

FLEUR D'OLIVE

Catalog 2024



ABOUT US

From discovery to creation,

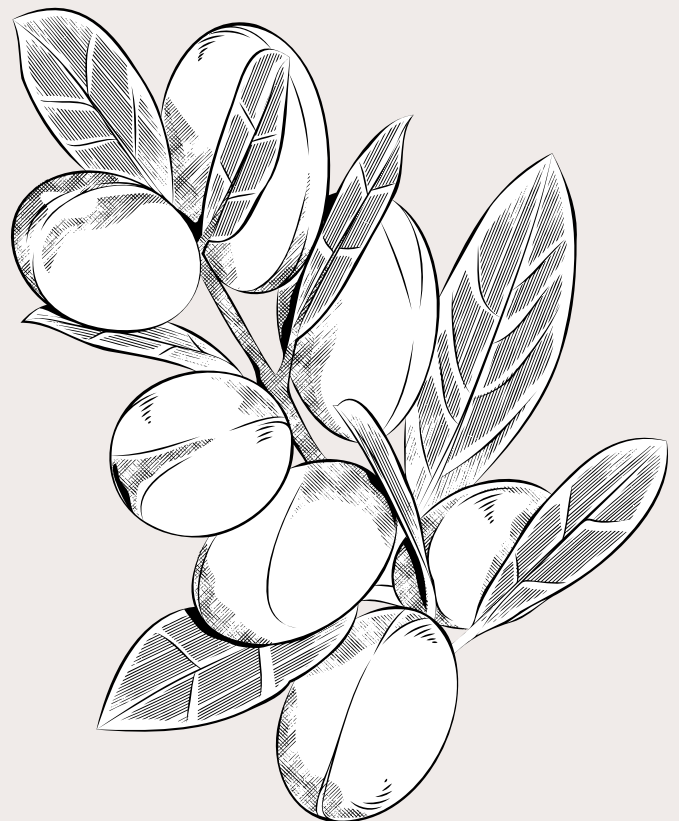
After more than 15 years of traveling the planet in search of the best delicatessen products, from Europe to Asia, Sonia decided to take an important step for Fleur d'Olive.

Invent, create and produce the coveted MUSTARD in Marieville.

More than 60 creations later, Fleur d'Olive mustard is available in the best grocery stores, cheese shops, butcher shops and bakeries from one end of Canada to the other.

And the family grows: Pink balsamic vinegar, blend of spices, sauces and mayonnaises and new creative adventures for 2024!

Good reading!



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A collection of various condiment jars from the brand Fleur d'Olive. The jars are arranged in a dense, overlapping pattern. The labels on the jars include: 'SAUCE KETCHUP BBQ No8', 'SAUCE MAYONNAISE BEARNAISE', 'SAUCE MAYONNAISE BBQ', 'SAUCE MAYONNAISE AGRUMES', 'MOUTARDE JALAPEÑO', 'MOUTARDE D'ÉTÉ', 'MOUTARDE TRUFFE', and 'MOUTARDE ÉRABLE FUMÉ'. Each jar has a white label with black text and a small logo of an olive branch. The jars contain different colored sauces: red, green, orange, yellow, and brown. The background is a light, neutral color.

FLEUR D'OLIVE

FINE MUSTARDS

Olive oil based



EVERY REMARKABLE WORK IS BASED ON THE BEST CANVAS...

The base, a Dijon mustard and an olive oil of incomparable quality. Spices, herbs and other natural aromatics then enhance this preparation with skill and finesse.

The result is an assortment of deliciously authentic and all-natural mustards.

It is with pride that we offer you the vast range of Fleur d'Olive fine mustards, the very expression of our passion for good and beautiful things.

MUSTARDS 130G

- Pink berries
- Cognac
- Curry & Turmeric
- Shallot
- Espelette pepper
- Truffles
- Herbs of Provence
- Kampot pepper
- Honey
- Hazelnut
- 5 peppers

Box of 6 units
Made in Québec



MUSTARDS, MAYONNAISES AND KETCHUPS

BY FLEUR D'OLIVE - MADE IN QUÉBEC

A first collection inspired by numerous travels and culinary discoveries. The " Spring Summer " collection is an assortment of beautiful culinary aids that will surprise you and seduce you with explosions of flavors for each of your creations.



MUSTARDS

212ML

- Champagne chocolate
- Summer
- Dijon extra strong
- Jalapeno
- White wine
- Peppery stout
- Smoked maple
- Truffle

MAYONNAISES

212ML

- Citrus
- BBQ
- Samurai
- Classic
- Béarnaise
- Roasted garlic
- Truffle

KETCHUPS

212ML

- Pink Balsamic
- BBQ
- Smoked mango
- Truffle

Box of 6 units



CREAMY SAUCES

Superb collection of sauces carefully made in Quebec by Fleur d'Olive.

- **Béarnaise** (steak, fish, etc.)
- **Cocktail** (shrimp, dips, etc.)
- **Curry & Apple** (pork, chicken, etc.)
- **Dijonnaise** (sandwich, turkey, etc.)
- **Honey & Dijon** (dips, vegetables, etc.)

Box of 6 x 135 ml

INFUSED VINEGARS

Add a burst of flavor to your dishes with Fleur d'Olive's infused vinegars. Perfect for enhancing salads, marinades, and even gourmet desserts.

Made with real fruits and herbs.

