



Traiteur *de* Paris

Made by Chefs for Chefs

2025 Foodservice *Collection*



10 — 27	Individual desserts
28 — 41	Sweet petits fours
42 — 51	Savoury canapés
52 — 59	Savoury accompaniments
60 — 61	Blinis & Pancakes

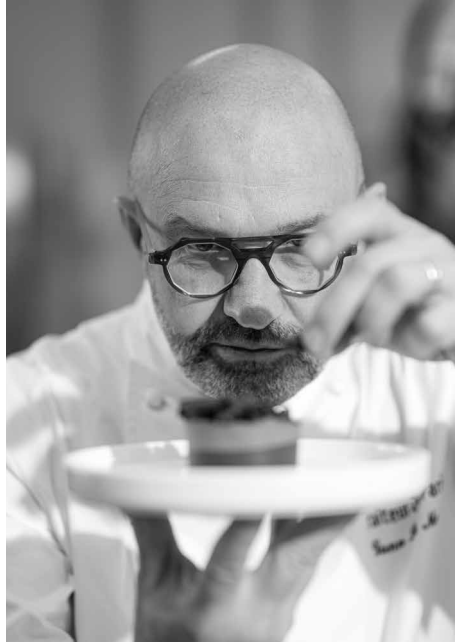
SYMBOLS KEY

-  New Product
-  "Express" Product
-  Vegan Product
-  Vegetarian Product
-  Available in Cash & Carry
Packaging *See p. 64*

PREPARATION METHODS

-  Leave to defrost in the refrigerator
-  Reheat in a conventional oven
-  Reheat in high-speed oven
Oven at 250°C / C. = Convection / MW. = Microwave
-  Reheat in microwave
-  Reheat in toaster
-  Enjoy while hot

Our mission



Yann Le Moal
Executive Chef and Cofounder
Traiteur de Paris

“

Our mission has always been to honor excellence in the culinary arts, which is why we continually strive to craft the very best products. With this in mind, our chefs have developed a range of products designed specifically for professionals and made in the purest French Patisserie-making tradition—but with a uniquely creative touch. And with deep-freezing they are just as excellent when they reach you, wherever in the world you happen to be.

I hope you enjoy!

”

Traiteur de Paris

100%

MADE IN FRANCE



28 years
serving

PROFESSIONALS

10

BUSINESS UNITS



1

established
& recognised
brand

Traiteur de Paris

« High-quality **individual patisseries and gourmet products** with a unique creative signature, made with the respect and values of the **French patisserie tradition.** »

3 production
sites

Our products are sold on

4 continents

545

EMPLOYEES



Made by *Chefs* for *Chefs*

The Traiteur de Paris development team of **first-class Patisserie Chefs** develop their **creation to the most highest standard**, without compromising on **quality or choice of ingredients**.

- **All our Chefs** have a Hospitality background (Restaurant, Hotel and/or Caterer)
- **25 trained & qualified Patisserie Chef** are working across our three production facilities
- The most meticulous details, **done by hand**



Our teams give each creation the Traiteur de Paris signature:

- ✓ Artisanal appearance of our products
- ✓ Bold, balanced flavour
- ✓ Hand-crafted finishing touches



Our products *ranges*...



**Individual
Patisseries**



**Sweet
Petits Fours**



**Savoury
Canapés**



**Savoury
Accompaniments**



**Blinis &
Pancakes**

... to meet the *needs*...



Portion Controlled Cost

- ✓ No Raw Material Wastage
- ✓ Individual portions so you can defrost just the right amount
- ✓ Optimised foodservice packaging



Time saving

- ✓ Ready-to-serve cocktails on elegant trays
- ✓ Overcomes staff shortages



Delectable Taste

- ✓ Recipes made with noble and natural ingredients, presented in generous quantities



The need to personalise

- ✓ Hand finished decoration, which can be personalised when needed

... of foodservice *professionnals*.

Caterers



Hospitality

Traditional dining



Fast casual & grab-and-go dining



On-board catering





100% *french* production facilities



Our *international* operations



With the latest technologies and our in-depth knowledge of the deep freezing process, we can guarantee the excellence of the products we supply, both in France and **throughout the world**.



With an in-depth knowledge of international markets, **our 10 offices** in Europe, Asia and the United States are there for you to answer all your query.



Traiteur de Paris: *passionately committed*



Denis Pinault
Founder and Chairman
of Traiteur de Paris

“

Traiteur de Paris is above all **a story of Womens and Mens**. People have always been at the heart of our what we do, it is part of our DNA.

Our secret ingredient is putting heart into our work, and we want to share our passion for Patisserie with you.

With both humility and determination, we aim to be **a modern company capable of taking on serious social projects** thanks to all our employees' commitment to our CSR policy.

