Naturally dyed Bourbon vanilla using black carbon.



Brownies

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



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.



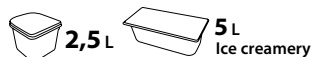
Blueberry yoghurt

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.



GOURMET *Ice cream*



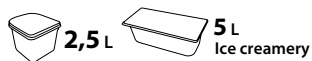
Bulgarian strawberry

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



Cappuccino

With 100% Arabica coffee with dark and white chocolate shavings.



Calisson

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



Caramel

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



Candyfloss

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



Chartreuse®

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



GOURMET *Ice cream*



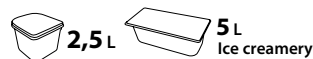
Chestnut pieces

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



Chocolate with candied orange

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



Chocolate

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



Choconuts

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



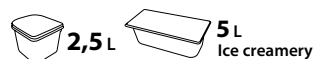
Chocolate almond vanilla

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.



Chouchou

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



GOURMET *Ice cream*



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 enhanced with citrus zest.



2,5 L



2,5 L



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.



2,5 L

5 L

Ice creamery

8 L



2,5 L

5 L

Ice creamery

8 L



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



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

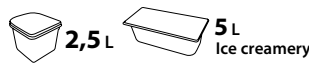


2,5 L

5 L

Ice creamery

8 L



2,5 L

5 L

Ice creamery

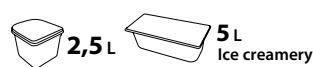
GOURMET *Ice cream*



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



Grand Marnier®
With Grand Marnier® and candied
and marinated orange peel.



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



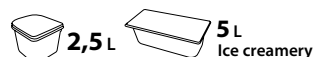
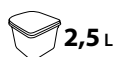
Gènepi
Gènepi, with notes of camphor
and resin, is produced from plants
harvested exclusively in the
Alps. Extremely popular in the
Alps during the winter season.



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



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



GOURMET *Ice cream*



Hazelnut with caramel chunks

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



Isigny crème fraîche AOP

With Isigny AOP crème fraîche.



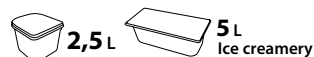
Honey

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



Lavender

With lavender extract and mountain honey.



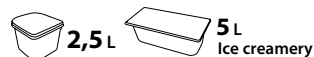
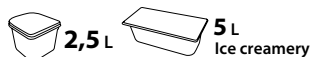
Ice cream with Daim® biscuit pieces

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



Lemon meringue pie

With lemon and meringue pieces.



GOURMET *Ice cream*



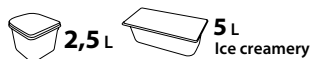
Liquorice

Creamy and smooth, with a classic liquorice flavour.



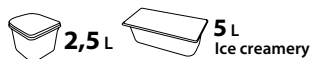
Meringue

Gourmet, crunchy ice cream with pieces of meringue.



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.



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.

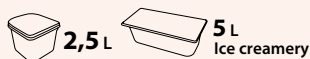


NEW RECIPE



Mexican chocolate

Embark upon an aromatic journey with this 66% Mexican chocolate.



Following a mildly tangy burst on the palate, this chocolate exudes a rich hazelnut aroma intertwined with spicy notes of cinnamon and liquorice, accented by a delicate touch of gingerbread.

GOURMET *Ice cream*



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.

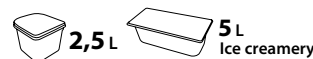


Nougat

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%.



Nutty

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



2,5 L

5 L

Ice creamery

8 L



2,5 L

5 L

Ice creamery

8 L

GOURMET *Ice cream*



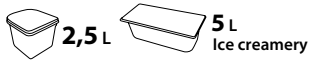
Nuty Banana

The sweetness of the banana with hazelnut chocolate marbling.



Panna

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



Orange blossom with pistachio shards

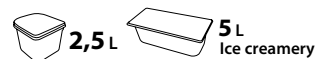
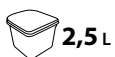
Discover the citrus notes of our organic orange blossom with crunchy shards of pistachio.



Paris-Brest

Discover this famous pastry in an ice-cream version. Hazelnut ice cream with hazelnut chips and mini choux pastry inclusions.

NEW



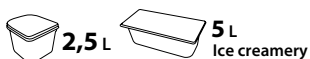
Palet breton

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



Peanut

A smooth gourmet ice cream with peanut butter.



GOURMET *Ice cream*



Peanut caramel bar

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



Pine nut honey

Lavender honey with pieces of toasted pine nuts.



Pecan

With pecan paste and caramelised pecan pieces.