AVAILABLE IN EIGHT EXQUISITE FLAVORS



- Tarragon
- Oriental
- Ginger
- Mango
- Strawberry
- Cherry
- Shallot
- Blueberry

Box of 6 units x 200ml


FLEUR D'OLIVE

PINK BALSAMIC VINEGAR

Assembled in Quebec, this vinegar is a delicate blend of White balsamic and grape must, it will add freshness explosive to your recipes!

The applications are endless. Excellent for salad dressings, marinades, grills or simply as an accompaniment to cheese.

Use it with olive oil in your salads, salads fruits, seafood or your tartars.

Also available in White and Red.

- Pink Balsamic Vinegar
- Red Wine Vinegar
- White Wine Vinegar

BOX OF 6 X 200ML



FLAVORED OLIVE OILS

BY FLEUR D'OLIVE - MADE IN FRANCE

Superb range of flavored olive oils presented in magnificent bottle of color. They will be perfect for seasoning your salads, for your marinades, as a finish on your grilled meats as well as your fish.



AVAILABLE IN TEN EXQUISITE FLAVORS

- Lemon & Thyme
- Basil & Pine Nut
- Pepper & Garlic
- Shallot / Pink garlic
- Szechuan pepper
- Curry flavor
- Yuzu & Thai Basil
- Black Truffle
- White Truffle

Box of 6 units


FLEUR D'OLIVE

BOURBON VANILLA

Let yourself be charmed by the floral and chocolate notes of Bourbon vanilla from Madagascar.

Vanilla is used in all dishes: sauces, desserts, rum, starters, chicken, shrimp...

2 pods per unit
Box of 6

FLEUR D'OLIVE



SALT AND PEPPER GRINDERS

By Fleur d'Olive



SALT GRINDERS

Refills now available!

- Salt of Guerande
- Basil & Parmesan Salt
- Espelette Pepper Salt
- Truffle salt & black pepper
- Himalayan Pink Salt
- Lemon and Thyme Salt

PEPPER GRINDERS

Refills now available!

- Black Kampot Pepper PGI
- Red Kampot Pepper IGP
- White Kampot Pepper PGI
- 3 IGP Kampot peppers
- Malaysian black pepper



Box of 6 unit
Available in bulk

LONG BLACK KAMPOT PEPPER

Long pepper with an exceptional scent. The nose turns towards warm and slightly sweet notes, perfumes spicy with hints of cinnamon, pepper and dried tomato.

1KG FORMAT

SPICES BLENDS

Discover the Fleur d'Olive spices blends created to accentuate your delicious culinary creations. Prepared carefully to awaken the senses this exceptional range offers you a selection to suit all tastes!

- STEAK MIX (CLASSIC MIX)
- VEGETABLES MIX (SPICES, PEPPERS, SALT)
- FISH AND SEAFOOD MIX (SPICES, PINK PEPPER)
- PERSAILLOTTE (GARLIC, PARSLEY, SHALLOTS, SALT)
- SUGAR SHACK BLEND (STEAK SPICES WITH A HINT OF MAPLE)



Box of 6 units

Refills now available!



ORGANIC FROSTED CANDY

Delight in these organic fruit candies. Bursting with natural flavors, they are perfect for a quick, healthy treat. Ideal for point-of-sale displays, these candies offer a delicious and guilt-free indulgence for customers on the go.



- Raspberry
- Violet
- Mint
- Strawberry
- Orange & lemon
- Passion fruit

Box of 10 x 50g

Display available on demand !



**ABBEY
COOKIES**

ABBAY COOKIES

Discover the delights of La Biscuiterie de l'Abbaye, where monastic tradition meets contemporary indulgence. Our biscuits, carefully crafted according to age-old recipes, offer you an authentic and refined taste experience, infused with the artisanal spirit of the abbey

APPETIZER COOKIES



- Mimolette Cheese 100g
- Camembert Cheese 100g
- Garlic and Chive 100g

SWEET COOKIES



- Abbey Shortbread 125g
- Yesteryear Shortbread 175g
- Normandy Galette 200g
- Thin butter Galette 125g
- Milk chocolate Shortbread 130g
- Dark chocolate Shortbread 130g





LEONARDI
1871

BALSAMIC VINEGARS

Maison Leonardi dates from the 18th century but it was from the mid-19th century that it devoted itself exclusively to the manufacture of quality balsamic vinegar, using its own raw materials.

In fact, the Vinaigrierie is surrounded by 10 hectares of vineyards, the main grape varieties of which are the white grapes of Trebbiano and the red grapes of Lambrusco, in the varieties of Sorbara, Castelvetro, Ancellotta, etc. It is therefore a closed-cycle agricultural operation since all stages of production follow the same chain, at the place of harvest.

Maison Leonard is one of the four oldest vinegar factories in the world.

VINAIGRES BLASAMIQUES



- Fine 4 Travasi
- Gentile 6 Travasi
- Special 8 Travasi
- Pregiato 10 Travasi
- Nobile 12 Travasi
- Riserva 15 Travasi
- L'Eccellenza 20 Travasi
- Special 8 Travasi
- Patriarca 30 Travasi
- Argento 50 Travasi
- Gran Riserva Oro 100 Travasi

BALSAMIC VINEGARS OF MODENA "SERIES 2"



Daily use for seasoning salads, cooked vegetables, meats and fish. For the preparation of marinades, deglazing, sauces and vinaigrettes.

Like all our other Balsamics, contains no caramel coloring or additives.

