



THE CAVIAR  
COLLECTION





# THE FINE CAVIAR COMPANY

Fine Foods Collection is proud to present its own, private label of exquisite premium caviar. Made in Germany, under stringent quality standards, our Fine Caviar exceeds expectations and has already won the hearts and palates of caviar connoisseurs and demanding clientele!

We invite you to taste the Fine Caviar experience...you will be amazed!



## Royal Black Reserve

Black caviar from Siberian sturgeon "Acipenser Baeri". Sparsely iodized and moderately salty, with a silky smoked flavour. Ideal for large parties and receptions.

Code	Weight	Price
002-0002	30 gr	49,20 €
002-0003	50 gr	82 €
002-0004	100 gr	164 €
002-0005	250 gr	410 €
002-0006	500 gr	820 €
002-0007	1000 gr	1640 €



## Royal Gold Reserve

Caviar from the sturgeon hybrid of Beluga and Ossieta. Round, golden brown grains, giving a soft and balanced flavour, with nutty and buttery notes.

Code	Weight	Price
002-0009	30 gr	59,50 €
002-0010	50 gr	99 €
002-0011	100 gr	197,50 €
002-0153	125 gr	246 €
002-0012	250 gr	494 €
002-0013	500 gr	987,50 €
002-0014	1000 gr	1975 €



## Imperial Gold

Caviar from the older (> 12 yrs old) & larger sturgeon hybrid of Beluga and Ossieta. Round, golden green grains give mild flavours with nutty and creamy tones.

Code	Weight	Price
002-0016	30 gr	95,50 €
002-0017	50 gr	159 €
002-0018	100 gr	318 €
002-0019	250 gr	795 €
002-0020	500 gr	1590 €
002-0021	1000 gr	3180 €



## Royal Ossetra

Once a royal delicacy, Ossetra caviar is prized for its golden color and smooth texture. One can taste the abundant Caspian flavor with notes of nut and fruit.

Code	Weight	Price
002-0030	30 gr	71,50 €
002-0031	50 gr	119 €
002-0032	100 gr	238 €
002-0180	125 gr	297,50 €
002-0033	250 gr	595 €
002-0034	500 gr	1190 €
002-0035	1000 gr	2380 €

THE CAVIAR COLLECTION



### Imperial Ossetra

This rare, special reserve comes from the older and larger fish of the farm. A caviar "fit for kings". Golden and smooth, its prized and valuable.

Code	Weight	Price
002-0037	30 gr	93,30 €
002-0038	50 gr	155,50 €
002-0039	100 gr	1311 €
002-0040	250 gr	777,50 €
002-0041	500 gr	1555 €
002-0042	1000 gr	3110 €



### Almas Beluga

The most valuable caviar in the world, Almas comes from the rarest Albino Beluga sturgeon. Brilliant, diamond-like roe, offering a uniquely rich and dreamlike flavour!

Code	Weight	Price
002-0051	30 gr	750 €
002-0052	50 gr	1250 €
002-0053	100 gr	2510 €
002-0173	125 gr	3135 €
002-0054	250 gr	6275 €
002-0055	500 gr	12550 €
002-0056	1000 gr	25100 €



### Royal Beluga Iran

A unique caviar from Iranian Beluga sturgeons. Large grains, soft, melt in mouth texture and light to dark grey colour. Smooth buttered almond flavour with a long aftertaste.

Code	Weight	Price
002-0044	30 gr	180,50 €
002-0045	50 gr	301,50 €
002-0046	100 gr	605 €
002-0154	125 gr	754 €
002-0047	250 gr	1507 €
002-0048	500 gr	3015 €
002-0049	1000 gr	6030 €



### Shah Albino Gold

Originating from rare Albino sturgeon Beluga/Ossietra hybrids over 20 yrs old, this earthy and creamy caviar is scarce and valuable (less 100-150 kilos available worldwide).

Code	Weight	Price
002-0023	30 gr	291 €
002-0024	50 gr	485,50 €
002-0025	100 gr	970 €
002-0026	250 gr	2427 €
002-0027	500 gr	4855 €
002-0028	1000 gr	9710 €



### Imperial Beluga Iran

A rare caviar from the most mature Iranian Beluga sturgeons. Large grains, dark grey to light black colour, silky and enduring aftertaste of nutty & creamy notes.

Code	Weight	Price
002-0178	30 gr	281,40 €
002-0057	50 gr	470 €
002-0058	125 gr	1170 €
002-0059	200 gr	1875 €
002-0179	250 gr	2345 €
002-0060	500 gr	4690 €
002-0061	1000 gr	9380 €



### Imperial Kaluga

The Imperial Kaluga is a mild, buttery and creamy caviar with a subtle finish. It has a large, firm roe, giving it a wonderful mouthfeel.

Code	Weight	Price
999-0163	30 gr	130,50 €
999-0164	50 gr	217,50 €
999-0165	125 gr	544 €
999-0209	250 gr	1088 €



### Almas Gold

A very rare caviar, produced from Albino sturgeon. Small to medium with a brilliant golden yellow colour. Smooth, well flavoured with a creamy finish.

Code	Weight	Price
002-0176	50 gr	550€
999-0110	125 gr	1750 €





Petrossian is a French institution for more than 100 years, the family destiny dedicated to caviar since 1815. In a country known throughout the world for its gastronomy, caviar became the deliciously exotic food everyone craved. Since then, from Paris to New York, caviar has quite naturally taken on the role of an elegant and superb ambassador for luxury and Petrossian has become synonymous with it.

### Baeri Baïka® Royal

Baïka is a briny caviar with small, delicate, brown eggs. Strong first impression in the mouth with a dominant fruitiness, mineral notes and very little brininess.

Code	Weight	Price
005-0061	30 gr	128 €
005-0062	50 gr	212,80 €
005-0063	125 gr	530 €
005-0064	250 gr	1060 €
005-0065	500 gr	2119 €
005-0066	1000 gr	4238 €



### Daurenki® Royal

Daurenki is a beautiful caviar with large, bronze eggs, a firm texture, and a sweet, buttery flavour. It is ideal for an initiation to the pleasure of caviar.

Code	Weight	Price
005-0079	30 gr	119 €
005-0080	50 gr	198 €
005-0081	125 gr	494 €
005-0082	250 gr	900 €
005-0083	500 gr	1976 €
005-0084	1000 gr	3952 €

### Baeri Baïka® Tsar Imperial

Briny, complex and rich, with colour varying from dark grey to black. Pure flavour, with a briny and mineral dominance bringing a sensation of coolness.

Code	Weight	Price
005-0055	30 gr	146 €
005-0056	50 gr	242,50 €
005-0057	125 gr	605 €
005-0058	250 gr	1208 €
005-0059	500 gr	2417 €
005-0060	1000 gr	4833 €



### Daurenki® Tsar Imperial

A very beautiful caviar with large, golden eggs. The texture is firm, with mild yet persistent flavours of nuts and butter. A captivating caviar.

Code	Weight	Price
005-0073	30 gr	145,90 €
005-0074	50 gr	242,50 €
005-0075	125 gr	604 €
005-0076	250 gr	1304 €
005-0077	500 gr	2607 €
005-0078	1000 gr	4833 €

### Baeri Baïka® Special Reserve

Baeri Baïka® Spécial Réserve® caviar comes from the Baeri sturgeon. Black with beautiful golden highlights, this tender caviar sways between strong, briny flavours and nutty, mineral notes with a long-lasting finish.

Code	Weight	Price
005-0049	30 gr	192,51 €
005-0050	50 gr	320,85 €
005-0051	125 gr	802,13 €
005-0052	250 gr	1604,25 €
005-0053	500 gr	3208,50 €
005-0054	1000 gr	6417 €



### Daurenki® Special Reserve

The Daurenki® Special Reserve caviar has large, golden eggs, a very firm texture and an exceptional sweetness with highly developed buttery notes.

Code	Weight	Price
005-0067	30 gr	192,51 €
005-0068	50 gr	320,85 €
005-0069	125 gr	802,13 €
005-0070	250 gr	1604,25 €
005-0071	500 gr	3208,50 €
005-0072	1000 gr	6417 €

## THE CAVIAR COLLECTION



### Ossetra Royal

Ossetra Royal Caviar is a great, classic caviar. It has a perfectly balanced bouquet of elegant, golden highlights, marine flavours and fresh walnuts.

Code	Weight	Price
005-0031	30 gr	135,50 €
005-0032	50 gr	225 €
005-0033	125 gr	560 €
005-0034	250 gr	1119 €
005-0035	500 gr	2238 €
005-0036	1000 gr	4476 €



### Beluga Royal

Beluga caviar has a distinctive profile thanks to its large, soft eggs that range from light to dark grey in colour. Strong and full bodied, it is complex with nutty undertones.

Code	Weight	Price
005-0013	30 gr	442 €
005-0014	50 gr	736,50 €
005-0015	125 gr	1839 €
005-0016	250 gr	3678,40 €
005-0017	500 gr	7356,70 €
005-0018	1000 gr	14713,50 €



### Ossetra Tsar Imperial

Ossetra Tsar Impérial is a caviar that's dark amber to golden in colour, with a firm and sensual texture.

The flavours amplify when rolled by the tongue against the palate.

