



# 2026 PRODUCT CATALOG



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# ABOUT

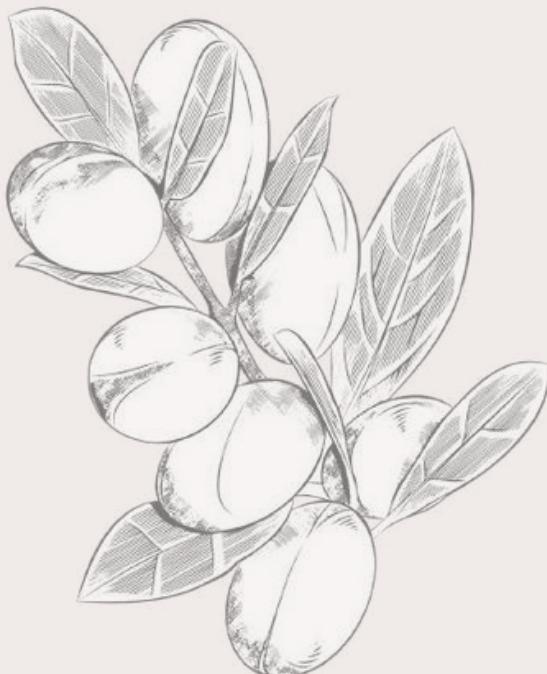
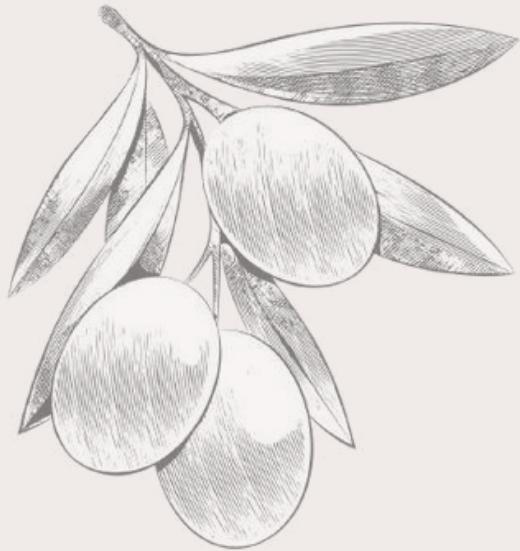
*From discovery to creation,*

After more than 15 years traveling the world in search of the finest gourmet products, from Europe to Asia, Sonia decided to take an important step for Fleur d'Olive: to invent, create, and produce in Marieville the much-coveted mustard!

More than 60 creations later, Fleur d'Olive mustards can now be found in the best grocery stores, cheese shops, butcher shops, and bakeries across Canada.

And the family keeps growing: Pink balsamic vinegar, spice blends, sauces, and mayonnaises

— with exciting new creations to come in 2026!



# CONTACTS

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# OLIVE OIL MUSTARD

Format 212 ml



*The boldness of mustard, the finesse of olive.*

## EVERY REMARKABLE CREATION BEGINS WITH THE FINEST CANVAS

An authentic Dijon mustard blended with exceptional olive oil. Enhanced with spices, herbs, and natural aromatics, each bite unveils a refined and gourmet intensity.

- Truffle & Black Pepper
- Herbs de Provence
- Kampot Pepper
- Honey
- Hazelnut
- Five Peppers
- Pink Peppercorns
- Cognac
- Curry & Turmeric
- Shallot
- Espelette Pepper



Proudly Made  
in Quebec



Box of 6 units

# MUSTARDS

Format 212 ml

A first collection inspired by countless journeys and culinary discoveries. This collection brings to life delightful culinary aids designed to surprise and captivate you with bursts of flavor in every tasting.



- Jalapeño
- White Wine
- Summer
- Dijon
- Peppered Stout
- Smoked Maple
- Truffle
- Chocolate
- Champagne



Proudly Made  
in Quebec



Box of 6 units

# MAYONNAISES

Format 212 ml

*Creamy, full of flavor, and anything but ordinary!*

Carefully crafted, our mayonnaises stand out for their rich taste and ultra-smooth texture.



- Citrus
- BBQ
- Samourai
- Roasted Garlic
- Truffle



Proudly Made  
in Quebec

Box of 6 units



# KETCHUPS

Format 212 ml

Discover our ketchups – a fresh twist on a classic!