”



OUR DAILY *commitments*

Our CSR policy focuses on 3 key areas, to respect our commitment to a responsible and sustainable business:



#1

Building **lasting**
human relations



#2

Continuing to improve the
quality of our recipes
and the **origin of our**
ingredients



#3

Acting quickly **to reduce**
our environmental
impact



#1

People

Our main challenges in building lasting human relations

- ✓ Ensure health and safety at work
- ✓ Promote diversity and equal opportunities
- ✓ Support wellness and quality of life at work
- ✓ Develop employee skills



#2

The Product

Our main challenges in working to carry on improving the quality of our recipes and the origin of our ingredients

- ✓ Prioritise French and local sourcing
- ✓ Support responsible agricultural production
- ✓ Share clear information with our customers



#3

The environment

Our main Challenges in reducing our environmental impact

- ✓ Encourage waste reduction and recycling
- ✓ Limit our consumption of water and energy
- ✓ Reduce food waste
- ✓ Protect biodiversity

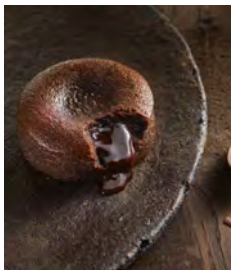


Find out more about our actions
in our CSR Report here



Individual desserts

A range of individual desserts inspired by iconic recipes of French Pâtisserie with a unique creative touch.



Fondants



Cheesecakes



Entremets



Tarts



Mini desserts

Our main Products Benefits

- ✓ Hand finished
- ✓ Great freedom of presentation
- ✓ All our blend, cream and biscuit are made in our workshops



Our commitments



**Rainforest Alliance-
certified Chocolate**

*except for
the decors



**Free-range
eggs**

*except during the
avian crisis period



**Free from
Additives**



**Free from
Artificial flavourings**



**Free from
Palm oil**





Serving suggestion

Fondants

2025 Foodservice *Collection*



000380 • Premium Chocolate Fondant

- **22% dark chocolate**
- **Judged as the market's most balanced product in the mouth** by the latest sensory panel
- **Can be enjoyed cold** (simply defrost) **or hot** (less than one minute in a microwave or high-speed oven)
- **Vegetarian recipe**

20 items | 90 g | 1.800 Kg | 70×40 mm **C&C**

 12 min 180°C	 35 sec 250°C V.60% - MW.80%	 40/50 sec 750W	 2 hr +4°C	Keeps for 5 days at +4°C
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004262 • Valrhona® Chocolate Fondant

- **22% Valrhona® dark chocolate** (70% cocoa)
- **Well-known brand name** for your dessert menus
- **Can be enjoyed cold** (simply defrost) **or hot** (less than one minute in a microwave)
- **Vegetarian recipe**

20 items | 90 g | 1.800 Kg | 70×40 mm **C&C**

 16 min 180°C	 40/50 sec 750W	 2 hr +4°C	Keeps for 5 days at +4°C
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000419 • Chocolate Fondant (100 g)

- **8% dark chocolate**
- **Lactose-free recipe**
- **Can be enjoyed cold** (simply defrost) **or hot** (less than one minute in a microwave or high-speed oven)
- **Vegetarian recipe**

20 items | 100 g | 2.000 Kg | 70×44 mm

 12 min 180°C	 55 sec 250°C V.60% - MW.80%	 50/55 sec 750W	 2 hr +4°C	Keeps for 5 days at +4°C
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Watch our Chocolate Fondant
recipe video here!



Fondants

2025 Foodservice *Collection*



006625 • Salted Caramel & Chocolate Fondant

- **18% dark chocolate**
- **Gourmet centre** with 7% **salted butter caramel made with Guérande salt**
- Combination of popular, gourmet flavours
- **Can be enjoyed cold** (simply defrost) **or hot** (less than one minute in a microwave)
- **Vegetarian recipe**

20 items | 100 g | 2.000 Kg | 70×44 mm

 12 min 180°C	 40/50 sec 750W	 2 hr +4°C	Keeps for 5 days at +4°C
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006521 • Chocolate Fondant 60 g

- **8% dark chocolate**
- **60 g size suited to on-board catering**
- **Can be enjoyed cold** (simply defrost) **or hot** (less than one minute in a microwave or high-speed oven)
- **Vegetarian recipe**

40 items | 60 g | 2.400 Kg | 60×36 mm

 10 min 180°C	 35 sec 250°C V.60% - MW.80%	 40/50 sec 750W	 2 hr +4°C	Keeps for 5 days at +4°C
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006107 • Vegan Chocolate & Hazelnut Fondant

- **Highest chocolate content on the market:** 23% dark chocolate (min 58% cocoa)
- **Distinctive taste of roasted hazelnuts**, provided by the hazelnut powder in the dessert and the hazelnut pieces in the topping
- **Vegan recipe** to reflect new consumer trends

20 items | 90 g | 1.800 Kg | 70×40 mm

 12 min 180°C	 2 hr +4°C	Keeps for 5 days at +4°C
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Cheesecakes

2025 Foodservice *Collection*



007323 • Exotic Heart Cheesecake

- **Cheesecake mixture** 21% of fresh cheese, whole eggs, cream and vanilla seeds
- **Exotic heart** Passion fruit puree (9%), lime juice
- **Pure butter coconut crumble base** made with sugar and grated coconut (2.9%)

20 items

100 g

2.000 Kg

70×35 mm

4 hr
+4°C

Keeps for 72 hr
at +4°C



Serving suggestion

Cheesecakes

2025 Foodservice *Collection*



006607 • Premium Cheesecake

- **Fromage frais and lemon on an all-butter crumble base** lightly flavoured with cinnamon
- **Baked for more than 30 minutes** in an oven to guarantee its **creaminess**
- **Vegetarian recipe**