Code	Weight	Price
005-0025	30 gr	156,30 €
005-0026	50 gr	259 €
005-0027	125 gr	645,80 €
005-0028	250 gr	1291,60 €
005-0029	500 gr	2583,20 €
005-0030	1000 gr	5166,50 €



### Beluga Tsar Imperial

Beluga Tsar Imperial caviar has large eggs that are pearly-grey, a delicate texture and excellent balance.

A buttery flavour with notes of hazelnut and raw egg.

Code	Weight	Price
005-0007	30 gr	581,80 €
005-0008	50 gr	973,20 €
005-0009	125 gr	2431,40 €
005-0010	250 gr	4862,80 €
005-0011	500 gr	9725,50 €
005-0012	1000 gr	19451 €



### Ossetra Special Reserve

The Ossetra Special Reserve caviar is known for its extraordinary characteristics. Its colour ranges from amber to even gold. Extremely elegant and with a nutty finish.

Code	Weight	Price
005-0019	30 gr	279,80 €
005-0020	50 gr	465,80 €
005-0021	125 gr	1163,60 €
005-0022	250 gr	2327,30 €
005-0023	500 gr	4654,50 €
005-0024	1000 gr	9309 €



### Beluga Special Reserve

Beluga Special Reserve caviar has an extremely delicate flavour that's both silky and highly complex. Its smooth notes give way to subtle hints of hazelnut.

Code	Weight	Price
005-0001	30 gr	790,20 €
005-0002	50 gr	1270,70 €
005-0003	125 gr	3172,50 €
005-0004	250 gr	6350,80 €
005-0005	500 gr	12701,50 €
005-0006	1000 gr	25403 €



### Ossetra Tsar Imperial Vintage

A limited edition vintage collector's box for the centenary of Petrossian. Neither too firm nor too melting, with a balanced taste, this best-selling caviar is unanimously acclaimed.

Code	Weight	Price
005-0233	125 gr	680 €



### Blinis

Hand-made using high-quality eggs, milk, and flour. Best enjoyed warm, they are the perfect vessel for all sorts of delicacies and spreads. The package contains 30 pieces.

Code	Weight	Price
005-0136	135 gr	12,50 €



FRESH & FROZEN  
SEAFOOD







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\*Refrigerated products.



### Hand-sliced Smoked Salmon

Smoked using the ancestral Petrossian method and sliced by hand, the smoked salmon melts in the mouth like nothing you've ever experienced before. The package contains 4 slices.

Code	Weight	Price
005-0094	200 gr	67 €



### Hand-sliced wild Baltic Smoked Salmon

Fillet of wild Baltic blonde salmon that's been deboned, salted by hand with sea salt, smoked over beechwood and hand-sliced. The package contains 4 slices.

Code	Weight	Price
005-0097	200 gr	91 €



### Hand-sliced Organic Smoked Salmon

This 100% organic smoked salmon is sliced by hand and smoked using the ancestral Petrossian methods. Incomparably soft and delicate. The package contains 4 slices.

Code	Weight	Price
005-0061	160 gr	43.50 €



### Royal Salmon Roe

Bright orange in colour, salmon roe rolls gently on the palate then pops sweetly on the tongue. It conceals a profound freshness and the intense pleasure of a briny wave.

Code	Weight	Price
005-0115	50 gr	36 €
005-0116	100 gr	38,30 €
005-0117	125 gr	46,80 €
005-0118	250 gr	93,70 €
005-0119	500 gr	187,30 €



### Classic Coupe du Tsar®

The Coupe du Tsar® is prepared by hand and smoked according to traditional methods that date back to 1930. It boasts intense flavour and a uniquely soft, silky texture.

Code	Weight	Price
005-0099	180 gr	70 €
005-0100	Per kilo	310 €/kg



### Wild Coupe du Tsar®

Wild, filleted salmon, fished in the Baltic Sea, salted by hand with sea salt, and delicately smoked over beechwood, then hung vertically in a traditional oven.

Code	Weight	Price
005-0103	180 gr	75 €
005-0261	Per kilo	235 €/kg



### Dill Marinated Coupe du Tsar®

A traditionally produced smoked salmon fillet, marinated in dill. Fresh and iconic.

Code	Weight	Price
005-0227	180 gr	70 €



From its very beginnings up through the modern day, the history of Balik has been shaped by passion, attention to detail, and a dash of whimsy. Created from the experience of the grandson of the last master smokehouse operator for Czar Nicholas II, the tradition of the czar's court is still valid today as a guarantor of culinary masterpieces. The Balik salmon is and remains something for special moments, for experiencing excellent culinary art. \*Refrigerated products.

### Fillet Tsar Nikolaj for One

Code	Weight	Price
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055-0014	120 gr	75 €
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Cut to precisely the right size to be enjoyed by a single person, the entire side of the salmon is mildly smoked using the Balik and filleted to become a real treat for the palate!



### Fillet Tsar Nikolaj for Two

Code	Weight	Price
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055-0001	Per kilo	530 €/kg
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This size of the "Original Cut" fillet is the perfect treat for two people! The careful preparation of the fillets and the Balik mild smoking revives the tradition of the Court of the Tsar.



### Fillet Tsar Nikolaj No 1

Code	Weight	Price
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055-0019	Per kilo	790 €/kg
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This Balik limited edition represents the perfect harmony of salmon, smoke and salt. It has a full-bodied taste and a color ranging from dusky pink to medium red.



### Sjomga Tradition

Balik Sjomga Tradition is prepared with great care and lightly smoked. The aroma of the salmon fillet is enhanced by light marination in organically-grown dill.

Code	Weight	Price
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055-0011	Per kilo	480 €
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### Sjomga Orange

This Carpier variation, after the smoking process, is peppered and macerated in an 8 year old malt whisky. Woody notes enhance and complete the smoky undertones.

Code	Weight	Price
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055-0010	Per kilo	480 €
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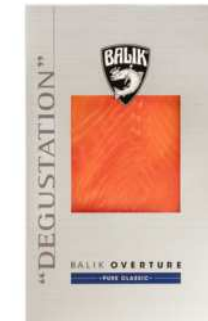


### Overture Pure Classic

Specially selected Atlantic salmon are mildly smoked in Balik's smoking chamber. Trimmed, sliced and portioned – the "small portion" from the full side.

Code	Weight	Price
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055-0002	200 gr	83,90 €
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### Salmon Roe

Fresh Alaskan Salmon roe, salted and lightly pasteurized, presented in a glass jar. Recommended for delicious canapés and to decorate dishes.

Code	Weight	Price
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055-0003	100 gr	50 €
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Carpier from Barcelona experiments with the new frontiers of smoking and processing of salmon, in an extremely traditional and static commercial landscape. A "child" of Carlos Piernas since 1995, his passion passed on to the newer generation, making Carpier salmon a family affair.

\*Carpier products are sold frozen. After defrost, the product can be consumed within 30 days.



### Natural Smoked Salmon Fillet

Selected parts from the high area of the salmon loin or breast of the salmon are traditionally handcut, sliced and then lightly cured with pine cone smoke.

Code	Weight	Price
041-0005	150 gr	35 €



### Natural Smoked Salmon Fillet with Nori seaweed

Nori seaweed complements the Carpier smoked salmon perfectly, giving a fresh, marine dimension to this exquisite delicacy; sushi-like, minus the rice.

Code	Weight	Price
041-0008	150 gr	35 €
041-0034	Per kilo	179,20 €/kg



### Natural Smoked Salmon Fillet with Gin & Tonic

A new sensation will envelop your taste buds. After smoking, this product is macerated in Spain's most famous gin tonic "Citadelle Gin". A sublime aftertaste simulates the dry effect of gin tonic without being brash.

Code	Weight	Price
041-0022	150 gr	35 €



### Natural Smoked Salmon Fillet with Vodka & Beetroot

Traditionally hand-cut, sliced and pinewood smoked salmon is marinated with vodka and beetroot, giving it a special appearance and unique flavour, that springs out from the first bite.

Code	Weight	Price
041-0010	150 gr	35 €
041-0033	Per kilo	179,20 €/kg



### Natural Smoked Salmon Fillet with Malt Whisky

This Carpier variation, after the smoking process, is peppered and macerated in an 8 year old malt whisky. Woody notes enhance and complete the smoky undertones.

Code	Weight	Price
041-0028	150 gr	35 €



### Natural Smoked Salmon Fillet with Coffee

Norwegian smoked salmon with coffee is a true specialty of Carpier. Shiny and delicate with a smokiness that goes well with the earthy bitterness of coffee.

Code	Weight	Price
041-0020	150 gr	35 €



### Natural Smoked Salmon Fillet with Dill & Truffle

The classic combination of salmon / dill enriches with the elegance of the truffle to give a real surprise to your taste buds.

Code	Weight	Price
041-0019	150 gr	41 €

## FRESH & FROZEN SEAFOOD



### Pre-sliced Smoked Salmon

Organic farmed salmon, manually cut and sliced with a special knife made by Carpier with the aim of respecting the quality of the product. Salt, sugar and natural cold-smoke refines and highlights the flavour of the fish.

Code	Weight	Price
041-0006	100 gr	17,50 €
041-0032	500 gr	85 €
041-0030	Per kilo	145 €/kg



### Natural Smoked Salmon Loin

This is the premium cut of the main side, often referred to as the tenderloin. It has equal balance of fat to flesh, perfect to slice and great for sushi. Manually treated and then smoked in pinewood, this part is a feast for the senses!