Carefully crafted in our Marieville facility, our ketchups deliver a unique tasting experience with high-quality ingredients and bold flavors. The convenient 212 ml size is perfect for gourmet tables or as a gift!



- White Balsamic
- BBQ
- Smoked Mango
- Truffle



Proudly Made  
in Quebec

Box of 6 units



# SAUCES

Format 212 ml

“Exceptional sauces, crafted in Quebec by Fleur d’Olive, using local ingredients selected for their freshness and authentic flavor.”

- Bearnaise
- Cocktail
- Curry & Apple
- Honey & Dijon
- Dijon



Proudly Made  
in Quebec



Box of 6 units

# HERB & FRUIT INFUSED VINEGARS

Format 200 ml

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

Chef-  
Approved!!



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



Proudly Made  
in Quebec



Box of 6 units



\*Featured by Chef Canada at the 2025 Bocuse d'Or

# PINK BALSAMIC VINEGAR

**Gold Medal Winner – 2025  
International Vinegar Competition**



**A Kitchen Essential!**

Crafted in Quebec with high-quality ingredients, it combines refinement and freshness. Naturally sweet, salty, and tangy, it elegantly replaces the mignonette for your oysters. It can also be used as a marinade, in vinaigrettes, or on seafood. Subtly enhancing the flavor of strawberries, its perfectly balanced taste makes it your best companion from cocktails to desserts.



**Proudly Made in Quebec**

**Box of 6 units**



# FINE WINE VINEGAR

Format 200 ml

Made from fine wines, these vinegars offer a pure and classic taste.



## CHIANTI RED VINEGAR

Crafted from the renowned Chianti wine, this red vinegar offers a bold, slightly fruity character that elevates sauces, marinades, roasted vegetables, and Italian dishes. A touch of depth and richness for every recipe.

## TREBBIANO WHITE VINEGAR

Crafted from the Trebbiano grape, this white vinegar offers a delicate acidity and subtle, refined notes. Perfect for enhancing fish, seafood, salads, or any dish that calls for a touch of elegance. A must-have for fresh, sophisticated cuisine.



Proudly Made in Quebec

Box of 6 units

# GOÛMET SALT & PEPPER MILLS



- Basil & Parmesan
- Espelette Pepper
- Truffle & Black Pepper
- Guerande
- Citrus & Thyme
- Himalayan
- Pink Peppercorn

**Refills Now Available!**



- Kampot Red IGP
- Kampot White IGP
- Kampot Black IGP
- Malaysian Black Pepper
- Kampot IGP Three Pepper Blend



Available in Large Quantities

Box of 6 units

# GOURMET SPICE BLEND GRINDER

Discover Fleur d'Olive spice blends, crafted to enhance your delicious culinary creations. Carefully prepared to awaken the senses, this exceptional range offers a selection to suit every taste!



- Steak Spices
- Vegetable Spices
- Fish & Seafood Spices
- Parsley shalot Spices
- Pepper & Maple Spices

**Refills Now Available!**

Box of 6 units



# BOURBON VANILLA

Let yourself be enchanted by the floral and chocolaty notes of Madagascar Bourbon Vanilla. Versatile and aromatic, it can be used in any dish: sauces, desserts, rum, appetizers, chicken, shrimp, and more.

2 vanilla pods per package

Pack of 6 units

  
**FLEUR D'OLIVE**





# LA BISCUITERIE DE L'ABBAYE

# LA BISCUITERIE DE L'ABBAYE

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



## SWEET COOKIES

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



## APPETIZER COOKIES

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



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 Vinaigrerie 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.



- 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...

**LEONARDI**

# 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 balsamic 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 balsamic 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**

A scenic landscape featuring rolling hills in the background, a vineyard with green vines in the middle ground, and a building with a red-tiled roof on the left side. The foreground is filled with dense green foliage.

# 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).”



# 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**  
ITALIANE



# 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 glaze
- 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 brûlée, 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 - Italie

## 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

3.

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





# PALACIO MARQUES DE VIANA

# EXTRA VIRGIN OLIVE OILS

## EARLY HARVEST

Arbéquina, Picual, and Royal olives are harvested at their peak to deliver fresh and delicate aromas. The Blend Première Récolte will delight those who appreciate refined flavors, as well as chefs seeking a versatile extra virgin olive oil.