20 items	90 g	1.800 Kg	 70×40 mm	C&C
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 4 hr at +4°C	Keeps for 72 hr at +4°C
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006633 • San Sebastian Cheesecake

- Creamy vanilla fromage frais with cream and mascarpone, **caramelised on top when baked**
- **Inspired by an iconic Basque recipe**
- **Short ingredient list:** just 9 high-quality ingredients
- **Vegetarian recipe**

20 items	95 g	1.900 Kg	 70×42 mm	C&C
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 3 hr at +4°C	Keeps for 48 hr at +4°C
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004710 • Red Berry Cheesecake

- Light fromage frais and a compote **with real pieces of red fruit (18%)**
- **All-butter crumble with ground almonds**
- **Vegetarian recipe**

16 items	90 g	1.440 Kg	 70×40 mm
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 4 hr at +4°C	Keeps for 72 hr at +4°C
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Watch the video of our Cheesecake range here!



Entremets

2025 Foodservice *Collection*



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007327 • Crème Brûlée Delight

- **Crème Brûlée made in the best French tradition** with cream (61,1%), egg yolk, sugar and vanilla seeds and then **cooked at low temperature for a creamy taste experience**
- **Gluten free almond cake** made with butter, ground almonds and Guérande fleur de sel sea salt ; really melts in the mouth
- **Vegetarian recipe**

20 items

90 g

1.800 Kg

65×38 mm

3 hr
+4°C

Keeps for 72 hr
at +4°C

* Made in a workshop that uses gluten



Serving suggestion

Entremets

2025 Foodservice *Collection*



005563 • Le Truffon

- **Dark chocolate ganache and mousse** (fair trade cocoa) with a **centre of meringue**
- **Premium dessert** already hand-decorated with dark chocolate shavings
- **Just 9 high-quality ingredients**
- **Vegetarian recipe**

16 items	85 g	1.360 Kg	 70×38 mm	C&C
 4 hr at +4°C		Keeps for 48 hr at +4°C		



005565 • Gianduja Shortbread

- **Creamy Gianduja and dark chocolate** (fair trade cocoa) on an all-butter crumble with ground almonds
- **Premium dessert** already hand-decorated in the Mèdiante style (almonds, roasted hazelnuts and pistachios)
- **Vegetarian recipe**

16 items	90 g	1.440 Kg	 70×28 mm	C&C
 4 hr at +4°C		Keeps for 48 hr at +4°C		



006576 • Caramel Delight Shortbread

- **Creamy salted butter caramel Guérande salt** on a ground almond crumble with a hint of caramel
- **A gourmet dessert with a balance of textures:** crunchy crumble, light mousse and smooth cream
- **Premium dessert already hand-decorated** with its light caramel mousse and a sprinkling of crumble pieces

16 items	90 g	1.440 Kg	 70×38 mm	
 4 hr at +4°C		Keeps for 24 hr at +4°C		



004786 • Il Cappuccino

- **Cream infused with cream and coffee**, light milk foam with a sprinkling of cocoa on an all-butter cocoa crumble
- **Gourmet dessert with a balance of textures:** crunchy crumble, light mousse and smooth cream

16 items	95 g	1.520 Kg	 60×50 mm	C&C
 4 hr at +4°C		Keeps for 24 hr at +4°C		

Entremets

2025 Foodservice *Collection*



007326 • Strawberry Intense

- **Low-fat cream**, vanilla flavoured and **Strawberry coulis** (2.4%)
- Tangy **strawberry compote centre** (14%)
- **Crispy white chocolate** with Crêpe Dentelle pieces (2.3%)
- **Madeleine biscuit** with lemon zest
- **Vegetarian recipe**

16 items

87.5 g

1.400 Kg



70×40 mm

4 hr
+4°C

Keeps for 72 hr
at +4°C



Serving suggestion

Entremets

2025 Foodservice *Collection*



005570 • Red Berry Charlotte

- **Light vanilla mousse**, red fruit compote and **sponge cake** with a sprinkling of icing sugar
- An individual version of a **classic French dessert**
- **The least sweet of all our desserts**

16 items | 80 g | 1,280 Kg | 70×40 mm

4 hr
+4°C

Keeps for 24 hr
at +4°C



004711 • Coconut & Mango Shortbread

- **Light fromage blanc mousse** with a mango and passion fruit **compote** (20%) and a sprinkling of grated coconut
- **All-butter coconut crumble base** ensuring integrity for takeaway
- 72-hour secondary use-by date

16 items | 90 g | 1.440 Kg | 70×40 mm **C&C**

4 hr
+4°C

Keeps for 72 hr
at +4°C



004787 • Lemon Meringue Shortbread

- **Tart lemon cream** with semi-candied lemon zest on an all-butter crumble with ground almonds
- **Premium dessert** already hand-decorated with a dome of Italian meringue and slivered almonds

16 items | 90 g | 1.440 Kg | 70×40 mm **C&C**

4 hr
+4°C

Keeps for 24 hr
at +4°C

Entremets

2025 Foodservice *Collection*



005316 • Chocolate & Hazelnut Rocher

- **A very rich dessert and multi-textured** (chocolate crisp and mousse, hazelnut cocoa sponge)
- The chocolate crisp makes this dessert **ideal for takeaway**
- **Vegetarian recipe**