250ML
(BOITE : 6 X 250 ML)
PATENTED BOTTLE

BALSAMIQUE CONFITS



ONION CONFIT 130G

Indicated with: toasts, sandwiches, hot dogs, hamburgers, toasts, grilled meats, stews, roasts, fresh and mature cheeses, croutons...

FIG CONFIT 130G

Indicated with: toasts, sandwiches, hot dogs, hamburgers, toasts, grilled meats, stews, roasts, fresh and mature cheeses, croutons...

SABA

Natural sweetener obtained from slow cooking of grape must Trebbiano and Lambrusco. This specialty, linked to the agricultural tradition, is the ancestor of balsamic vinegar...

Use to sweeten cocktails, drinks refreshing drinks, tea and herbal tea, on the red or white meats, game, cold meats, cheeses, fruit salad, fresh or cooked fruit, ice cream and sorbets, yogurts, flans, pancakes and waffles...



WHITE BALSAMIC VINEGARS

LEONARDI / ITALY

BALSAMA BIANCO 4 TRAVASI

Clear sweet and sour condiment obtained from acetified white grape must and matured for 4 years in wooden barrels. More delicate and fruitier than the wine vinegar.

BALSAMA BIANCO DENSITÉ 10

White balsmic vinegar having the density of a 10 year old balsamic vinegar. Clear sweet and sour condiment obtained from acetified white grape must and matured in oak barrels. More delicate and fruitier than wine vinegar.

BALSAMA BIANCO DENSITÉ 15

White balsmic vinegar having the density of a 15 year old balsamic vinegar. Clear sweet and sour condiment obtained from acetified white grape must and matured in oak barrels. More delicate and fruitier than wine vinegar.



100ml



GOCCE
BY LEONARDI 1871

GOCCE

Gocce Italiane brings to your tables a balsamic vinegar with incomparable flavors.

The use of colors to distinguish the different types of balsamic vinegar is not a coincidence. Some colors are relaxing, others inspire creativity, imagination, joy.

“We play with colors for our packaging while maintaining a sober and minimal style, a natural elegance which so characterizes this noble condiment of the Modena Tradition.”

The objective is to offer a new experience of balsamic vinegar, seen not as a simple condiment but as a source of well-being for the body and mind.

Our vinegar comes from cooked grape must, without preservatives and without colorings (caramel).”



GOCCE
I T A L I A N E



BALSAMIC VINEGARS

Each vinegar will have its typicality depending on its age. Ideal with: mixed salad, steamed vegetables, grilled meat white or red, omelette, cheese, grilled or steamed fish and fruit salad.

**Full selection available
from 2 to 100 years old**

Available in sizes of 100ml - 250ml

GOCCE
I T A L I A N E



INFUSED BALSAMIC AND SABA

By Gocce



TRUFFLE BALSAMIC

Perfect balance between balsamic and truffle.

Indicated for the preparation of aperitifs, vinaigrette sauces, eggs, meats, purees, cheeses...

Box of 6

SABA

Natural sweetener, reduction of Lambrusco and Trebbiano musts from Modena.

Indicated for red meats or whites, game, cooked vegetables, cheeses, desserts (strawberries, ice creams, pancakes and waffles, yogurts and cottage cheese), to sweeten drinks, cocktails, teas and herbal teas...

Box of 6



FLAVORED BALSAMIC GLAZES

The famous house of Modena reveals another jewel of its collection: “Crema di balsamico”, the ultimate in flavored balsamics glazes.

A delicious blend of tradition and modernism, Fleur d’Olive has selected for you ten unique flavors of crema. Combining harmoniously the fine balsamic with all-natural aromas, these nectars bring a touch of fanciful class to both dishes savory and sweet, from meats to ice cream.



- Classic balsamic glaze
- Fig balsamic glaze
- Truffle balsamic glaze
- White balsamic glaze
- Smoked balsamic glaze
- Blueberry balsamic glaze
- Orange balsamic glaze
- Lemon balsamic glaze
- Raspberry balsamic galze
- Pear and nuts balsamic glaze
- Strawberry balsamic glaze
- Passion fruits balsamic glaze
- Chocolat balsamic glaze



Box of 12 x 210 g

WHITE BALSAMIC VINEGAR GOCCE - ITALY

Taste of apple, semi-dry, sweet and sour, delicate taste of vanilla due to the oak.

A wonderful replacement for lemon or wine vinegar, on salads, seafood (oysters, marinades, salmon, tuna, prawns, etc.), avocados, omelettes, poultry, cheeses (Mozzarella di Bufala, Bitto, Scamorza and Robiola), fruit salad, etc.

Box of 6 x 250ml



INFUSED WHITE BALSAMICS



SHALLOT

On carpaccio, beef tartare or tuna or for a cheese fondue...

250ml



PEPERONCINO CHILI

On a ripe tomato, on pizza, on potatoes or to prepare poached eggs...

250ml



VANILLA

On sautéed shrimp or skewer, in a sweet and sour sauce, in a cocktail or on fruit...

250ml



RASPBERRY

With walnut oil and pistachios salad, on fish and sea food, in cocktails...

250ml



FIG

With olive oil on a salad Californian (chicken and fruit), in reduction on a wine-poached pear...

250ml



TRUFFLE

A few drops on a Saint Jacques shell, seafood pasta

250ml



GARLIC

With olive oil on green salad, on shellfish, pizza, tartare, omelets..

250ml



POMEGRANATE

With olive oil on a salad endive, walnuts and goat cheese, on a salad potato or fruit...