Pistachio

With Sicilian pistachio paste and pistachio pieces.



Peppermint

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



Plombières

with Kirsch® and candied fruits marinated in Kirsch®.



GOURMET *Ice cream*



Praline

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

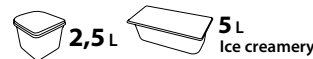


Red berry crumble

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

8 L



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 cream



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.

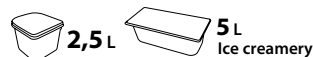


Tagad'Ice

Strawberry ice cream infused with pieces of Tagada® strawberries, a childhood favourite.



NEW



GOURMET *Ice cream*



Thyme

A signature ice cream with classic, aromatic thyme fragrances.

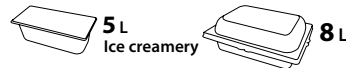


Unicorn

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



2,5 L



5 L

Ice creamery

8 L



Tiramisu

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



Vanilla

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



2,5 L

5 L

Ice creamery

8 L



2,5 L

5 L

Ice creamery

5 L

Restauration

8 L



Turrón

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.



2,5 L



2,5 L

5 L

Ice creamery

8 L

GOURMET *Ice cream*



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.



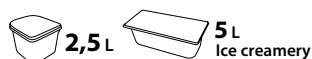
Vanilla raspberry vacherin

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.



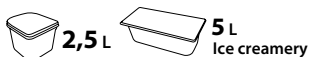
Vanilla with crème fraîche

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



Walnut

Walnut paste with pieces of toasted walnut kernels.



GOURMET

Ice cream



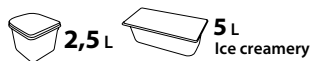
White chocolate

With vanilla-scented white chocolate and white chocolate shavings.



Yoghurt

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



Recipes full of
generosity.





WHOLE FRUIT *Sorbets*



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



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.



59%
OF FRUITS

 2,5 L  5 L
Ice creamery



Bubble tea peach lemon
Black tea, white peach sorbet, and lemon pearls.
The ultimate bubble ice tea.

NEW

 2,5 L  5 L
Ice creamery



Blueberry
With blueberries.

58%
OF FRUITS

 2,5 L





Calamansi
Calamansi.

20%
OF FRUITS

 2,5 L





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

 2,5 L  5 L
Ice creamery



Cherry
With griotte cherries.

64%
OF FRUITS

 2,5 L  5 L
Ice creamery

WHOLE FRUIT *Sorbets*



Coconut

Sorbet with coconut milk from the Indian Ocean region.

58%
OF FRUITS



Green apple

Granny Smith green apple from the Rhone Valley.

52%
OF FRUITS

2,5 L

2,5 L



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



Lemon

With Sicilian lemons.

29%
OF FRUITS

2,5 L 5 L
Ice creamery

2,5 L 5 L 8 L
Ice creamery



Fig

With purple figs.

53%
OF FRUITS



Lemon and basil

A delicious blend of lemon and basil leaf.

27%
OF FRUITS

2,5 L

2,5 L 5 L
Ice creamery

WHOLE FRUIT *Sorbets*



Lime
With lime.

27%
OF FRUITS



Mango
With Alphonso and
Tatopuri mangoes.

45%
OF FRUITS



Lime cactus
Vibrant and colourful cocktail
with cactus and lime purée.

48%
OF FRUITS



Melon
With Charentais melon.

49%
OF FRUITS



Lychee
With lychee.

52%
OF FRUITS



Mirabelle plum
With mirabelle plums from Lorraine.

57%
OF FRUITS



WHOLE FRUIT *Sorbets*



Orange
With oranges.

58%
OF FRUITS

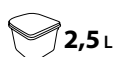


2,5 L



Pineapple
With Costa Rican pineapples,

59%
OF FRUITS



2,5 L



5 L

Ice creamery



Passion fruit
With passion fruits.

41%
OF FRUITS



2,5 L



5 L

Ice creamery

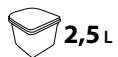


8 L



Pink grapefruit
With pink grapefruit.

57%
OF FRUITS



2,5 L



Pear
Savoie Williams Pear.

54%
OF FRUITS



2,5 L



5 L

Ice creamery



Raspberry
With raspberries.

52%
OF FRUITS



2,5 L



5 L

Ice creamery



8 L

WHOLE FRUIT *Sorbets*



Raspberry, lychee and rosewater

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

65%
OF FRUITS



2,5 L



Rhubarb

With rhubarb.

61%
OF FRUITS



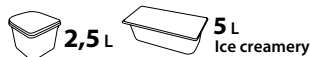
2,5 L



Red hibiscus, passion fruit, banana

Hibiscus, Madagascar passion fruit and banana.