16 items	65 g	1.040 Kg	 110×25×25 mm
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 3 hr +4°C	Keeps for 72 hr at +4°C
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000207 • L'Opéra

- Joconde sponge soaked in coffee, coffee buttercream, dark chocolate ganache and cocoa icing
- **An iconic French dessert** made in the pastry-making tradition (11 steps of preparation alternating between sponge and cream)
- Finished in a refined, streamlined style allowing for **great freedom of presentation**

16 items	65 g	1.040 Kg	 110×28×24 mm
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 3 hr +4°C	Keeps for 48 hr at +4°C
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006745 • Layered Chocolate Slice

- **Chocolate cream and mousse** (fair trade cocoa) **with lace crepe pieces** on a cocoa Joconde sponge
- **A premium, elaborate dessert** that leaves plenty of room for creativity in the presentation

16 items	65 g	1.040 Kg	 110×28×24 mm
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 3 hr +4°C	Keeps for 24 hr at +4°C
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Serving suggestion

Tarts

2025 Foodservice *Collection*



006244 • Apple Tarte Tatin

- **All-butter shortcrust pastry**, French Gala apples (61%) and caramel
- **A short ingredients list:** just 8 high-quality ingredients
- **Vegetarian recipe**

16 items | 120 g | 1.920 Kg | 100×25 mm



10 min 180°C
still in its mould



1 min 15 sec 250°C
V.70% - MW.70%



1 min 30 sec 750W
still in its mould

Keeps for 48 hr
at +4°C



006541 • Thin Apple tart

- A tart made in the purest tradition, **with a carefully chosen short list of ingredients**
- **Great plate presence**, for a fine and delicate dessert
- **Vegetarian recipe**

18 items | 90 g | 1.620 Kg | 130×10 mm



5 min
200°C

Keeps for 48 hr
at +4°C





000020 • Mini Cheesecake

- **Fromage frais and lemon** on an all-butter crumble base lightly flavoured with cinnamon
- **Baked for more than 30 minutes** in an oven to guarantee its **creaminess**
- 20 g size, **perfect served with coffee**
- **Vegetarian recipe**

48 items	20 g	0.960 Kg	 40×40 mm
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 2 hr +4°C	Keeps for 24 hr at +4°C
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004653 • Mini Cannelé

- **Mini rum cannelé**, an iconic product from the Bordeaux region
- 17 g size, **perfect served with coffee**
- **Short list of ingredients:** just 7 high-quality ingredients
- Can be enjoyed cold (simply defrost) **or hot** (5 to 10 minutes in an oven)
- **Vegetarian recipe**

80 items	17 g	1.360 Kg	 30×50 mm
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 2 hr +4°C	 5/10 min 220°C	Keeps for 4 days at +4°C
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004279 • Mini Chocolate Fondant

- 8% dark chocolate
- 30 g size, **perfect served with coffee**
- **Vegetarian recipe**

48 items	30 g	1.440 Kg	 40×36 mm
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 9 min 180°C	 30/35 sec 750W	Keeps for 5 days at +4°C
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Serving suggestion

Sweet petits fours

A range of premium sweet petits fours and miniature desserts, designed for all your needs (Function, Buffet, Afternoon tea, ...).



Signature petits fours



Thematic petits fours



Reference petits fours

Our main Products Benefits

- ✓ No set up, just thaw and serve
- ✓ All our mignardises are hand finished
- ✓ Preserved gustative taste thanks to deep-freezing process



Our commitments



**French
wheat flour**



**Hand-finished
products**



**Free from
Additives**



**Free from
Colourings**





Signature petits fours

2025 Foodservice *Collection*



005571 • Haute Couture Petits Fours

- Our most elaborate and refined tray: 8 recipes inspired by the finest French desserts
- Preserved by a protective cover
- Ready to serve in its elegant presentation tray

48 items	≈13 g	0.650 Kg	 390×296×62 mm
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- 6 new style Monts-Blancs**, hazelnut financier, chestnut cream, decorated with a tiny touch of mascarpone Chantilly cream.
- 6 Praline Choux**, decorated with praline cream and chopped hazelnut.
- 6 Hazelnut and Lemon Lingots**, hazelnut sponge, lemon cream, lemon zest jelly, decorated with meringue.
- 6 Opéras**, featuring an elegant coffee buttercream decoration.
- 6 Red Berry Domes**, decorated with whole pistachio nuts.
- 6 Tarte Tatin Style Cinnamon Financiers**, decorated with delicately piped Chantilly cream and sprinkled with cinnamon.
- 6 Chocolate Pyramids**, cocoa sponge, chocolate crisp, chocolate mousse, coated with chopped hazelnuts and milk chocolate.
- 6 Exotic Spirals**, crumble, mango compote, vanilla mousse.

 3 hr +4°C	Keeps for 24 hr at +4°C
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Ready to serve on their **elegant presentation tray**.
Premium items with **special protective cover**.