Code	Weight	Price
041-0031	400 gr	102,40 €
041-0026	Per kilo	220 €/kg



### Marinated Smoked Salmon Cubes

Cold - smoked salmon is left to rest for 24 hours and then cut into bites and seasoned with pine nuts, green cardamom, olive oil and pepper. A real explosion of taste in the mouth!

Code	Weight	Price
041-0025	100 gr	19 €



### Semi Smoked Salmon Belly

The belly is the narrow lower section of the whole fillet. With the highest concentration of fat, this tasty area is a delicacy for many. Carpier treats it by hand and in the traditional way, giving an authentic experience.

Code	Weight	Price
041-0038	Per kilo	254,60 €/kg



### Smoked Salmon Tartar

A ready-made smoked salmon tartar in a sweet and sour marinade, with pickles and capers. Mix it with a fried egg or egg yolk for the ultimate brunch!

Code	Weight	Price
041-0024	150 gr	30 €



### Legend Natural

Smoked salmon partially dehydrated in cold chamber and then marinated in salt and sugar, the Legend reflects Carpier's know-how about premium salmon since 1995.

Code	Weight	Price
041-0017	Per kilo	265 €/kg



### Salmon Belly in Sherry Vinegar

Salmon belly marinated in 12 yr old Sherry vinegar. The Japanese technique "Sujime" gives it a firmer texture and softens the flavor of the salmon, without taking away from its characteristic smoked aroma.

Code	Weight	Price
041-0047	450 gr	79,90 €



### Lingote de Lomo de Salmon

Cold-smoked salmon loin, hand- cut and sliced in an ingot. A glorious cut for a glorious experience, complete with a one of a kind serving package.

Code	Weight	Price
041-0007	500 gr	185 €





The Petrossian Family loves to pair its caviar and smoked fish with the many traditional flavors of the sea, such juicy red crab meat, smoked scallops and taramas, making Petrossian a nexus for all seafood delights. \*Refrigerated products.



### Alaskan Royal King Crab Legs

This delicate crab meat from Kamchatka is perfect in a sauce or on a salad. It's cooked then shelled and ready to be eaten.

Code	Weight	Price
005-0107	200 gr	281,50 €



### Alaskan Royal King Crab Shoulder

Selected shelled shoulder meat that's firm, white in the middle, and deliciously salty. You can use it to liven up salads or other warm or cold dishes, or even enjoy it as finger food.

Code	Weight	Price
005-0105	200 gr	163 €
005-0244	500 gr	443 €



### Alaskan Royal King Crab Merus

Petrossian chose the fleshiest, largest, most flavourful piece of crab Merus for a stunning flavour.

Code	Weight	Price
005-0109	Per kilo	1995 €/kg



### Smoked Cod Roes in Natural Pouch

Smoked cod's roe is a forgotten culinary delicacy, packed with protein and beneficial fats. Expertly smoked and prepared by Petrossian artisans, it develops a lovely rounded flavour.

Code	Weight	Price
005-0217	Per kilo	143 €/kg



### Smoked Scallops

Tender wild scallops, lightly smoked, to serve either as a starter or main course. Serve cold or hot, whole or thickly sliced, on salad, accompanied by balsamic vinegar or spiked with a little Alverta caviar.

Code	Weight	Price
005-0215	Per kilo	317 €/kg



### Fleur de Maviar

Fleur de Maviar® is simply made of dried, smoked, then toasted cod eggs. It can be used whole or milled, in any type of recipe: omelettes, fish, sauces, pasta or rice. You can also enjoy it with butter or cream on toast, or on top of slices of mozzarella.

Code	Weight	Price
005-0128	40 gr	22,40 €
005-0129	150 gr	66,50 €



### Maviar 1950

Cod roe smoked according to the Petrossian savoir-faire. Maviar 1950® is an exceptional hors d'oeuvre, to be savoured just like caviar, simply placed on toast, or Russian-style' on brown bread or blinis.

Code	Weight	Price
005-0130	125 gr	41,50 €
005-0131	250 gr	65 €

## FRESH & FROZEN SEAFOOD



### Smoked Pike Roe

Armen Petrossian has developed a new recipe with gently smoked pike roe. When tasting, the initial smoky notes soon give way to the freshness and naturally buttery flavour of pike roe. Perfect when topped on an oven-warmed blini, on a potato, or even on top of a Buffalo-milk mozzarella.

Code	Weight	Price
005-0230	50 gr	26 €
005-0222	125 gr	67 €



### Classic Tarama

This classic tarama is salted, beechwood-smoked cod roe blended into a paste. It has a pure, sweet flavour that's typical of smoked roe, and is perfect for an aperitif, enjoyed with crunchy raw vegetables or on toast.

Code	Weight	Price
005-0127	100 gr	13,50 €



### Tarama with Red King Crab

Tarama with a smooth, creamy texture with pieces of Red King Crab. Here, the finesse of the crab echoes the finesse of the tarama and together they create the perfect duo. This tarama is perfect for an aperitif, enjoyed with crunchy raw vegetables or on toast.

Code	Weight	Price
005-0124	100 gr	22,50 €



### Tarama with Sea Urchin Coral

Tarama with sea urchin coral is a salted, beechwood-smoked cod roe blended into a paste, then mixed with different ingredients to make a flavourful, luxurious cream that is generously seasoned with sea urchin coral.

Code	Weight	Price
005-0126	100 gr	22,50 €



### Tarama with Caviar

Tarama with caviar comes from salted, beechwood-smoked cod then turned into a flavourful, luxurious cream that is generously seasoned with Petrossian caviar. A creamy, smooth tarama, with a gentle flavour of smoked fish that's heightened by the subtly briny flavour of caviar.

Code	Weight	Price
005-0091	100 gr	39 €



### Tarama with Black Truffle

Tarama with black truffle will give a festive touch to all of your recipes. It's made from classic cod egg tarama that has been smoked with beechwood by Petrossian. Up to 5% of black truffle pieces are then added. The briny, smoky flavours mix with the strong aroma of truffle in perfect harmony.

Code	Weight	Price
005-0202	100 gr	26,50 €



### Tarama with Wasabi

Salted, beechwood-smoked cod roe is blended into a paste, then seasoned with wasabi, to which added flying fish roe. With a smooth and creamy texture, the flavour is sweet yet also a bit spicy thanks to the wasabi, and is a beautiful green colour.

Code	Weight	Price
005-0125	100 gr	22,50 €







CHATKA, a native of the Kamchatka Peninsula, maintains its tradition, exclusivity, quality and taste of the King Crab for more than 75 years. Considered one of the best seafood in the world, King Crab meat of CHATKA is praised and valued internationally by top chefs and restaurants thanks to its texture and delicate flavor.



### King Crab 100% Legs in brine

100% Kamtchatkan King Crab Legs, cooked in saltwater and then preserved in brine, to keep its semi-sweet flavour intact.

Code	Weight	Price
081-0014	190 gr	182,60 €
081-0001	400 gr	236,20 €



### King Crab 60% Legs in brine

This crystal jar includes the best of the King Crab - 60% legs and 40% is delicious crumbled King Crab meat of excellent quality.

Code	Weight	Price
081-0015	190 gr	136,70 €
081-0012	400 gr	145 €



### King Crab 15% Legs in brine

This combination suits most tastes. 15% King crab legs are put together with 85% King Crab meat, preserved in brine in a glass jar.

Code	Weight	Price
081-0016	190 gr	96,10 €
081-0013	400 gr	110 €



### King Crab 100% Claws in brine

In this limited edition, Chatka preserves in brine only King Crab Claws. Claw meat has the typical sweet, salty crab flavor, concentrated. Use the claw meat for seafood-forward dishes.

Code	Weight	Price
081-0010	400 gr	291,50 €

BOTTARGA & FOIE GRAS







## BOTTARGA

Known as 'Mediterranean caviar', bottarga can be thought of as the truffle of the sea, as it is commonly grated over dishes, just like the fungus, adding its unique aroma and flavour to many recipes. The salted and cured fish roe was all but unheard of outside the Italian islands of Sicily and Sardinia until relatively recently, but is now becoming popular all over the world.

We, at Fine foods Collection pride ourselves into procuring top- level bottarga from producers from Greece and abroad. Whether you prefer the famous Greek bottarga or other varieties, we are here to fulfill your luxurious cravings!



Petrossian's magic is encapsulated in every seafood delight, and bottarga could not be an exception. Taste the excellence associated with a brand synonymous with luxury!

### Imperial Bottarga

Bottarga is made from salted and dried mullet roe, and is a must in Mediterranean cuisine. Serve it for an aperitif grated on top of lightly-buttered toast, or cut into thin slices.

Code	Weight	Price
005-0234	Per kilo	440 €/kg



A unique product, in a unique place. The two lagoons, Messolonghi and Aetoliko, with an area of 17,000 acres, formed the physiognomy of the city and were for years the basis of its economy. A small cooperative of fishermen, "Anagennisi", managed to register the product as a Protected Designation of Origin, one of the two fishery products in Europe that have this recognition.