250ml



SAFRAN

On pan-fried scallops, an omelette, a risotto, couscous, on meats and fish...

250ml

FLAVORED OLIVE OILS

By Gocce



AVAILABLE IN 6 FLAVORS

- Truffle olive oil
- Pizza olive oil
- Basil olive oil
- Lemon olive oil
- Rosemary olive oil
- Olive oil for grilling

Perfect for enhancing pasta, risottos, pizza, sauces, vinaigrettes, salads, soups and much more!

100ml



BALSAMIC GIN (ALCOHOL-FREE)



AVAILABLE IN 4 FLAVORS

- Reserve
- Cinnamon
- Orange
- White Balsamic

250ml

BALSAMIC GIN

BALSAMIC CONDIMENT with JUNIPER - RESERVE - Alcohol-free

Based on acetified grape must and juniper berries, with notes of rhubarb, sage, anise, lemon and pepper.

Ideal pure or mixed for the preparation of cocktails (Gin & Tonic, Mojito, Gin Fizz), soft drinks, meat or fish marinades, stews and roasts, steamed or braised vegetables, fruit salad, vinaigrettes.

Botanicals: Juniper, rhubarb, sage, anise, lemon, pepper.

BALSAMIC GIN CONDIMENT - ORANGE - Alcohol-free

Based on vinegar and concentrated grape must with orange zest as an infusion, ideal as a mixture for the preparation of cocktails, mocktails and various drinks (San Francisco, Tequila Sunrise, Mimosa Fizz, Spritz, Punch, Sangria, Margarita, Paradise, Campari Orange, iced tea, Virgin Negroni...), to flavor sorbets and granitas, strawberries and fruit salads, pies and creams, marinate lamb, turkey, duck, chicken, blue fish, prawns, skewers, sausages, burgers and roasts, season tartars and carpaccio, raw or cooked vegetables.

Botanicals: Orange, lemon, rosehip, rhubarb, licorice, white pepper.

BALSAMIC CONDIMENT GIN - CINNAMON - Alcohol-free

Based on vinegar and concentrated grape must with sticks of cinnamon infusion, ideal as a mixture for the preparation of cocktails, mocktails and various drinks (Holiday Mule, Cinnamon Sour, Voodoo, vin brulée, spiced cider, virgin sangria, iced tea, lemonades, etc.), to flavor fruit salads, pies, poached fruits (apples, pears, peaches), marinate red meats and white meats, skewers, burgers and roasts, season the vegetables cooked and raw vegetables.

Botanicals: Orange, cinnamon, rhubarb, anise, cumin, licorice, pepper.

WHITE BALSAMIC CONDIMENT with JUNIPER - Alcohol-free

This base of vinegar and white grape must and juniper berries is recommended for the preparation of cocktails, mocktails and long drinks (Gin & Tonic, Balsamic Mojito, White Lady, Daiquiri, Lemon-Mint, Mint Cooler, iced teas, lemonades, etc.), smoothies, meat, fish or vegetable marinades, tuna or beef tartare, sushi, tempura, seafood salad, sautéed mushrooms, steamed or braised vegetables, fruit salad, vinaigrettes.

Botanicals: Juniper, thyme, sage, rhubarb, lemon, licorice.



VILLA
BISINI
GAMBETTI

BALSAMIC VINEGARS

The House operates under the brand “BG – Villa Bisini Gambetti”, which corresponds to the initials of the two surnames of the founding couple. The exercise of the activity has a family character, in accordance with the tradition of this segment specific and exclusive commercial: that of Balsamic Vinegar of Modena!



NONNA ITALIA 3 ANS

Despite its young age, it has a distinct, very floral taste.

Delicious with cold dishes or salads.

250ml - Italy



ANTICA 6 ANS

Frank taste.
Harmonious, well balanced.

Rich apple blossom scent.
To enhance the most exquisite dishes.

250ml - Italia

BALSAMIC NONNA ITALIA 3 YEARS WHITE ORGANIC - 250ML

Amber color and sweet and sour flavor. Well balanced. Delicate acidity, sweet and tasty. Rich aroma. Extraordinary cherry scent. Will enhance strawberries, fish, white meats.

ORO 9 ANS - 250ML

Sweet and savory taste. Rich aroma. Extraordinary cherry scent.





ATLAS
OLIVE OILS



DESERT MIRACLE OLIVE OIL

Moroco - Organic - 500ml

MIRACLE OF THE DESERT, it's an extra olive oil premium quality blank expressing the best of fine Moroccan culinary culture, bottled in a elegant and distinctive setting.

Aroma of almonds and herbs, with a touch of banana and chocolate with hazelnuts. Very little bitterness (0.1° acidity), slight peppery taste declining towards a gentle finale. A beautiful finishing oil, so delicate that it is recommended even use in baking.

“I have tasted 327 different kinds of olive oil, this year, for my work, but this one... is stood out from the crowd. Soft, sunny... a beautiful gift for gourmet lovers. » Marie-Claude Lortie – The Press.



A close-up photograph of an olive branch with several olives. The olives are in various stages of ripeness, ranging from green to dark purple. The leaves are silvery-green and elongated. The background is a soft, out-of-focus green.

CASTILLO DE CANENA

CASTILLO DE CANENA OILS SELECTION

We produce with the greatest respect for the land where our olive trees grow, in a completely sustainable manner. Our passion for what we do pushes us to offer our consumers not only the best quality in traditional high-end EVOO products, but also other products based on our EVOOs that materialize in very innovative gastronomic proposals that represent unique added value and invite you to discover new culinary experiences.