Signature petits fours

2025 Foodservice *Collection*



004183 • Art Deco Petits Fours

- Tray halfway between tradition and modernity: exotic, sure-to-please recipes, with iconic and geometric shapes
- More petits fours per recipe (8 × 6 recipes) for your biggest catering events

48 items	≈11 g	0,550 Kg	 390×296×50 mm	C&C
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- a. **8 Mini Choux**, crumble sprinkles, caramel cream, milk chocolate.
- b. **8 Cocoa Sponges**, fleur de sel salted chocolate crisp, chocolate cream.
- c. **8 Spiral Crumbles**, raspberry jelly, vanilla mousse.
- d. **8 Coconut Sponges**, coconut mousse, strawberry jelly, buttercream.
- e. **8 Coconut Financiers**, almonds, mango and passion fruit compote, coconut flavoured buttercream.
- f. **8 Merveilleux**, chocolate and hazelnut coating, Gianduja chocolate mousse, chopped hazelnuts.

 2 hr +4°C	Keeps for 24 hr at +4°C
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Serving suggestion

Signature petits fours

2025 Foodservice *Collection*



004182 • Tradition Petits Fours

- Tray of well-known and popular petits fours (éclair, opéra, almondine, fraiser, etc.)
- Larger petits fours
- Easy-to-handle petits fours for commercial catering

48 items

≈14 g

0.695 Kg



390×296×50 mm

C&C

- a. **6 Pistachio Financiers**, apricot jelly, pistachio.
- b. **6 Almond Sponge Biscuits**, vanilla mousse, strawberry compote.
- c. **6 Éclairs**, Chocolate Creme Patissiere, chocolate icing.
- d. **6 Almondines with lemon zest**, lemon cream, semi-candied lemon zest.
- e. **6 Opéras**, coffee-soaked sponge, coffee buttercream, chocolate ganache, chocolate icing.
- f. **6 Caramel Crumbles**, caramel cream, sprinkled with caramel crumble.
- g. **6 Raspberry Crumbles**, raspberry compote, decorated with white chocolate.
- h. **6 Chocolate Crumbles**, chocolate ganache, chocolate mousse.



2 hr
at +4°C

Keeps for 24 hr
at +4°C



Serving suggestion

Signature petits fours

2025 Foodservice *Collection*



000135 • Saint-Germain Petits Fours

- Vegetarian recipes tray
- Petits fours protected by a protective cover
- Larger petits fours

48 items	≈14 g	0.685 Kg	 390×296×62 mm
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- 6 Fraisières**, joconde sponge, strawberry jelly, buttercream, strawberry compote.
- 6 Almondines with lemon zest**, lemon cream, lemon and orange zest.
- 6 Three Chocolate Squares**, cocoa joconde sponge, chocolate crisp, milk chocolate mousse, chocolate ganache, white chocolate mousse.
- 6 Financiers**, apricot jelly, chopped pistachios.
- 6 Cocoa Crumbles**, dark chocolate ganache, dark chocolate cream.
- 6 Caramel and Cinnamon Financiers**, Tarte Tatin style apple compote, chopped almonds.
- 6 Raspberry Cheesecakes**, lemon cheesecake, raspberry jelly.
- 6 Opéras**, coffee-soaked joconde sponge, coffee buttercream, chocolate ganache, chocolate icing.

 2 hr at +4°C	Keeps for 24 hr at +4°C
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Ready to serve on their **elegant presentation tray**.
Premium items with **special protective cover**.



Signature petits fours

2025 Foodservice *Collection*



004185 • Montmartre Petits Fours

- Tray of must-have petits-fours (financiers, mini sponges, choux pastries, mini tarts, etc.)
- Petit four size within market standards
- Easy-to-handle petits fours for commercial catering

48 items	≈11 g	0.540 Kg	390×296×50 mm	C&C
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- a. **6 Lemon Crumbles**, lemon cream, lemon and orange zest.
 b. **6 Hazelnut Sponges**, praline cream, almonds.
 c. **6 Lime Financiers**, coconut panna cotta, raspberry jelly.
 d. **6 Caramel Financiers**, milk chocolate and caramel cream, caramelised pecans.
 e. **6 Choux Buns**, vanilla cream, icing sugar.
 f. **6 Mini Bourdaloue Tarts**, almond cream, pear, toasted almonds.
 g. **6 Cocoa Financiers**, chocolate mousse, cocoa crumble.
 h. **6 Exotic Squares**, vanilla mousse, mango jelly.

2 hr +4°C	Keeps for 24 hr at +4°C
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Serving suggestion

Thematic petits fours

2025 Foodservice *Collection*



000149 • Chocolate Passion Petits Fours

- Tray dedicated to chocolate lovers: Between 13% and 25% chocolate on average in each of our petits fours
- Ideal for your end-of-year events
- Larger petits fours

48 items	≈14 g	0.680 Kg	 390×296×50 mm
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- 12 Crunchy Chocolate-Caramel Financiers:** cocoa financier, dark chocolate disc, salted caramel chocolate ganache.
- 12 Gianduja Praline Slices:** hazelnut financier, praline crisp, Gianduja cream, nuts.
- 12 Triple Chocolate Slices:** cocoa joconde sponge, chocolate crisp, milk chocolate cream, white chocolate icing.
- 12 Chocolates, Viennese Coffee Style:** cocoa crumble, chocolate and coffee cream, white chocolate mousse, cocoa powder.