## FIRST DAY OF HARVEST

Arbequina, picual and royal olives are picked on the first day of harvest to guarantee maximum freshness and a perfect balance of flavors. Le Blend du Palais, an exceptional vintage, will appeal to gourmets looking for new aromas and those who wish to enhance their dishes with an extra virgin olive oil with an intense taste.



# OLIVE OILS PALACIO MARQUES DE VIANA

## PATIO DE VIANA PICUAL – Autumn Harvest

It is a green, fresh and fragrant extra virgin olive oil. Grain and vegetable tones come through in this bright green olive oil, where ripe tomatoes, artichoke and grains are particularly notable. Balanced and persistent on the palate. This is the perfect example of the fragrant personality of the Picual strain.

## PATIO DE VIANA ARBEQUINE – Autumn Harvest

Balanced and harmonious extra virgin olive oil. Delicate aroma of sweet olives reminiscent of ripe fruits like banana or red apple, but also dried fruits like almonds. It's a golden green EVOO. Soft and sublime entry into the mouth. Soft, fluid and light.





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.





CASTILLO  
DE  
CANENA

# 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



# 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





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

165g



## GORDALS OLIVES

- Whole
- Pepper stuffed

185g



**PLAZA DEL SOL**  
The spanish touch!

# TAPAS



**PLAZA DEL SOL**  
The spanish touch!



- Pearl Onions – 180 g
- Sweet Gherkins – 180 g



- White Beans (Granja) – 540 g
- Cooked White Beans – 540 g



- Lupini Beans – 540 g



- Sherry Vinegar – 250 ml



- Capers in Vinegar – 210 g



- Lemon Juice – 280 ml

## ALMONDS

Crunchy and flavorful, Plaza del Sol appetizer almonds are the perfect snack for your aperitifs. Roasted and perfectly seasoned, they add a gourmet, sun-kissed touch to your moments of sharing.



- Chili & Lime Almonds
- Almonds with Skin
- Rosemary Almonds
- Truffle Almonds
- Traditional Almonds





**PLAZA DEL SOL**  
The spanish touch!

# CHIPS

A superb range of artisan kettle-cooked chips, made with 100% natural ingredients. Lightly seasoned with sea salt.

Certified gluten-free.



- Truffle
- Very Thin (Plain)

Case of 8 bags x 115g

# TOasted BREADS

Small toasted breads rubbed with different flavors. Perfect to accompany cheeses, terrines, and cured meats.

- Garlic Breads
- Tomato Breads
- Onion Breads

Case of 12 bags x 150g



SEASONAL PRODUCT

# 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



# 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
- Persaillofie

### 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 PYRÉNÉS



# CONFITURES, GELÉES & MARMELADES

Fabriqué selon des méthodes ancestrales au cœur de l'Ariège à Lorp-Sentaraille, nous partageons notre passion pour une cuisine française exceptionnelle à travers la sélection rigoureuse de nos fruits.

Recettes traditionnelles et naturelles, cuit à basse température dans un moule à confiture classique pour une expérience gustative incomparable

- Marmelade mandarine
- Gelée de groseille
- Gelée de pomme
- Confiture d'abricot Extra
- Confiture de fraises Extra
- Confiture pêche Extra
- Confiture de framboises épépinées
- Confiture de melon
- Confiture de petits fruits rouges
- Confiture de pêche de vigne

**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

# FLAVORED SUGARS

- Muscovado – 120 g
- Pearled – 110 g
- Brown Sugar – 250 g
- Vanilla Brown Sugar – 250 g
- Tonka Brown Sugar – 250 g
- Crazy Sugar – 250 g



# CHUTNEY (CONDIMENTS)

Discover Terre Exotique condiments to enhance your meals.