40%
OF FRUITS



2,5 L

5 L

Ice creamery



Strawberry

With Sengana strawberries.

62%
OF FRUITS



2,5 L

5 L

Ice creamery

8 L

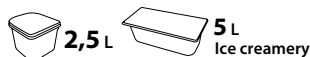


Redcurrant, raspberry

A perfect blend of tangy and refreshing flavours.

50%
OF FRUITS

NEW



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



8 L



Tomato and basil

With tomato and basil.

54%
OF FRUITS



2,5 L



White peach, jasmine

White peach sorbet delicately infused with jasmine extracts.

60%
OF FRUITS

NEW



2,5 L



5 L
Ice creamery



Tropical fruits

Pineapple, mango, passion fruit and lime sorbets.

40%
OF FRUITS



2,5 L



Yuzu, lime

The perfect balance of yuzu and lime.

21%
OF FRUITS



2,5 L



5 L
Ice creamery

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



Roasted pineapple

Pineapple sorbet marbled with caramel and rum.



2,5 L



2,5 L

Alcohol abuse is dangerous for your health, and should be consumed in moderation.

ORIGINAL *Sorbets*



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.



2,5 L



2,5 L



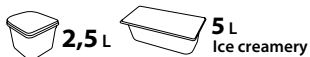
Chocolate

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 L

5 L

Ice creamery



2,5 L



Cider apple

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



2,5 L





SPECIALITIES



Stéphane Vindret
— Maître Artisan Glacier



TERROIRS & Gastronomy

ICE CREAM



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 Gillet® 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

TERROIRS & *Gastronomy*

ICE CREAM



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

TERROIRS & *Gastronomy*

ICE CREAM



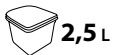
Salidou Caramel

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



Traditional mustard from the Maison Fallot

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



2,5 L



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.



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



1,5 L

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



TERROIRS & Gastronomy

SORBETS



10-year-old port

With 10-year old Tawny port.

PORTO **CRUZ** Read the story on www.porto-cruz.com



Basil

Fresh cold-pressed basil juice sorbet.



1,5L



1,5L



Abbaye Beer

Abbaye beer, brewed in traditional fashion.



Champagne

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



1,5L



1,5L



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.



Coco curry

This sorbet combines creamy coconut with the subtle warmth of curry spices.

NEW

58%
OF FRUITS



1,5L



1,5L

TERROIRS & Gastronomy

SORBETS



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.



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

 1,5L

 1,5L



Wild strawberry

With wild strawberries.

57%
OF FRUITS

 1,5L





SPÉCIALITÉS *Glacées*



Stéphane Vindret
— Maître Artisan Glacier

SPECIALITIES

Frozen desserts to share

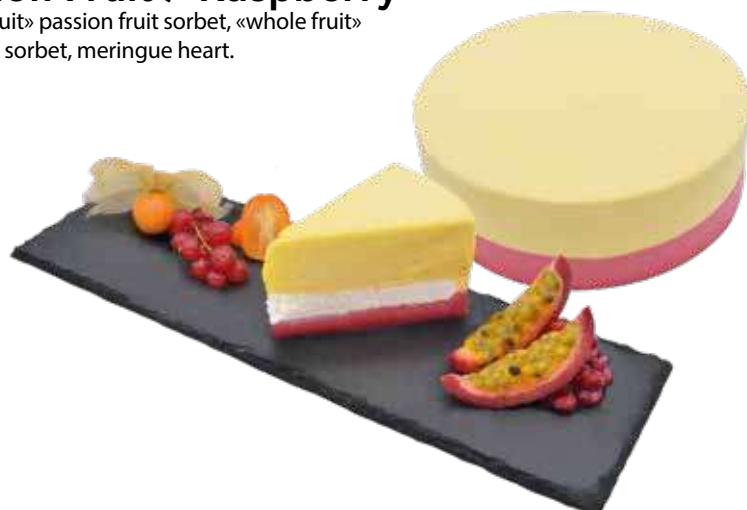
- 1,8 Litre / 8 portions
- Diameter 20 cm
- Height 5.5 cm
- Box of 3 pieces

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,
meringue heart.



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 frozen nougat

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



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



Speculoos / Bourbon vanilla frozen dessert

Speculoos ice cream, Bourbon vanilla ice cream,
Speculoos chips.



Grand Marnier® frozen soufflé

With grand Marnier® dusted with cocoa.



Frozen nougat

With cream of Montelimar nougat
and candied fruits.



Limoncello frozen soufflé

with Limoncello liquor.