 2 hr +4°C	Keeps for 24 hr at +4°C
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Reference petits fours

2025 Foodservice *Collection*



006322 • Mini Cheesecakes Assortment

- Assortment of 4 mini cheesecakes inspired by our best-selling recipe
- Easy-to-handle petits fours for commercial catering thanks to their crumble base

48 items	≈21 g	1,000 Kg	 390×296×50 mm
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- a. **12 Raspberry Mini Cheesecakes, flavoured.**
b. **12 Chocolate Mini Cheesecakes.**
c. **12 Caramel Mini Cheesecakes, flavoured.**
d. **12 Lemon Mini Cheesecakes.**

 3 hr +4°C	Keeps for 24 hr at +4°C
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Serving suggestion



Reference petits fours

2025 Foodservice *Collection*

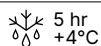


006909 • Verrines Pâtisseries Assortment

- Complementary assortment of 4 new recipes inspired by Pâtissier desserts
- Size suitable for all uses (petits fours, coffee with miniature desserts, sweet breaks)
- Hand-decorated, ready to serve
- Transparent verrines made of recyclable PET plastic

36 items | ≈33 g | 1.200 Kg | 390×296×62 mm

- 9 Chocolate and Chantilly Cream Verrines:** dark chocolate and Chantilly whipped cream, sprinkled with cocoa powder.
- 9 Exotic Mango and Passion Fruit Verrines:** all-butter crumble, candied mango compote, coconut blancmange, passion fruit and coconut.
- 9 Black Fruit Panna Cotta Verrines:** Panna Cotta, red and red berry coulis, blackcurrant and redcurrant decoration.
- 9 Vanilla and Caramel Verrines:** all-butter crumble with a touch of caramel, salted butter caramel cream, vanilla cream and caramelised pecans.



5 hr
+4°C

Keeps for 24 hr
at +4°C

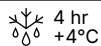


005575 • Sweet Verrines Assortment

- Assortment of 4 popular gourmet recipes
- Size suitable for all uses (petits fours, coffee with miniature desserts, sweet breaks)
- Hand-decorated, ready to serve
- Transparent verrines made of recyclable PET plastic

36 items | ≈30 g | 1.080 Kg | 390×296×62 mm

- 9 Vanilla and Raspberry Sweet Verrines:** all-butter crumble with ground almonds, light mousse made with fromage blanc and natural vanilla, raspberry jelly, whole raspberry and chopped pistachios.
- 9 Tiramisu Style Sweet Verrines:** coffee-soaked cocoa sponge, mascarpone mousse, Chantilly cream, cocoa powder.
- 9 Lemon Meringue Sweet Verrines:** all-butter crumble with ground almonds, lemon cream, Italian meringue, semi-candied lemon zest.
- 9 Chocolate Sweet Verrines:** milk chocolate mousse, chocolate sauce, dark chocolate mousse, cocoa crumble.



4 hr
+4°C

Keeps for 36 hr
at +4°C

Reference petits fours

2025 Foodservice *Collection*



004723 • Rive Droite Macarons

- Assortment of macarons with iconic Parisian flavours
- No artificial colouring: colour provided by natural ingredients
- Vegetarian tray guaranteed to contain no texturising agents of animal origin
- Packed in 2 trays of 36 macarons to adjust the quantity to your needs

72 items	≈12 g	0.864 Kg	 390×296×62 mm	C&C
----------	-------	----------	---	----------------

- | | |
|----------------------------------|----------------------------------|
| a. 12 Caramel Macarons. | d. 12 Raspberry Macarons. |
| b. 12 Pistachio Macarons. | e. 12 Chocolate Macarons. |
| c. 12 Vanilla Macarons. | f. 12 Lemon Macarons. |



2 hr +4°C and 15 minutes at room temperature without plastic film

Keeps for 20 days at +4°C



Serving suggestion



Savoury canapés

A range of premium savoury petits fours and canapés, designed for all your needs (cocktails, appetisers).



Signature trays



Thematic tray



Reheatable trays

Our main Products Benefits

- ✓ No set up, just thaw and serve or bake few minute in a conventional oven
- ✓ All our Canapés are hand finished
- ✓ Preserved gustative taste thanks to deep-freezing process



Our commitments



**The promise
of taste**



**Hand-finished
products**



**Free from
Additives**



**Free from
Artificial flavourings**





Signature trays

2025 Foodservice *Collection*



006967 • Prestige Canapés

- Our most elaborate and refined tray of 54 canapés: 9 surf 'n' turf and vegetarian recipes
- Rigorously selected ingredients: foie gras, salmon, prawns, sea and vegetarian recipes, Comté PDO cheese, etc.
- Canapé size within market standards