Our condiments with Penja pepper offer a harmonious blend of the sweet fruitiness and the subtle, aromatic 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



### 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



**Terre Exotique**  
Civilisations et Gastronomie

## ORANGE TREEFLOWER 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!



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 ARTISANT 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-shapedfruit 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**



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

- Huile de Cacahuète grillée
- Huile de Noisette
- Huile de Noix
- Huile de Sésame grillé

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

“Distributed in Quebec only”



# 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
- Basil Infused Olive Oil

## BODY CARE SELECTION

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

**\*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)

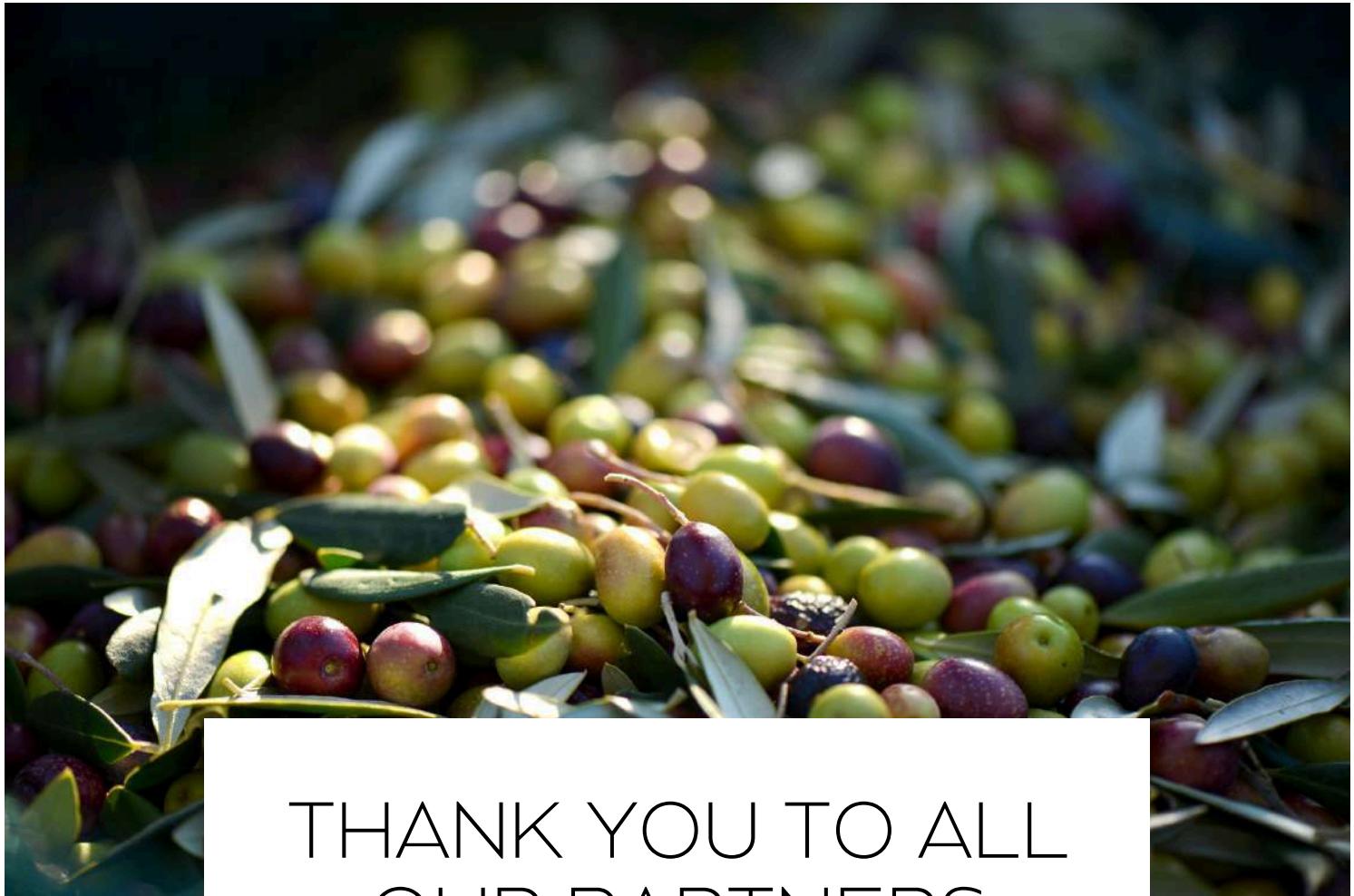


SARDINES IN  
ORGANIC OLIVE  
OIL (115g)



WHITE ALBABA  
TUNA IN ORGANIC  
OLIVE OIL (180g)





THANK YOU TO ALL  
OUR PARTNERS

[WWW.FLEURDOLIVE.COM](http://WWW.FLEURDOLIVE.COM)