BIODYNAMIC OLIVE OILS

Biodynamic farming is a step forward from the ECOLOGICAL farming method.

It is based on the harmonization between the different forces that govern Nature: seasons, atmospheric phenomena, lunar cycles, position of the constellations in the cosmos.

Biodynamic agriculture seeks an integral balance between the soil, trees, animals and humans.

- Arbequina oil
- Picual oil

Box of 6

FIRST DAY OF HARVEST

Olive oils / Castillo de Canena



FIRST DAY OF HARVEST

First day of harvest Picual and Arbequina is a limited edition of the oil collected on the first day of harvest. Each year, a personality from the arts, sciences, society... prints their unique vision of this magical day on the label.

- Arbequina oil
- Picual oil

Box of 6

SMOKED CASTILLO DE CANENA

A unique product in the world, our Arbequino EVOO cold brew is manufactured using a traditional production system that follows the strictest quality controls and protocols. With the help of master smokers, we have made a selection of different ecological woods, in which oak predominates. It comes in a 250 ml bottle, in turquoise blue and screen-printed in black...

BOX OF 6



EXTRA VIRGIN OLIVE OILS

Aberquina

Strong green olives with complementary aromas reminiscent of fruit, fruity bananas, apples, peaches and quince; herbal touches. Balanced and harmonious. Almond aftertaste.

BOX OF 6



Picual

It is a green, fresh, fine and fragrant olive oil. Tasting notes of tomato, herbs and green wheat, green almond and green banana. Floral touch that reminds us of thyme. Balanced and harmonious structure.

BOX OF 6



PRIMERO



This is the first oil launched in this category, which is why we called it “FIRST”. The Royal variety is the indigenous grape variety of the province of Jaén whose cultivation in the region dates back centuries. Its culture has suffered a drastic recession since the end of the 19th century and is on the verge of extinction. Castillo de Canena collected it and planted it on the family estate. First Early Royal presents for the first time the Royales harvested at the start of the harvest

Box of 6

CASTILLO
DE CANENA
*tradición olivarera
desde 1780*



PLAZA
DEL SOL

OLIVES AND SKEWERS

Sharing tapas creates both conviviality and celebration at our table. A formula for sharing great times with family and friends. The Mediterranean diet has many followers and Spain stands out in this area.

Plaza del Sol is Spain at its best! 100% Spanish products that transmit the flavors of their rich gastronomy, the smells of their land, the warmth of their sun, the joy of their festivals and their conviviality. Without Bisphenol A.



STUFFED OLIVES - 250G - SPAIN

- Chorizo stuffed olives
- Anchovy stuffed olives
- Jalapeno stuffed olives
- Pepper stuffed olives
- Lemon stuffed olives
- Garlic stuffed olives
- Chili stuffed olives
- Salmon stuffed olives
- Tuna stuffed olives
- Orange stuffed olives



SKEWERS

- Mild Skewers
- Spicy Skewers

165g



GORDALS OLIVES

- Whole
- Pepper stuffed

185g



CHIPS



Superb range of artisanal kettle chips, made from 100% natural ingredients.

They are finely salted with sea salt. Certified gluten-free.

AVAILABLE IN 9 ORIGINAL FLAVORS

- Añoli
- Brava tomato sauce
- Black Truffles
- Black olives
- Roasted chicken
- Serrano ham
- Manchego cheese
- BBQ
- Fine cut (plain)

Box of 8 pack x 115g

BAKED BREAD



- Garlic baked bread
- Sundried tomatoes
- Onions baked bread

Baked and rubbed with different flavors.
Ideal to accompany your cheeses, terrines, cold meats.

Box of 12 x 150g

GAZPACHO ANDALUZ



This cold soup made from natural ingredients: tomatoes, onions, garlic. It will be perfect for quenching your thirst on hot summer days.

Ideal as a starter or main course, add the toasted bread rolls rubbed with garlic and that's it.

Can also be used as a Bloody Caesar cocktail base.

750ML

PAELLA

Plaza Del Sol / Spain



PAELLA RICE

This Rice will be perfect for all your savory creations such as chicken or seafood paella, rice with tomato sauce. On the sweet side it will be ideal for rice with milk and candied fruits.

Box of 10 x 1kg

PAELLA SPICES MIX

100% natural saffron
spice seasoning for Paella.

2 x 6g





ALBERT MENES

TOMATE
BASILIC SALÉ
WITH SALTED BASIL
ALBERT MÉNÈS
MAÎTRE ÉPICIER DEPUIS 1921

PAPRIKA FUMÉ
AU BOIS DE CHÊNE
SMOKED PAPRIKA
WITH OAK WOOD
ALBERT MÉNÈS
MAÎTRE ÉPICIER DEPUIS 1921

SPICES

HOUSE ALBERT MENES



A cabin boy in the merchant navy, Albert Ménès once brought back from his distant travels the most sweet and magical spices. The French house, founded in 1921, perpetuates the tradition with a vast assortment full of colors and flavors, from five continents, which will bring finesse and brilliance to any culinary creation. Faithful to this search for pleasure and taste, Albert Ménès spices carry a Guarantee of non-ionization.