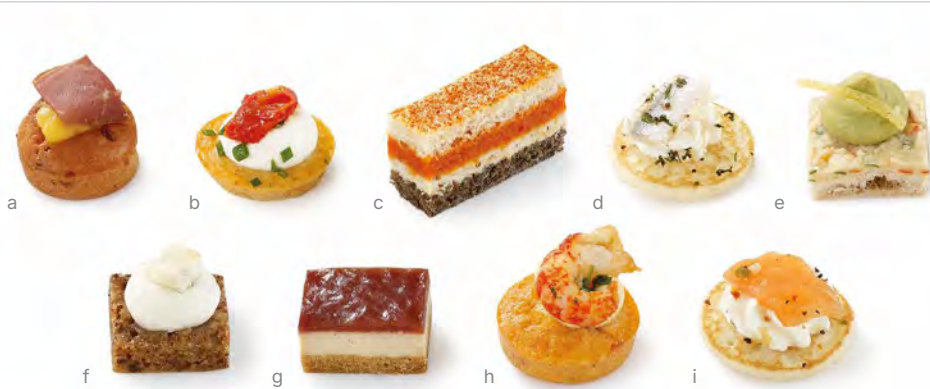
54 items	≈10 g	0.540 Kg	 390×296×50 mm	C&C
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- 6 Comté Lingots**, PDO Comte, walnuts and stewed red onion compote.
- 6 Navettes with peas**, peas, Emmental, almonds and cranberries.
- 6 Crumbles**, foie gras and mango jelly.
- 6 Nordic Bread Slices**, prawns and lemon and mandarin cream.
- 6 Mini Loaves**, olive, tomato and mozzarella.
- 6 Crab squares**, crab, avocado and pumpkin seeds.
- 6 Mini Buckwheat Loaves**, duck breast and shallot and chive cream.
- 6 Multigrain Club Sandwiches**, carrot, courgette and Parmesan cream.
- 6 Blinis**, smoked salmon with lemon, chive cream and soya bean.

 3 hr at +4°C	Keeps for 24 hr at +4°C
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Signature trays

2025 Foodservice *Collection*



000089 • Tradition Canapés

- Tray of 54 must-have savoury canapés (duck breast, salmon, crab, etc.)
- Canapé size within market standards (10 g)

54 items	≈10 g	0.540 Kg	 390×296×50 mm	C&C
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- a. **6 Loaves**, onion, bitter orange chutney, smoked duck breast.
- b. **6 Financiers**, tomato, goat's cheese cream, marinated tomato and chives.
- c. **6 Black Bread Slices**, mustard chicken rillettes, sweet pepper tapenade, white sandwich bread and paprika.
- d. **6 Blinis**, horseradish-lemon cream, marinated anchovy, pink peppercorns, dill.
- e. **6 Nordic Bread Slices**, soft crab, avocado mousse, lemon zest.
- f. **6 Biscuits**, walnuts, Roquefort-walnut cream and a Roquefort cube.
- g. **6 Biscuits**, caramel, foie gras cream and fig jelly.
- h. **6 Loaves**, sweet pepper, shellfish flavoured cream, marinated crayfish.
- i. **6 Blinis**, lemon cream, smoked salmon, mixed spices.

 2 hr at +4°C	Keeps for 24 hr at +4°C
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Serving suggestion

Signature trays

2025 Foodservice *Collection*



006315 • Amuse-Bouches Bistrot

- Tray of 48 original pieces with innovative combinations of sweet and savoury flavours
- Larger pieces

48 items	≈14 g	0,710 Kg	 390×296×50 mm
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- 8 Caesar Salad Style Club Sandwiches**, Emmental loaf, chicken Parmesan rillettes, batavia cream.
- 8 Hazelnut Loaves**, Bresaola, thyme & lemon cream.
- 8 Mint & Coriander Loaves**, green pea hummus, squash seeds.
- 8 Cumin Financiers**, carrot cream, goat's cheese and 5-berry pepper.
- 8 Poppy & Sesame Shortbreads**, citrus cream, smoked salmon and blueberry flowers.
- 8 Sweet Pepper Financiers**, aubergine caviar, tomato jelly and marinated mozzarella.

 3 hr at +4°C	Keeps for 24 hr at +4°C
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Thematic petits fours

2025 Foodservice *Collection*



000096 • Vegetarian Canapés

- Tray of 54 pieces and 6 vegetarian recipes with elaborate formats and combinations
- Piece size within market standards

54 items

≈10 g

0.540 Kg



390×296×50 mm

C&C

- a. **9 Burgers**, coriander-yuzu cream, soya bean, teriyaki sauce, golden sesame seeds.
- b. **9 Club Sandwiches with vegetables**, green sandwich bread, vegetable cream, multigrain sandwich bread.
- c. **9 Onion Loaves**, raspberry flavoured mascarpone mousse, walnuts and cranberries.
- d. **9 Tomato Financiers**, ricotta cream, mozzarella ball and marinated tomato.
- e. **9 Blinis**, spicy cream with sweet pepper, roasted and marinated sweet peppers.
- f. **9 Spinach Loaves**, mascarpone cream, edamame beans, squash seeds.

🌱 3 hr
🌡️ +4°C

Keeps for 24 hr
at +4°C



Serving suggestion

Reheatable trays

2025 Foodservice *Collection*



004866 • Amuse-Bouches Rivoli

- Innovative 48-piece tray with canapés to be served hot
- Larger pieces

48 items	≈16 g	0.760 Kg	 390×296×50 mm	C&C
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- a. **12 Butternut Squash Mini Loaves**, Emmental, onion and pumpkin seeds.
- b. **12 Gougères**, cheese puffs made with choux pastry and Comté cheese, filled with cheese sauce containing Comté PDO cheese.
- c. **12 Potato Röstis**, spinach cream and marinated artichoke.
- d. **12 Mini-Croques Multigrain Sandwiches**, tomato, mozzarella and basil and rocket pesto.