### Messolonghi Bottarga P.D.O.

In order for a roe to be called "Messolonghi", it must come from the dawn of the female Kefalos, fished exclusively in the lagoons of Messolonghi and Aetoliko. Rare, with a special taste, this exceptional product justifies the conquest of the Protected Designation of Origin.

Code	Type	Price
029-0001	Waxed	475 €/kg
029-0002	Unwaxed	665 €/kg

## BOTTARGA



Trikalinos are the producers of Grey Mullet Bottarga from Mesolonghi, Greece, since 1856. Through the span of more than a century, they perfected the procedure, from catch to wax, with standardized methods, but retaining the passion for the product of their legacy.

### Bottarga

A delicacy of cured Grey Mullet Roe. Natural without preservatives, with high nutritional value and a pleasant long-lasting aftertaste.



### Grey Mullet Bottarga Golden Age

Pure Authentic Trikalinos Avgotaraho. Coming from a unique, limited edition and selection of the most golden roes from Trikalinos Grey Mullet Bottarga production, it is sealed in a thin film of natural bee's wax.



### Grey Mullet Bottarga Powder

Dehydrated, grated Bottarga. Natural product without preservatives, with nutritional value and a pleasant long-lasting aftertaste.



Code	Weight	Price
026-0001	Per kilo	137 €/kg

Code	Weight	Price
026-0004	Per kilo	187 €/kg

Code	Weight	Price
026-0002	250 gr	78 €



A spectacular way of traditional professional fishing. The Daliani fishing system has been used throughout the Amvrakikos since 1979, it is preserved until today and they continue to fish in the location of Agia Sotira and Laskara of Preveza.

### Bottarga

Rightly awarded the title of " Greek gold ", the Daliani Bottarga holds the first place in the category of superfoods. Fished in the deep blue waters of Amvrakikos gulf with its special biological characteristics.

It is produced from (Bafa) the female mullet and after being pickled it is traditionally dried in natural beech wood and then waxed with natural beeswax.

Enjoy thinly sliced with a good drink or grated over your favorite pasta.



Code	Type	Price
130-0001	Waxed	290 €/kg
130-0002	Unwaxed	359 €/kg





## FOIE GRAS & PÂTÉS

A shining jewel of French gastronomy, foie gras comes from the liver of ducks or geese. A true luxury for the palate, foie gras is velvety in texture and divine in taste. Available fresh, frozen or mi-cuit (semi-cooked), it can be pan-seared but also be made into a variety of preparations, like mousses, terrines, blocs or torchons, sometimes mixed with duck fat or duck meat.

You can also find exquisite and glorious pâtés of selected premium meats.



Petrossian is passionate for this ultimate French indulgence. Rich, decadent foie gras makes the perfect complement to their luxurious caviar and smoked fish.

### Duck Foie Gras Mi-Cuit

Authentic Duck Foie Gras. Lightly cooked foie gras is simply pasteurised, meaning that it's cooked through to a mere 70 to 85°C. That's how it retains all of its freshness, flavours, and smoothness.

Code	Weight	Price
005-0139	Per kilo	503 €/kg



### Mi - Cuit Goose Foie Gras with Truffle

Whole, goose foie gras is lightly poached in an aromatic herb broth, then flaked with black truffles to highlight their intense flavour and silky texture.

Code	Weight	Price
005-0140	Per kilo	1043 €/kg

### Mi - Cuit Duck Foie Gras with Truffle

Whole duck foie-gras, with thin slices of truffles, that's poached in an aromatic herb broth before being simply pasteurised to improve the preservation of its flavours and aromas.

Code	Weight	Price
005-0141	Per kilo	912.20 €/kg



### Whole Duck Foie Gras Jar

Thanks to the semi-preservation of the glass jar, this foie gras has been produced in optimal conditions for you to best enjoy its flavours and aromas.

Code	Weight	Price
005-0144	180 gr	110 €
005-0145	315 gr	163 €

### Mi - Cuit Goose Foie Gras

Lightly-cooked goose foie gras, prepared according to the exclusive Petrossian recipe.

Code	Weight	Price
005-0138	Per kilo	605 €/kg



### Whole Goose Foie Gras Jar

Lightly-cooked exceptional goose foie gras, prepared according to the exclusive Petrossian recipe and preserved in a vintage glass jar.

Code	Weight	Price
005-0142	180 gr	138 €
005-0143	315 gr	215 €







Maison Masse are specialists in raw 'foie gras' and gastronomic products since 1884. Focused on Taste, they take special care on rearing, type of food, and time-scale of ducks and the product.

**Foie Gras de Canard du Perigord Mi-Cuit**

Exceptional quality semi-cooked foie gras, made exclusively with IGP Périgord ducks, reared in Périgord and force-fed with corn.

Code	Weight	Price
999-0056	250 gr	71.60 €
034-0008	500 gr	111 €

**Fresh Foie Gras de Canard**

Fresh Foie gras from ducks stuffed with grain corn and raised in the South West.

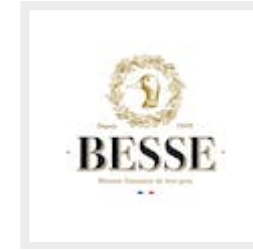
Code	Weight	Price
034-0010	Per kilo	190 €/kg

Born more than 95 years ago in St-Clair, a small village located in Quercy-Périgord, The cuisine of Valette is that of the heart: an authentic, generous cuisine which sublimates quality ingredients such as foie gras and black truffles from Périgord.

**Foie Gras Escalopes**

Medallions of raw and frozen foie gras, made from the best parts of the liver. Perfect to serve as a meal, and intended for those who appreciate the original flavor of Foie Gras.

Code	Weight	Price
106-0001	Per kilo	130 €/kg



In the heart of Chalosse, in the Landes, Maison Besse has been perpetuating know-how since 1929 while respecting traditions. Their foie gras resulting from a rigorous selection allow to obtain a unique flavor and the authenticity of a natural and artisanal product.

**Foie Gras de Canard Entier**

Excellent artisan foie gras.

Code	Weight	Price
138-0002	130 gr	40.30 €

**Foie Gras de Canard aux Figues**

An inspired recipe - foie gras with the touch of semi sweet figs, for a festive and glorious touch!

Code	Weight	Price
138-0001	180 gr	51.70 €



A close-up photograph of several artisan bakery products, specifically almond-filled bread rolls, arranged on a wooden surface. The rolls are light-colored with a porous, crumbly texture and are studded with sliced almonds. The almonds are arranged in a pattern on the surface of the rolls. The background is softly blurred, showing more rolls and a few whole almonds. The overall lighting is warm and natural, highlighting the textures of the bread and the almonds. The text "ARTISAN BAKERY PRODUCTS" is overlaid in the center of the image in a white, serif font.

ARTISAN BAKERY PRODUCTS



# NIKO ROMITO

LABORATORIO



A self-taught Chef, deeply rooted in Abruzzo, the region he was born in. When Niko first entered a kitchen, he never thought it would become his world. Cristiana and Niko came back to Abruzzo to take care of the trattoria, with the intention of keeping it going until they would find a buyer. The two siblings instead, became passionate for the job and when their father passed away, they decided to take over the Reale. Niko Romito has been given three Michelin stars.



## BISCOTTO CLASSICO BIO

Price	Code	Weight
8.40€	-	55 gr
27.40€		265 gr



## BISCOTTO NOCCIOLA BIO

Price	Code	Weight
9.10€	-	55 gr
35.10€		265 gr



## BISCOTTO GRAN CIOCCOLATO BIO

Price	Code	Weight
9.10€	-	55 gr
35.10€		265 gr





## TOASTED HAZELNUT

Price	Code	Weight
11.20€	-	60 gr
25.93€	-	200 gr

Naturally shelled and toasted hazelnut

100% organic, rich in protein, essential and unsaturated fatty acids, fiber, vitamins and minerals.



## SALTED TOASTED ALMOND

Price	Code	Weight
11.20€	-	60 gr
26.45€	-	200 gr

Peeled almond toasted in the oven, finished in high oleic sunflower oil.

100% organic, rich in protein, essential and unsaturated fatty acids, fiber, vitamins and minerals.



## SALTED TOASTED ALMOND WITH SAGE

Price	Code	Weight
11.18€	-	60 gr
26.45€	-	200 gr

Peeled almond toasted in the oven, finished in high oleic sunflower oil, flavored with organic sage powder dried at low temperature.

100% organic, rich in protein, essential and unsaturated fatty acids, fiber, vitamins and minerals.



## CARAMELIZED ALMOND

Price	Code	Weight
11.18€	-	60 gr
26.45€	-	200 gr

Shelled almond, slightly toasted in the oven, sandblasted with brown sugar.

100% organic, rich in protein, essential and unsaturated fatty acids, fiber, vitamins and minerals.





## ORGANIC ORANGE JUICE



Price	Pack	Weight
6.95€	4 pieces	195 gr

We produce this juice with ingredients 100% from organic farming and from juice, pulp and orange puree picked in its right moment of ripeness. The raw materials are vacuum sealed and then pasteurized, a method that allows to keep the nutrients and properties of the fruit intact. Great at breakfast and to enjoy moments of a healthy break, orange juice does not contain aromas, dyes or preservatives.