AROMATIC HERBS

- Garlic Semolina
- Dill top
- Bouquet garni for Fish
- Bouquet garni for Meat
- Chervil
- Chive
- Coriander Leaves
- Shallot
- Tarragon
- Herbs
- Herbs of Provence
- Persillote

SPICES

- Cinnamon
- Caraway
- Chile
- Lemongrass
- Colombo
- Whole coriander
- Turmeric
- Curry
- Grounded ginger
- Massalé
- AOC Espelette pepper

PEPPERS AND BERRIES

- Juniper berries
- Timut berries
- Pink berries
- Cubede (Tailed pepper)
- Penja White Pepper
- Mixed peppers and berries
- Long pepper
- Cracked Black Pepper
- Voatsiperifery pepper

+ 50 references available and display on request



MATIN DES
PYRÉNÉES

A photograph of a woven basket containing several loaves of bread wrapped in pink paper. In the foreground, a jar of apricot jam is visible, with a label that reads 'Abricot CONFITURE EXTRA'. The background is a plain, light-colored wall.

JAMS JELLIES & MARMALADES

Made according to ancestral methods in the heart of Ariège in Lorp-Sentaraille, we share our passion for exceptional French cuisine through the rigorous selection and processing of our fruits.

Traditional and natural recipes, cooked at low temperature in a classic jam mold for an incomparable taste experience.

- Mandarin marmalade
- Currant Jelly
- Apple jelly Extra
- apricot jam Extra
- strawberry jam Extra
- peach jam Extra
- Seeded raspberry jam
- Melon jam
- Red berry jam
- Vine peach jam

6 x 370g



TERRE
EXOTIQUE

TERRE EXOTIQUE

Spices - France

Discovering civilizations for the pleasure of gastronomy

The adventure began with the discovery of the Penja pepper plantation, in Cameroon.

Since then, Terre Exotique has offered a wide range of delicatessen products, with the requirement of quality, originality and gastronomic creativity.



SALTS & SPICES

- Breton curry
- AOC Espelette pepper
- Trapper's Blend
- Viking Salt
- Truffle salt diamond
- Natural fleur de sel
- Persian Blue Salt

PEPPERS & BERRIES

- 5 Berries
- Allspice Berry
- Penja White Pepper
- Tandoori
- Black Tellichery pepper
- Raz El Hanout

+ 80 references on request

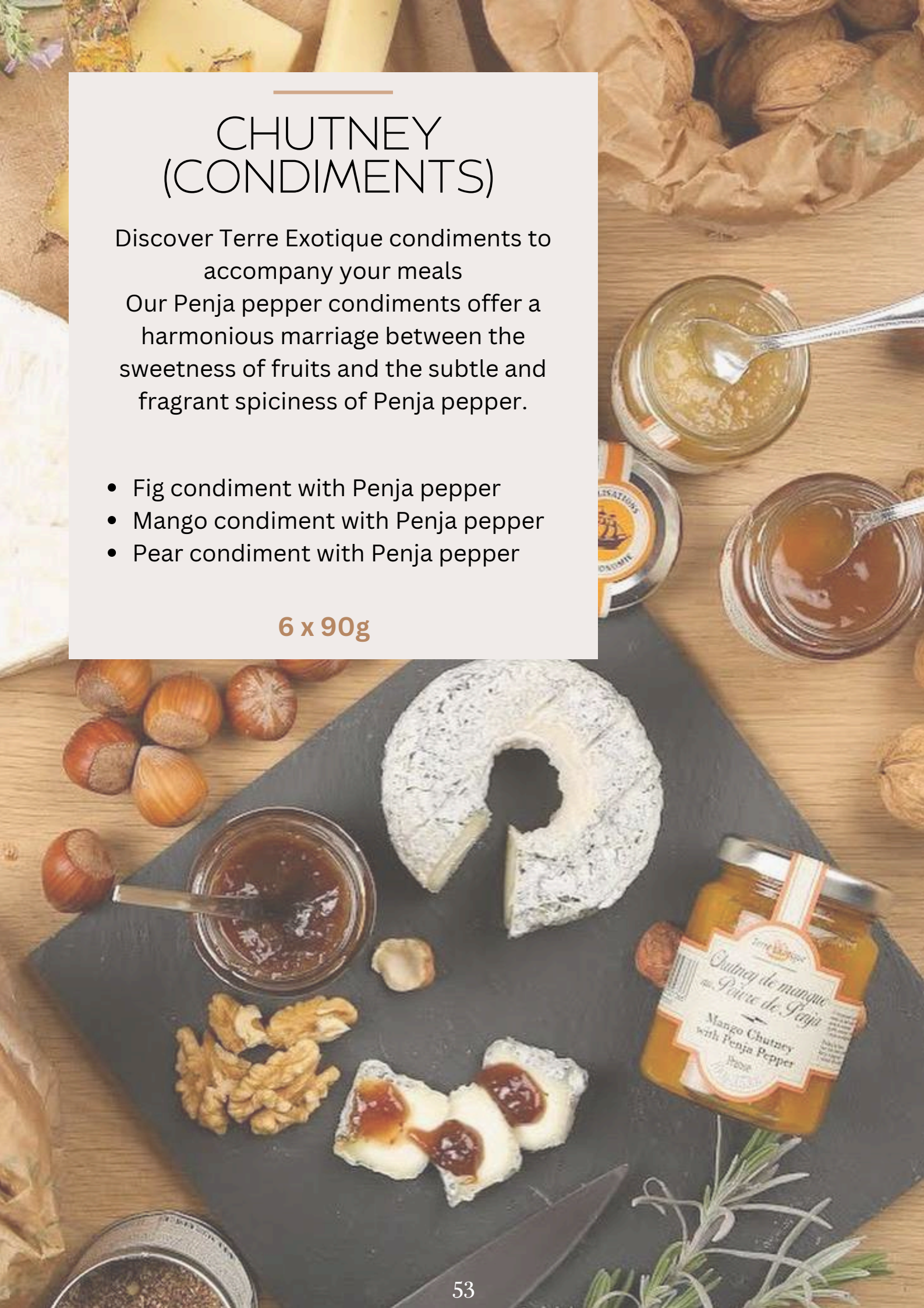
CHUTNEY (CONDIMENTS)

Discover Terre Exotique condiments to accompany your meals

Our Penja pepper condiments offer a harmonious marriage between the sweetness of fruits and the subtle and fragrant spiciness of Penja pepper.