PRODUCT Range

Ice Cream - 2,5 Liters

Almond	p 8	Lemon meringue pie	p 15
Almond milk	p 8	Liquorice	p 16
Amarena	p 8	Mascarpone	p 16
Amaretti	p 8	Matcha green tea	p 16
American biscuit	p 8	Meringue	p 16
AOP Isigny butter caramel	p 8	Mexican chocolate NEW RECIPE	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	Nuty	p 17
Black Ice	p 10	Nuty Banana	p 18
Black sesame	p 10	Orange blossom with pistachio shards	p 18
Blueberry yoghurt	p 10	Palet breton	p 18
Brownies	p 10	Panna	p 18
Bubblegum	p 10	Paris-Brest NEW	p 18
Bulgarian	p 10	Peanut	p 18
Bulgarian strawberry	p 11	Peanut caramel bar	p 19
Calisson	p 11	Pecan	p 19
Candyfloss	p 11	Peppermint	p 19
Cappuccino	p 11	Pine nut honey	p 19
Caramel	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 with candied orange	p 12	Red berry crumble	p 20
Choconuts	p 12	Rose	p 20
Chouchou	p 12	Rum'n' raisin	p 21
Cinnamon	p 13	Salted butter caramel	p 21
Coconut	p 13	Speculoos	p 21
Coffee	p 13	Stracciatella	p 21
Commercy madeleine	p 13	Strawberry	p 21
Cookies nut's	p 13	Tagad'Ice NEW	p 21
Crème brûlée	p 13	Thyme	p 22
Ginger	p 14	Tiramisu	p 22
Gingerbread	p 14	Turrón de Jijona	p 22
Grand Marnier®	p 14	Vanilla	p 22
Génépi	p 14	Vanilla cookies dough	p 22
Hazelnut	p 14	Vanilla macadamia	p 23
Hazelnut with caramel chunks	p 15	Vanilla with crème fraîche	p 23
Honey	p 15	Verbena	p 23
Ice cream with Daim® biscuit pieces	p 15	Violet	p 23
Isigny crème fraîche AOP	p 15	Walnut	p 23
Lavender	p 15	White chocolate	p 24
		Yoghurt	p 24

Sorbets - 2,5 Liters

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

Ice Cream - 5 Liters Restauration

Chocolate	p 12	Vanilla	p 22
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PRODUCT Range

Ice Cream - 5 Liters

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

Terroirs and Gastronomy - 2,5 Liters

Ice Cream		Salidou Caramel	p 38
Gruyère double cream	p 37		

Terroirs and Gastronomy - 1,5 Liters

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

Sorbets - 5 Liters

Whole fruit sorbets			
Apricot	p 26	Passion fruit	p 30
Banana	p 26	Pear	p 30
Blackcurrant	p 26	Pineapple	p 30
Blood orange	p 27	Raspberry	p 30
Bounti	p 27	Red hibiscus, passion fruit, banana	p 31
Bubble tea peach lemon NEW	p 27	Redcurrant, raspberry NEW	p 31
Cherry	p 27	Strawberry	p 31
Corsican clementine	p 28	Vine peach	p 32
lemon	p 28	White peach, jasmine NEW	p 32
Lemon and basil	p 28	Yuzu, lime	p 32
Lime	p 29	Original Sorbets	
Mango	p 29	Chocolate	p 34
Melon	p 29		

Ice Cream - 8 Liters

Amarena	p 8	Mint chocolate	p 17
American biscuit	p 8	Nuty	p 17
Azzuro	p 9	Peanut caramel bar	p 19
Bubblegum	p 10	Pistachio	p 19
Candyfloss	p 11	Praline chocolate rocher	p 20
Chestnut pieces	p 12	Rum'n' raisin	p 21
Chocolate	p 12	Salted butter caramel	p 21
Chocolate almond vanilla	p 12	Speculoos	p 21
Choconuts	p 12	Stracciatella	p 21
Coconut	p 13	Tiramisu	p 22
Coffee	p 13	Unicorn	p 22
Cookies nut's	p 13	Vanilla	p 22
Double choc	p 14	Vanilla cookies dough	p 22
Hazelnut with caramel chunks	p 15	Vanilla macadamia	p 23
		Yoghurt	p 24

Sorbets - 8 Liters

Whole fruit sorbets			
lemon	p 28	Passion fruit	p 30
Lime	p 29	Raspberry	p 30
Mango	p 29	Strawberry	p 31
Melon	p 29	Vine peach	p 32

Specialities

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



Visit our **website**

WWW.GLACESDESALPES.COM

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