## ORGANIC MANGO, PEACH AND LEMON



Price	Pack	Weight
6.95€	4 pieces	195 gr

A 100% natural and organic pure fruit drink. The sweetness of peach, the exotic flavor of mango and the freshness of lemon give this nectar a distinctive taste and velvety texture. Selected ingredients, harvested at the right point of ripeness, are vacuum-processed and pasteurized, preserving the peculiarities of the fruit and its original taste.

## ORGANIC APRICOT NECTAR



Price	Pack	Weight
6.95€	4 pieces	195 gr

Apricot nectar is a pulp and fruit puree, picked at the right point of ripeness. Made with raw materials coming from 100% organic farming, vacuum sealed processed and then pasteurized, it does not contain added aromas, dyes or preservatives. Only natural fruit that maintains all the original characteristics in taste colors and perfumes.

## ORGANIC APPLE, CELERY AND GINGER



Price	Pack	Weight
6.95€	4 pieces	195 gr

In this fruit drink, the natural sweetness of apples and celery marry perfectly with the spicy, fresh taste of ginger. Refreshing and thirst-quenching, it is made with ingredients 100% from organic farming, vacuum-sealed processed to preserve nutritional properties and organoleptic characteristics of the fruit.

## ORGANIC PEACH NECTAR



Price	Pack	Weight
6.95€	4 pieces	195 gr

Peach nectar is a pulp extract and natural fruit juice made of 100% organic raw materials, gluten free, with no added aromas or preservatives. The ingredients are vacuum sealed and pasteurised by preserving the fruit, its colour and the taste. Perfect for breakfast or as a snack. It can also be used as a base to create cocktails or soft drinks.

## ORGANIC APPLE, CARROT AND LEMON



Price	Pack	Weight
6.95€	4 pieces	195 gr

From the selection of the best 100% organically grown fruits comes this drink with an unmistakable flavor. Balanced, not sweet, it preserves the natural properties of the raw materials processed vacuum sealed without added flavors, dyes or preservatives.

## ORGANIC CHERRY NECTAR



Price	Pack	Weight
6.95€	4 pieces	195 gr

The cherry nectar is made with juice and pulp of the fruit picked in the right moment of its ripeness. Colors, perfumes and flavors remain untouched thanks to a method of processing raw materials that includes vacuum sealing and pasteurization. All the ingredients come from 100% organic farming and express in its nectar the full flavor of fruit to be enjoyed on every occasion and time of the day.

## ORGANIC BLUEBERRY NECTAR



Price	Pack	Weight
6.95€	4 pieces	195 gr

Juice and pulp of black blueberries for a nectar made with 100% ingredients from organic farming. The raw materials are vacuum sealed and then pasteurized in order to preserve the fruit, its color and its organoleptic properties without added aromas, dyes and preservatives. Intense flavor for the nectar of BIO blueberries, real fruit to drink in the morning and at any time of the day.



## ARTISAN BAKERY PRODUCTS

The best delicacies in life often go hand to hand with small baked bites! Who would enjoy a caviar canape without its crunchy, savory base, or a freshly brewed espresso without a biscuit or a traditional cantuccini? Here you will find an impressive assortment of bakery products, hand made with care and from fresh ingredients. From biscuits to flatbreads and crackers, we got it all!

**CARTWRIGHT**  
ENGLAND  
& BUTLER



### Sea Salted Caramel Biscuits

Such a wonderful ingredient like salted caramel is being combined with a buttery and crumbly biscuits for a perfect result.

Code	Weight	Price
122-0015	200 gr	18,50 €



### Strawberry & White Chocolate Biscuits

Inspired from the classic, strawberries and cream. A crisp, crumbly biscuit bake laden with handfuls of dried strawberries and chunks of fine white chocolate.

Code	Weight	Price
122-0051	200 gr	18,50 €



### Stem & Ground Ginger Biscuits

A refined version of a classic ginger biscuit. This recipe calls for both ground and stem ginger to spice the dough, which is baked to a crisp, light snap.

Code	Weight	Price
122-0019	200 gr	18,50 €



### Milk Chocolate Chunk Biscuits

A classic Yorkshire recipe that produces a stunning biscuit. The flaky, butter crumb is packed with proper decent sized chunks of smooth milk chocolate.

Code	Weight	Price
122-0052	200 gr	21,50 €





### Triple Chocolate Chunk Biscuits

A classic chocolate chip cookie, recipe taken to a whole new level. The chocolate chips are a trio of chocolate chunks: white chocolate, milk chocolate and plain chocolate.

Code	Weight	Price
122-0011	200 gr	21.50 €



### Dark Chocolate Ginger Thins

Fine wafer thin discs of bitter, velvety dark chocolate. Complemented perfectly by the spicy, warming zing of ginger, these chocolate thins are perfect for an after dinner treat.

Code	Weight	Price
122-0009	150 gr	27 €



### Tomato & Black Olive Bread Thins

A crispy, lightly baked and crunchy cracker with a classic tomato and black olive.

Code	Weight	Price
122-0030	100 gr	6.80 €



### Lemon Zest Shortbread Rounds

This shortbread is made to a family recipe with lashings of butter, a perfectly baked, crumbly texture with a dash of lemon juice and zest.

Code	Weight	Price
122-0020	200 gr	21.50 €



### Tea for Two

The perfect afternoon tea gift. Includes the classic shortbread made with butter and flavoured with almond, paired with a delicate earl grey tea.

Code	Weight	Price
122-0025	240 gr	24.60 €



### Tomato & Basil Wheat Flat Bread

Oven-baked for extra crunch, these delightfully light flatbreads are flavoured with a combination of tomato and basil. Amazing on their own, as a dipper, or as a base for canapés.

Code	Weight	Price
122-0034	130 gr	5.90 €



### Butter Oat Crumble Biscuits GF

An adaption of the classic butter oats. The same great recipe but without the gluten. This product is suitable for gluten free diets.

Code	Weight	Price
122-0016	180 gr	10 €



### Cheddar Cheese Biscuits

In C&B they use a quality, mature cheddar and plenty of fresh butter so we can taste the most crunchy and unique biscuit. Mouthwatering and delicious!

Code	Weight	Price
122-0029	100 gr	20.50 €



### Seeded Beetroot Flat Bread

These Beetroot flatbreads are subtly flavoured with beetroot. Beautifully red in colour, they are made with beetroot, tomato and sea salt, will add a flash of colour to any cheeseboard.

Code	Weight	Price
122-0032	130 gr	5.90 €



### Chocolate Wafer Crispies

Treat yourself to an afternoon snack with these chocolate wafer biscuits. Perfect for enjoying with friends, these crispy wafers are covered in milk chocolate and will be ideal with tea.

Code	Weight	Price
122-0026	140 gr	6.50 €



### Roquefort Cheese Melts

Smooth, tangy Roquefort cheese balls encased in a delicate crispy wafer, it really is a bite-sized piece of heaven.

Code	Weight	Price
122-0027	60 gr	7,10 €



### Cheese Flat Bread

Flat, flavourful and crunchy, these skillfully baked cheese flat breads are made with a mix of wheat & rye flour dough and seasoned with cheeses and linseeds.

Code	Weight	Price
122-0035	130 gr	5.90 €



Petrossian offers a variety of bakery products that accompany the briny, marine delicacies of the House and also cater to the sweeter side, for confection bases or as sides for coffee and tea.



### Rye Croustissian

This crunchy rye cracker is made using a Scandinavian recipe to bring extra crisp to an aperitif or cocktail hour. The perfect vessel for salmon, roe, tarama, and other seafood.

Code	Weight	Price
005-0133	200 gr	16 €



### Black Truffle Crackers

Black Truffle Crackers are perfect for accompanying pre-dinner drinks and will bring a delicious truffle flavour to all gatherings.

Code	Weight	Price
005-0242	100 gr	15,50 €



### Rolled Vanilla Gaufrettes

These rolled vanilla gaufrettes are light and crispy. They are the perfect accompaniment to fruit salad, chocolate mousse, ice cream and sorbet and also tea or coffee.

Code	Weight	Price
005-0239	170 gr	16 €



### Biscuits with Salted Butter Caramel

These round, crunchy biscuits with nuggets of Isigny butter caramel with a dash of Guérande fleur de sel are very crisp and light. They will become a delicious mainstay of sweet snacks.

Code	Weight	Price
005-0238	70 gr	11 €



# PATATAS

## NANA

Chef Michele Gilebbi, owner of NANA Piccolo Bistrò in Senigallia, selected the three unique ingredients for our chips, all sourced from Andalusia.

The exclusively Agria potatoes, are traditionally cultivated in the Vega Granadina area and irrigated with the pristine water from the Rio Dúrcal, which originates in the Sierra Nevada, bringing about their unique flavor.

Our Chef's favorite recipe? Heat Patatas Nana for a few seconds in the oven at 180°C and served with Cantabrian anchovies marinated in vinegar.



### Patatas NANA

Emerging from the harmonious blend of Andalusian soil and Italian culinary mastery, Nana introduces a revolutionary era in the world of potato chips.

Price	Code	Weight
3.75 €	-	40 gr



### Patatas NANA Andalusia

Only potatoes from agricultural varieties ripen beneath the soil of the Valle del Lecrin, Andalusia, generously nourished by the pristine medicinal waters of the Rio Durcal.

Price	Code	Weight
4.1€	-	50 gr



### Patatas Nana CHIPS SABBIAIE

The new Patatas Nana chips pay homage to the city of Senigallia. The sandblasted effect of the chips is created with 100% natural products, without preservatives or chemical flavourings.