- Fig condiment with Penja pepper
- Mango condiment with Penja pepper
- Pear condiment with Penja pepper

6 x 90g



THE ACCESSORIES

Terre Exotique



BOOK TERRE DE POIVRES

Informative book on different peppers. A great gift idea for pepper lovers.



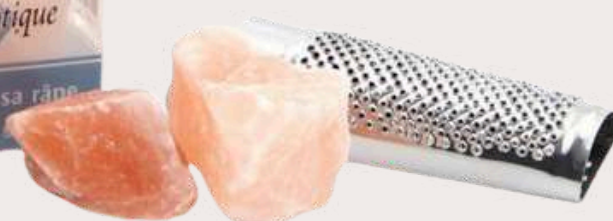
THE MORTAR

This mortar is a premium kitchen accessory, designed to help you prepare delicious and flavorful dishes. Its ergonomic design makes it an easy-to-use tool, which will allow you to grind ingredients with ease and efficiency.



DIAMOND OF SALT AND ITS GRATER

These large pink salt crystals will look great placed as a table runner. Your guests will then be able to manipulate them as they wish with the grater. Effects and originality guaranteed!



FLORAL WATERS



ORANGE TREE FLOWER WATER ORGANIC - 100ML

This water has a high aromatic concentration. It is 100% pure, without preservatives and micro-filtered at 0.2 microns, guaranteeing optimal cleanliness.

ROSE WATER - 100ML

Fresh Damascena and Centifolia roses are hydro distilled to obtain this delicate floral water. Symbol of oriental perfumes, it perfumes desserts, infusions, lassi and yogurts... and even your most beautiful stoles!

Terre Exotique
Civilisations et Gastronomie

FLAVORED SUGARS

Terre Exotique



SELECTION OF SUGARS

- Caramel
- Muscovado
- Black by Amami Oshima
- Pearl
- Sparkling (crystals)
- Brown sugar
- Cinnamon brown sugar
- Vanilla brown sugar
- Roux Tonka 250g
- Roux Tonka 1kg



MOME



HOT CHOCOLATES

Belgium

The secret history of this delicious, creamy cup of hot chocolate milk is found in this unique recipe. A core of subtle ganache, covered in Belgian chocolate. This allows the chocolate to melt faster and gives that delicious taste you'll feel when you enjoy your cup of hot chocolate.



USE: put the stick in 160 ml of hot milk and stir.

- Solo Stick Moka
- Solo Stick Hazelnut
- Solo Stick dark chocolate
- Solo Stick milk chocolate

6 x 33g

THE LOLLY

LOL POPS - LOLLY

Pure Belgian chocolate on a lovingly decorated wooden stick.

- Lolly - Milk chocolate
- Lolly - Dark chocolate

24 x 26g





MAISON
BARNIER

BARNIER ARTISAN SWEETS

France

Maison Barnier, a family and artisanal business since 1885, has been able to keep and pass on its know-how from generation to generation and its ancestral confectionery manufacturing secrets.

Traditional recipes are made from raw materials and unique aromas developed by Maison Barnier at the beginning of the last century. Natural flavors and colors, and a artisanal know-how to preserve the unique taste of the confectionery of yesteryear.



LOLLIPOPS

Exclusive oblong-shaped fruit lollipops for children's little mouths

- Mixed fruits
- Salted caramel

Wooden cone that can hold up to 210 lollipops.

Bag of 200 units
Portioned: bag of 8 units x 14

OLD-FASHIONED FROSTED CANDIES

- Rose
- Honey
- Lavender
- Poppy
- Violet
- Fruit salad

75g per unit



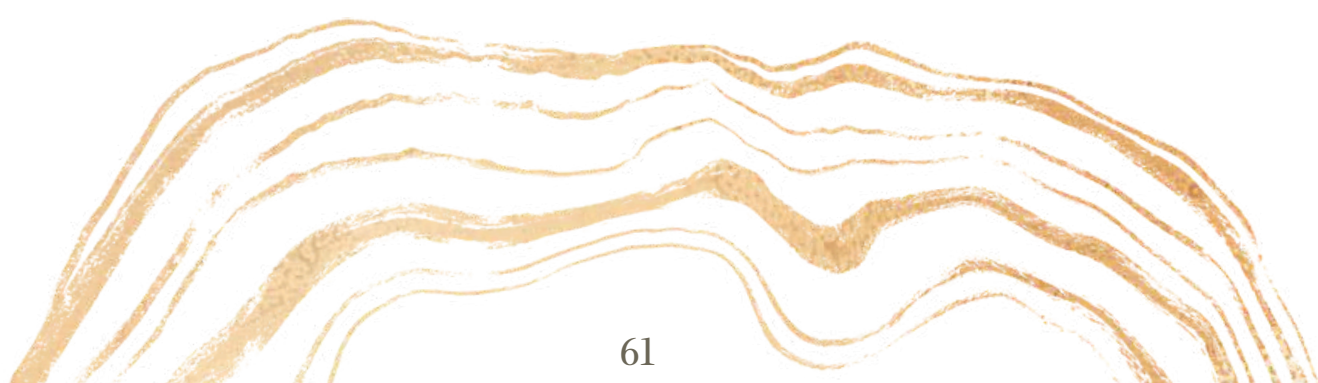
NORMANDY CARAMELS

Rediscover the pleasure of a real Normandy salted butter caramel, with Guérande salt.