Price	Code	Weight
4.6€	-	50 gr

### FIAMMIFERI

Patatas Nana matches as synonymous with eco-sustainability. Our new packaging, maintaining the essential and elegant Patatas Nana style, is crafted from 100% plastic free recyclable aluminum.

Price	Code	Weight
5.5€	-	100 gr



### Patatas Nana DI MORGAN Caper

Patatas Nana chips seasoned with real caper powder. With a strong and tasty flavour, ideal for an aperitif with friends!

Price	Code	Weight
4.23€	-	40 gr



### Patatas Nana DI MORGAN Black Garlic

Patatas Nana chips seasoned with real black garlic powder. The natural fermentation of garlic makes it a super-food useful for promoting the well-being of the body and for staying healthy.

Price	Code	Weight
4.2€	-	40 gr



### Patatas Nana DI MORGAN Beetroot

Patatas Nana chips seasoned with real beetroot powder. With a sweet and contemporary flavour, ideal for a party, a birthday party or to munch on the sofa while watching a movie!

Price	Code	Weight
4.2€	-	40 gr



### Patatas Nana DI MORGAN Lemon

Patatas Nana chips seasoned with real lemon powder in brine. The natural fermentation of the lemon enhances its aromas and intensifies its flavour, ideal for an aperitif or a refined and elegant snack.

Price	Code	Weight
4.2€	-	40 gr



### Patatas Nana DI MORGAN Pepper

Patatas Nana chips seasoned with real sweet red pepper powder. With a warm and enveloping flavor, ideal for aperitifs, food pairings and snacks with friends.

Price	Code	Weight
4.2€	-	40 gr



Cartwright & Butler is built on a passion for food that puts a smile on your face. They are all about the butteriest, the creamiest and the crumbliest, because that's what makes good food great.



### Sweet Apple Chutney

A traditional, gently spiced chutney that really shines with sharp cheeses like cheddar, Wensleydale or Cheshire.

Code	Weight	Price
122-0048	250 gr	13,70 €



### Tomato & Apple Chutney

A thick, chunky tomato chutney made special by our blend of warm spices, this is ideal for those looking for a just a hint of chilli with their cheese, cold meats or tarts.

Code	Weight	Price
122-0084	250 gr	13,70 €



### Caramelised Onion Chutney

C&B onion chutney is a wonderful match to a crumbly cheese or partnered with a goat's cheese tart or on top of a burger.

Code	Weight	Price
122-0038	250 gr	13,70 €



### Yorkshire Chutney

Based on a fine old traditional Yorkshire recipe. If you only want one chutney, one that works equally well with cheese, meat and pies, we'd recommend you go with this one.

Code	Weight	Price
122-0085	240 gr	13,70 €



### Cranberry Sauce

A fine example of a true classic, the C&B cranberry sauce is the perfect balance of sweet and tangy. Perfect with brie cheese or chicken.

Code	Weight	Price
122-0042	150 gr	11,20 €



### Fig Chutney

A chutney that showcases the jammy, sweet uniqueness of figs. The perfect accompaniment to many cold meats and cheeses.

Code	Weight	Price
122-0046	250 gr	18 €



### Tomato & Chili Chutney

A chunky chutney recipe, that brings out the fruitiness of both the chillies and the tomatoes. Lively and well-balanced, this spicy chutney is like a grown up tomato ketchup.

Code	Weight	Price
122-0045	270 gr	13,70 €



### Mint Sauce

A classic mint sauce that strikes just the right balance between sweet and tangy, thanks in part to the mellow fuller flavour of barley vinegar.

Code	Weight	Price
122-0049	140 gr	12,50 €



### Red Onion Chutney

Red onions are cooked down into a rich marmalade-style chutney. It works particularly well with a sharp cheddar or creamy goats' cheese.

Code	Weight	Price
122-0044	280 gr	13,70 €



### Piccalilli

One of the great classic chutneys, piccalilli is a British interpretation of an Indian relish. Our recipe combines crisp chopped vegetables in a warming, yet sharp mustard and turmeric sauce.

Code	Weight	Price
122-0047	230 gr	13,70 €



### Lemon Curd

This lemon curd is ideal as an alternative to jam in a sponge cake, as a thick spread over a slice of fresh sourdough or with a muffin.

Code	Weight	Price
122-0039	275 gr	13,70 €





Canasuc Paris are French master sugar artisans, making sugar in all shapes and colors. Here is a fraction of our Canasuc sugar collection. See all products on [www.finefoodscollection.com](http://www.finefoodscollection.com).



### Brown Sugar Candy

Brown candy sugar in a translucent sugar bowl for an attractive presentation at tea and coffee time. Candy sugar is made from brown cane sugar by natural crystallization.

Code	Weight	Price
113-0026	250 gr	13,60 €



### White Sugar Candy

The purity and brilliance of white candy sugar is enhanced by the transparency of the Canasuc cube. It will sweeten your favourite hot drinks. Made from cane sugar, naturally crystallized.

Code	Weight	Price
113-0025	250 gr	13,60 €



### À L'Origine

Born from the original encounter between purity and delicacy, the finesse of these organic leave shaped sugars goes wonderfully well with tea or coffee, to soften their intense notes.

Code	Weight	Price
110-0023	135 gr	22 €



### Candy Sugar Sticks

These naturally crystallized sugar sticks are an original and elegant way of sugaring your teas, coffees and hot drinks. Contains 10 sticks. Net Weight: 50 gr-Espresso, 80 gr-Tea.

Code	Type	Price
110-0004	Espresso	11,70 €
110-0003	Tea	11,70 €



### Matin à Paris

White and brown sugar pieces in shapes of croissant, brioche and cups, for a staple Parisian experience! A collaboration of Canasuc with the City of Paris.

Code	Weight	Price
110-0033	90 gr	14,60 €



### Ronde de Douceurs

A delicious mix of macaroons and sugar nuns. This harmony of gourmet shapes and powdery notes will bring a romantic touch to your table decoration.

Code	Weight	Price
110-0024	180 gr	22,40 €



### Ça c'est Paris !

Slide the Eiffel Tower or the Arc de Triomphe into your favourite drink (espresso, hot chocolate, tea or verbena) and taste the refinement of Paris. A lovely gourmet gift in memory of Paris.

Code	Weight	Price
110-0034	95 gr	13,20 €



### Bouquet des Violettes

Sugar violet bouquets in green,mauve and lavender inside a practical and discreet sugar bowl that fits everywhere and offers a unique presentation of sugar at the coffee table.

Code	Weight	Price
110-0007	170 gr	17,50 €



### Bonheur Attitude

Lucky sugar charms to offer to those we love without moderation! Available in simple white/ brown (170 gr) or in colours (120 gr). May luck smile upon you with every sip!

Code	Weight	Price
110-0005	120 gr	12,90 €
110-0002	170 gr	17,50 €



### L'Envie en Rose

With its modern curve and timeless line, L'Envie en Rose is the ideal sugar to sweeten hot drinks. A variety of options containing pink, white and/or amber rose-shaped sugar.

Code	Weight	Price
110-0015	105 gr	13 €
110-0017	160 gr	22,40 €
110-0009	180 gr	16 €



### Le Boulier

The Canasuc "Boulier"(Abacus) is an exceptional gift. It consists of 3 rods that allow you to present the sugars in an original and creative way. Contains 96 molded sugar half spheres.

Code	Weight	Price
110-0030	240 gr	46,50 €



### Oiseau blanc

Birds-shaped white sugar

Price	Code	Weight
€	HV-OISEA U-BL	gr



### Oiseau ébène

Birds-shaped ebony sugar

Price	Code	Weight
€	HV-OISEA U-EB	gr



### Sucre Bio\* «Végétal» Sachet compostable

Organic\* sugar «Vegetal»  
shape - Compostable film

Price	Code	Weight
€	HED-BIO- VEGE TAL	gr



### «Théière» blanc, ambre, enveloppé

Teapot-shaped sugar pieces white,  
amber individually wrapped

Price	Code	Weight
€	HED-THE-BA	gr

## Customize your sugar pack

### Choose your sugar shape and have the pack customized with your logo

(Minimum order quantity: 10.000 units)



### Grain de café blanc

Coffee bean-shaped white sugar

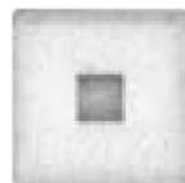
Price	Code	Weight
€	HV-GBL	gr



### Accroche-coeur blanc

Kiss curl-shaped white sugar

Price	Code	Weight
€	HV-ACBL	gr



### Empreinte blanc

Square print-shaped white sugar

Price	Code	Weight
€	HV-EM P-BL	gr



### Lune blanc

Moon-shaped white sugar

Price	Code	Weight
€	HV-LSBL	gr



### Grain de café ambre/ébène

Coffee bean-shaped amber /ebony sugar

Price	Code	Weight
€	HV-GAE	gr



### Accroche-coeur ambre/ébène

Kiss curl-shaped amber/ebony sugar

Price	Code	Weight
€	HV-ACAE	gr



### Empreinte ambre/ébène

Square print-shaped amber/ebony sugar

Price	Code	Weight
€	HV-EM P-AE	gr



### Lune ambre/ébène

Moon-shaped amber/ebony sugar

Price	Code	Weight
€	HV-LSAE	gr



### «Carré matin» blanc, ambre, ébène enveloppé

Breakfast decorated square sugar pieces  
white, amber, ebony individually wrapped

Price	Code	Weight
€	HED- MATI-BAE	gr

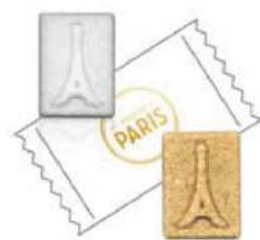


### «Rose» blanc, ambre, ébène enveloppé

Rose-shaped sugar pieces white,  
amber, ebony individually wrapped

Price	Code	Weight
€	HE	





### «Tour Eiffel» blanc, ambre enveloppé «Ville de Paris»

Eiffel Tower shaped sugars pieces white, amber individually wrapped with «Ville de Paris» brand

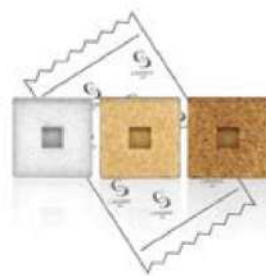
Price	Code	Weight
€	HED-TEF-BA	gr



### «Café coeur» blanc, ambre, ébène enveloppé

Heart-shaped sugar pieces white, amber, ebony individually wrapped

Price	Code	Weight
€	HED-CAF-BAE	gr



### Empreinte blanc, ambre, ébène enveloppé

Squared sugar pieces white, amber, ebony individually wrapped

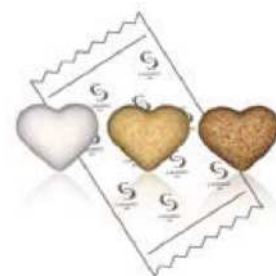
Price	Code	Weight
€	HED-EMP-BAE	gr



### Cabochon blanc, ambre, ébène enveloppé<sup>gr</sup>

Cabochon-shaped sugar pieces white, amber, ebony individually wrapped

Price	Code	Weight
€	HED-CAB-BAE	gr



### Coeur blanc, ambre, ébène enveloppé

Heart-shaped sugar pieces white, amber, ebony individually wrapped

Price	Code	Weight
€	HED-COEU-BAE	gr



Passionate about Gastronomy, Travel and Design, Sonia Fanger created the premium fleur de sel brand “Les Terres Blanches” created in 2018. It has become a staple of haute cuisine, with presence in many delis and restaurants



### Fleur de Sel Guérande France

This famous Fleur de sel comes from a salt pan on Guérande, France. Particularly prized for its light violet scent and its very white color, it has long been considered the best in the world.

Code	Weight	Price
113-0009	70 gr	21 €
113-0016	100 gr	27 €



### Fior di Sale & Limone Sicilia Italy

This blend, 100% made from artisanal Sicilian products, marvelously marries two sublime products, Sicilian fleur de sel (95%) and Sicilian lemon (5%). Ideal for Mediterranean dishes.

Code	Weight	Price
113-0003	70 gr	26 €

### Flor de Sal Algarve Portugal

The Algarve Flower of Salt comes from South Portugal. Sweet in taste and crunchy in consistency, it is known by the greatest Chefs. A must for lovers of fish, tartars, ceviche.



Code	Weight	Price
113-0007	70 gr	21.40 €



### Fleur de sel de L'île de Ré France

This Fleur de sel comes from a saltworks on the Ile de Ré in France. The white gold of Ile de Ré is recognized for being one of the most natural Fleur de sel and goes wonderfully with all dishes.

Code	Weight	Price
113-0010	70 gr	21 €
113-0011	100 gr	27 €



### Fior di Sale & Tartufo Estivo Sicilia Italy

This blend, 100% made from artisanal products from Sicily and Italy, marvelously marries two sublime products: Sicilian salt and Italian summer truffle. Ideal for all your Italian dishes.

Code	Weight	Price
113-0004	60 gr	33.60 €

### Flor de Sal Aveiro Portugal

Aveiro's fleur de sel has a very pronounced white and shiny color and a slight perfume of violets. This Portuguese salt goes wonderfully with desserts, sweet and savory dishes, quinoa and foie gras.



Code	Weight	Price
113-0013	70 gr	21.50 €



### Fior de Sale Italia

This fleur de sel is harvested in the salt marshes of Trapani, Sicily. It has a more full-bodied aroma than the Sicilian fleur de sel. Goes well with pasta, mozzarella and burrata.

Code	Weight	Price
113-0006	70 gr	21.40 €



### Fleur de Sel Noirmoutier France

With its snow-white color and small grain, the Noirmoutier fleur de sel has the most aesthetic and fine crystals in the range. Available pure (100 gr) or with black Périgord Truffle (60 gr).

Code	Weight	Price
113-0005	60 gr	36.20 €
113-0002	100 gr	27 €

### Fleur de Sel Marrakech Morocco

This Fleur de Sel comes from the Atlas Mountains of Marrakech, Morocco. It has a unique taste that is iodized and mineral. In its "Majorelle Blue" colored box, this best seller salt goes perfectly with meat.



Code	Weight	Price
113-0012	70 gr	21.50 €



### Fior di Sale Sicilia Italy

This fleur de sel of exceptional purity comes from the WWF reserve of Trapani, Sicily, in an unpolluted terroir. Its very fine and shiny grain will accompany your raw fish, meat tartars, pasta and your desserts.

Code	Weight	Price
113-0008	70 gr	21.40 €



### Sea Salt Flakes Messolonghi Greece

This limited commemorative FFC and Les Terres Blanches fleur de sel comes from the Greek salt pans of Messolonghi. A pure, natural flake sea salt, to be gently sprinkled on all dishes.

Code	Weight	Price
113-0014	70 gr	35 €



A dimly lit cellar filled with rows of wooden wine barrels. The barrels are stacked in long, parallel rows, creating a sense of depth and repetition. The lighting is low, highlighting the texture of the wood and the curved shapes of the barrels. The overall atmosphere is quiet and aged.

WINES & CHAMPAGNES



Welcome to the Edmond de Rothschild Heritage vineyard experience! Let yourself be transported from France to Argentina and from Spain to New Zealand as you discover phenomenal wines.



## Chateau Clarke 2013

This Château Clarke 2010 has a beautiful intense purple color. The nose has a character of fresh fruits vanilla and clove.

Code	Size	Price
115-0023	750 ml	42,20 €



## Château De Malengin Eve

A completely new, contemporary, fruity and crunchy red wine. Aged 50% in amphorae and produced in only 13,078 bottles.

Code	Size	Price
115-0006	750 ml	40,20 €



## Château Des Laurets 2016

This 2016 vintage expresses an intense aromatic complexity on the nose. The mouth reveals a subtle, woody note with fine tannins.

Code	Size	Price
115-0025	750 ml	29,80 €



## Chateau Malmaison 2016

A red wine with deep crimson color. The nose is expressive and intense.

Code	Size	Price
115-0040	750 ml	40 €





EDMOND DE ROTHSCHILD  
HERITAGE



COMPAGNIE VINICOLE  
BARON EDMOND DE ROTHSCHILD



### Classique 2018

This wonderfully complex and smoky South African red wine offers immediate charm, alongside the ageing potential.

Code	Size	Price
115-0028	750 ml	33,50 €

### Gran Corte 2018

An intense color, an expressive nose dominated by fruity aromas of violet and plum in this great Argentinian wine.

Code	Size	Price
115-0041	750 ml	55 €

### Gran Malbec 2018

An intense color, an expressive nose dominated by fruity aromas of violet and plum.

Code	Size	Price
115-0042	750 ml	34 €

### Aguaribay Malbec 2019

A red of good intensity, the Aguaribay Malbec's aromas resemble ripe cherries and raspberries with slight vanilla hints.

Code	Size	Price
115-0031	750 ml	16,50 €

### Baron Edmond 2017

A barrel-influenced blend that has evolved into a more complex, elegant and sophisticated wine.

Code	Size	Price
115-0029	750 ml	67,70 €



### Rimapere Pinot Noir 2019

Ideally located in the prestigious Rapaura of N.Zealand sector, the Rimapere vineyard benefits from an exceptional terroir.

Code	Size	Price
115-0036	750 ml	44,20 €



### Rimapere Sauvignon Blanc

A fresh and intensely aromatic white wine from New Zealand, with a subtle bouquet of lemon and grapefruit.

Code	Size	Price
115-0005	750 ml	27,90 €



### Rimapere Plot 101 2021

A white wine from New Zealand, with distinct lime & lemon notes, developing with fragrant white flowers and gentle oak complexities.

Code	Size	Price
115-0043	750 ml	46 €



### Baroness Nadine

A golden color, vibrant, notes of lemon flowers, kiwi and citrus. Baroness Nadine white wine is a real sensory journey.

Code	Size	Price
115-0004	750 ml	51,90€



### Le Merle Blanc de Chateau Clarke

A delicate and precise white wine with flavours of peach and exotic fruits, full body and fantastic length.

Code	Size	Price
115-0003	750 ml	46,50 €



# CHAMPAGNES

Champagne is an essential ingredient that sublimates the art of entertaining and cultivates a certain taste for luxury and beautiful objects.

It can be an exquisite personal gift for unique occasions or professional relationships.