Tender caramels made in Normandy, in a beautifully decorated and reusable wooden box, designed by Maison Barnier, an artisanal manufacturer since 1885.



Box of 6 round wooden boxes x 80g



A close-up photograph of a hand holding a clear glass bottle filled with golden-yellow oil. The bottle is tilted, and the oil is visible inside. In the background, another similar bottle is visible, slightly out of focus. The overall scene suggests a process of oil production or bottling.

HUILERIE BEAUJOLAISE

VIRGIN SEEDS OILS

Since 1982, Huilerie Beaujolaise has continued the manufacturing of virgin oils from dried fruits and oilseeds. A completely natural finished product.

These finishing oils will enhance your salads, around fish or white meat, on dry cheese or as a dessert.



SELECTION OF ARTISANAL OILS - FRANCE

- Toasted Almond Oil
- Argan Oil
- Roasted Peanut Oil
- Walnuts oil
- Nut oil
- Pecan Oil
- Pine nut oil
- Pistachio Oil
- Toasted Sesame Oil
- Colza oil

Available in 100ml or 250ml format



FRUIT VINEGARS

In the philosophy “One fruit, one oil...”, here are the famous vinegars from Huilerie Beaujolaise, fine vinegars with natural accents of fruit or honey. Products made from fruit pulp or mead, these beautiful vinegars are unrivaled for reviving any preparation gastronomic, both with finesse and brilliance.

- Calamansi Vinegar*
- Raspberry Vinegar*
- Honey vinegar
- Mango Vinegar
- Cider vinegar
- Quince Vinegar

FORMAT OF 100ML - 250ML
*ALSO AVAILABLE IN 1L

LA BELLE EXCUSE



LA BELLE EXCUSE

From Quebec

A story, a Passion, a beautiful Excuse,

Aristo, an adopted Quebecer, brings back the Greek sun from his native countryside to bottle it in his Lanaudière countryside.

LA BELLE EXCUSE is 6,500 olive trees, 80 tons of olive oil per year, 15 pairs of hands who participate in the development of the product, a family who puts all their heart into it and above all thousands of customers who make it his success.



GOURMET SELECTION

- Laurent Dagenais olive oil
- Extra Virgin Green Olive Oil
- Extra Virgin Black Olive Oil
- Agorelio Organic olive oil
- Fleur de sel
- Mediterranean Salt
- White Balsamic Vinegar
- Red Balsamic Vinegar
- Red wine vinegars
- Fruit vinegars
- Kalamata olives
- Ceramic oil cruet
- Candied onions
- Shallot confit

BODY CARE SELECTION

- Olive oil soap
- Bar Soap (rosemary-lemon-coffee)
- Refreshing hand soap
- Refreshing hand cream

***Gift basket also available**



THE
BISTRONOMES

BONBONS COCHON

Passionate people, artisans, discover the Bistronomes,

Made in France traditionally from pork, take the Bonbon Cochon everywhere with you.

Easy to eat, they will be perfect for your aperitifs, picnics, snacks.



AVAILABLE IN 7 ORIGINAL FLAVORS

- Bonbon plain
- Bonbon Parmesan
- Bonbon herbs
- Bonbon Chorizo
- Bonbon pepper
- Bonbon smoked
- Bonbon Jalapeno

Box of 12 x 100g - Shelfstable - 5 months

MINI DRIED SAUSAGES AND CHORIZO



MINI DRIED SAUSAGES

The mini sausages are succulent 10 g sausages ready to be enjoyed as an aperitif, as a tapas, on the go.

Pre-packaged format 70g

- Plain (pure pork)
- Espelette Pepper
- Sundried tomatoes

Box of 12 x 70g

CHORIZO

Specialty of Spanish origin made with the greatest respect for authentic recipes.

Our chorizo can be enjoyed cold as an aperitif or cooked to liven up your dishes.

Gluten-free product.

- Mild Chorizo
- Spicy Chorizo

Box of 20 x 225g



GONIDEC

ARTISANAL CANNING

Concarneau - France

Les Mouettes d'Arvor ": quality. This permanent concern for the high end is found in the choice of fish and in all stages of manufacturing. Sardines, tuna, mackerel are worked in an artisanal way and canned at the hand since 1959.

Box of 12



SARDINES
BONELESS WITH
ORGANIC OLIVE
OIL (115g)



SARDINES IN EXTRA
VIRGIN OLIVE OIL &
ORGANIC LEMON
(115g)



SARDINES WITH
ESPELETTE PEPPER
ORGANIC (115g)



SARDINES IN
ORGANIC OLIVE
OIL (115g)



WHITE ALBABE
TUNA IN ORGANIC
OLIVE OIL (180g)





THANK YOU TO ALL
OUR PARTNERS



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