To that end, we present a handpicked collection of the finest cuvees and vintages that are meant for distinguished pleasure.



CHAMPAGNE  
BARONS DE ROTHSCHILD



## Brut

A blended wine with a majority of Chardonnay. Composition: 60% Chardonnay, 40% Pinot Noir.

Code	Size	Price
115-0009	750 ml	96,50 €
115-0015	1500 ml	203 €



## Rosé

The exceptional combination of Chardonnay and a touch of red wine. Composition: 90% Chardonnay and 10% Pinot Noir.

Code	Size	Price
115-0011	750 ml	129 €



## Blanc de Blancs

The Barons de Rothschild Blanc de Blancs comes from the blend of the greatest Chardonnay grapes after at least four years of ageing. Composition: 100% Chardonnay.

Code	Size	Price
115-0012	750 ml	129 €



## Rare Vintage 2010 Blanc de Blancs

The Vintage Blanc de Blancs with its tiny production volume, is an extremely versatile Champagne, with excellent ageing potential.

Code	Size	Price
115-0038	750 ml	330 €



CHAMPAGNE  
BARONS DE ROTHSCHILD  
PRODUCE OF FRANCE



### Tête à tête box Extra Brut

All in elegance, this exceptional box, composed of a bottle (750ml) of Extra Brut Champagne and 2 engraved glasses. The Barons de Rothschild Extra Brut, both refreshing and full of maturity, rich and complex, will delight wine lovers seeking purity and minerality.

Code	Size	Price
115-0016	750 ml	188 €



### Discovery box

This Barons de Rothschild 3-Bottles Discovery Set Box contains the three emblematic cuvées of Barons de Rothschild Champagnes: the Brut, the Rosé and the Blanc de Blancs.

Code	Size	Price
115-0010	3 x 750 ml	352 €



NEW PRODUCTS



Yarra Valley Caviar is an export approved boutique fresh water aquaculture farm located at the base of the Rubicon River in the Yarra Valley region of rural Victoria. An industry leader, not only is it Australia's only producer of fresh water Atlantic Salmon, it pioneers a natural approach to rearing and roe extraction, demonstrating a staunch belief in humane practices.

In addition to Salmon, Yarra Valley Caviar also produces and harvests Rainbow Trout and Brook Trout roe for their caviar range.



**First Harvest Salmon Caviar**

Yarra Valley Caviar's First Harvest Salmon Caviar celebrates the first spawning ever of their young female Salmon.

The result is a softer more palatable pearl that melts in your mouth and accentuates the taste buds with a crisp salty burst of flavour.

Code	Weight	Price
171-0005	30 gr	33 €
171-0006	100 gr	68,50 €
171-0007	250 gr	139 €

**Smoked Salmon Pearls**

Yarra Valley Caviar's Smoked Salmon Pearls are causing quite the sensation amongst Chefs.

This innovative product is a combination of 72 hour smoked red gum salt used in the brining stage followed by cold smoking using a local Mountain Ash hard wood. The result is mild, sublime smokey flavour that bursts in your mouth.

Code	Weight	Price
171-0008	30 gr	35,90 €
171-0009	100 gr	69,50 €

**Ikura Shoyu Zuke Salmon Pearls**

Yarra Valley's Atlantic Salmon Pearls are enriched by using traditional Japanese flavour combinations.

Marinated for 48 hours in their house recipe yielding a unique and distinct flavour profile along with visual appeal. The combination of premium soy sauce, katsubushi and Saké enhanced by hand harvested wakame from Victorian waters resulting in a umami rich roe perfect for rice and seafood dishes alike.

Code	Weight	Price
171-0003	25 gr	35,90 €
171-0004	85 gr	69,50 €

**Bloody Shiraz Gin Caviar**

Yarra Valley Caviar X Four Pillars Bloody Shiraz Gin was made using premium First Harvest Atlantic Salmon Pearls.

The flavour profile includes soft citrus notes, along with juniper, cassia and Tasmanian Pepperberry. This roe is best served very cold as a bump, or alongside crisp cold seafoods such as pacific oysters, scallops and light white fish sashimi.

Code	Weight	Price
171-0001	25 gr	35,90 €
171-0002	85 gr	69,50 €



The grandson and son of a farmer, and a farmer himself, Alain Milliat took over the family business in Orliénas, France, near Lyon, in 1983. In 1997, six initial juices and nectars were released. And so the adventure began. Bolstered by his success in gourmet restaurants, with whom he continues to work, the producer caught the attention of other chefs, grocers and hotel managers. The brand is now found in more than 40 countries. Still today, Maison Alain Milliat continues to grow, without ever compromising its initial goal of offering authentic juices for a unique tasting experience.



### Apricot Nectar

Discover this orange coloured Bergeron apricot nectar, its pulpy texture, vivid aromas, woody flavours, and delicate natural acidity.

Code	Size	Price
136-0004	330 ml	4 €



### Cloudy Cox's Apple Juice

Discover this non filtered creamy white Cox's Apple juice, its fluid yet pulpy texture, its freshness, strength and length of aromas.

Code	Size	Price
136-0022	330 ml	5 €



### Tomato Juice

This light red juice is made out of 3 tomato varieties, among which the Cornue des Andes. Beautiful texture and fresh taste.

Code	Size	Price
136-0010	330 ml	5 €



### White Peach Nectar

Discover this chalk coloured, sometimes slightly pinkish nectar, its pulpy texture, freshness, strength, and fruit flesh aromas.

Code	Size	Price
136-0009	330 ml	5 €



### Vineyard Peach Nectar

Discover this wine-coloured nectar, its freshness, strength, almond flavours and delicate bitterness.

Code	Weight	Price
136-0023	330 ml	5 €



### Chardonnay White Grape Juice

Taste this light amber juice, its fluid texture, pear and quince aromas, honey flavours and round body.

Code	Size	Price
136-0024	330 ml	6,40 €



### Sauvignon White Grape Juice

A juice from Sauvignon early harvest grapes. Balanced between acidity and sugar, honey and white flowers aromas with a neat finish.

Code	Size	Price
136-0025	330 ml	6,40 €



### Merlot Red Grape Juice

Enjoy this purple red grape juice, its fluid texture, rich aromas, woody and blueberry flavours, and delicate bitterness.

Code	Size	Price
136-0026	330 ml	6,40 €



### Raspberry Nectar

An intense red nectar with a pulpy texture, freshness and strength, fine balance between acidity and sugar & length of aromas.

Code	Size	Price
136-0001	330 ml	6,80 €



### Strawberry Nectar

A candy red Senga Sengana strawberry nectar with a pulpy texture, freshness, strength and subtle stewed-fruit flavours.

Code	Size	Price
136-0005	330 ml	6,80 €



## NEW PRODUCTS



### Lychee Nectar

An ivory white nectar, its fluid yet slightly pulpy texture, freshness, strength, rose aromas and delicate bitterness.

Price	Code	Size
7 €	136-0002	330 ml



### Passion Fruit Nectar

An orange red nectar, its fluid texture, freshness and strength, delicate acidity and beautiful length of aromas.

Price	Code	Size
7 €	136-0003	330 ml



### Mango Nectar

Enjoy this bright yellow orange coloured nectar, its freshness, strength, and beautiful length of aromas.

Price	Code	Size
7 €	136-0006	330 ml



### Mandarin Juice

The Sicilian juice of Tardivo di Ciaculli Mandarin will seduce you by its fresh aromas, its zesty notes and its incredible persistence.

Price	Code	Size
7 €	136-0008	330 ml



### Sparkling Muscadelle Grape Juice

Alain was seduced by the Muscadelle grape variety in a winery in Gaillac. Its green wood and ripe pear notes are enhanced by its delicate bubbles. No Alcohol - No Sugar Added - No Sulphites

Price	Code	Size
7.70 €	066-0005	750 ml



NEW PRODUCTS



Mamù Piccola Pasticceria is a family business in Alessandria, Italy, dedicated to the artisanal production of high quality traditional pastry. Baking as a mother-daughters-team, they try to put the sensation of cosy and safe at-home-time with your mother in everything they touch, infusing it with the love of a mother's hug.



**Brut e Bun**

A cross-breed between a meringue and a biscuit, in form at least, their name means good and bad and they are made of sugar, fresh egg white and, of course, hazelnuts!

The Brut and Bun from Pasticceria Mamù are one of the best ways to enjoy the flavor of pure hazelnuts. .

Code	Weight	Price
162-0006	150 gr	12,90 €



**Mixed Parla Nen**

The Parla Nen are among the most famous and traditional biscuits of Piedmont: the recipe calls for two hazelnut discs joined by Gianduia cream. They are prepared both in the classic version and with cocoa.

Available in a wrapped package of 250 gr but also in a beautiful gift box of 200 gr, to accompany all festive occasions!

Code	Weight	Price
162-0003	250 gr	19 €
162-0004	200 gr	38,20 €



**Hazelnut Meringues**

Pasticceria Mamù reinterpreted the classic meringue to create something that reminded more of home. Done by hand and with the best raw materials, they have a touch of purity and innocence.

The Pasticceria Mamù Hazelnut Meringues are sprinkled with IGP Piedmont hazelnuts, thus allowing you to taste Piedmont in one bite.

Code	Weight	Price
162-0007	50 gr	6,30 €