 14 min 170°C	 Enjoy while hot
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Serving suggestion



Serving suggestion

Reheatable trays

2025 Foodservice *Collection*



007580 • Vegetarian Mini Quiches

- An assortment of 5 vegetarian recipes
- Universally appealing and complementary recipes to our first assortment
- Easy to implement with its tray designed for oven cooking

75 items | ≈18 g | 1.350 Kg | 291×257×94 mm

- 15 Mini Quiches with duo of bell peppers.
- 15 Mini Quiches with feta, zucchini and pesto.
- 15 Mini Quiches with carrot, goat cheese and honey.
- 15 Mini Quiches with hummus and fig.
- 15 Mini Quiches with mushrooms, wholegrain mustard and tarragon.



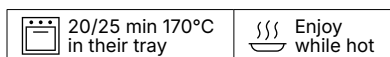
000046 • Mini Quiches Assortment

- Assortment of 5 mini quiche recipes
- Slightly curved with a crispy texture for easy handling
- Easy to prepare thanks to its oven-safe tray

75 items | ≈18 g | 1.350 Kg | 291×257×94 mm

C&C

- 15 Mini Quiches with Goat's cheese and honey.
- 15 Mini Quiches with Spinach and salmon.
- 15 Mini Quiches with Mediterranean veg and tomato.
- 15 Mini Quiches with 3-cheese (blue cheese, Emmental, goat's cheese) and walnut.
- 15 Mini Quiches with Cep, parsley and garlic.



Accompaniments

A range of consensual savoury accompaniments, versatile and easy to use.



Potato gratins & side dishes



Vegetable side dishes

Our main Products Benefits

- ✓ Mise-en-place simplified for most of our products, less than 3 minutes in a professional oven
- ✓ Great freedom in plating and presentation



Our commitments



Short list
of ingredients



Multiple
uses



More than 52%
potato in our gratins



More than 30%
vegetables in our
tatin and mousseline



Potato accompaniments

2025 Foodservice *Collection*



007307 • Potato and Porcini Mushroom Gratin

- **Potato gratin** (52%), cream, Emmental cheese, and **porcini mushrooms**
- Recipe crafted for large events and year-end celebrations
- **Artisanal and uniform finish:** firm potato slices
- **Vegetarian recipe**

20 items

100 g

2.000 Kg

70×50 mm



20 min
180°C



3 min 20 sec
750W



Serving suggestion

Potato accompaniments

2025 Foodservice *Collection*



006321 • Premium Potato Gratin

- Gratin of **French potatoes** (58%), cream and Emmental cheese
- **Short ingredient list:** just 6 ingredients (excluding garlic, salt and pepper seasoning)
- **Homogeneous, artisanal finish:** slices of firm potato from France
- **Vegetarian recipe**

20 items | 100 g | 2.000 Kg | 70×50 mm



20 min
180°C



2 min 45 sec 250°C
V:10% - MW:90%



005088 • Potato Gratin (120 g)

- Gratin of **potatoes** (56%), cream and a mixture of mozzarella
- **Homogeneous, artisanal finish:** slices of firm potato from France
- **Vegetarian recipe**

Approx. 40 items | 120 g | 4,800 Kg | 70×60 mm

C&C



20 min
180°C



3 min 05 sec 250°C
V:10% - MW:90%



3 min 20 sec
750W



004353 • Potato Gratin with White Summer Truffles

- Gratin of **potatoes** (58%), cream, Emmental cheese, **Tuber aestivum 1% and flavoured**
- Recipe developed **for major events and celebrations**
- **Homogeneous, artisanal finish:** slices of firm potato from France
- **Vegetarian recipe**

20 items | 100 g | 2.000 Kg | 70×50 mm



18 min
180°C



3 min 20 sec
750W

Potato & Vegetable accompaniments

2025 Foodservice *Collection*



006739 • Potato Waffle

- **Potato waffle** (41%), French milk, whole eggs, French Emmental cheese, and onions
- **Short ingredient list:** only 8 ingredients (excluding chive seasoning, salt, and pepper)
- Flat base allowing **for a variety of uses and variations**
- **Vegetarian recipe**

48 items

85 g

4,080 Kg

70×40 mm



20 min
180°C



2 min 15 sec 250°C
V.30% - MW.80%



007329 • Green Vegetable Waffle

- **Potato waffle** (28%), **a blend of vegetables** (zucchini, peas, spinach) (18%), and Emmental cheese
- **Short ingredient list:** only 8 ingredients (excluding basil, garlic, and salt seasoning)
- **Suitable for a vegetarian diet**

48 items

77.5 g

3.720 Kg

75×40 mm



20 min
180°C



2 min 15 sec 250°C
V.30% - MW.80%







Vegetable accompaniments

2025 Foodservice *Collection*



007586 • Butternut Squash Mousseline

- **Butternut squash in chunks and puree, Grana Padano cheese** and pumpkin seeds
- **Quick to prepare:** one minute and 40 seconds in a high-speed oven

24 items | 70 g | 1.680 Kg | 60×40 mm

 15 min 180°C	 1 min 40 sec 250°C V.20% - MW.80%	 2 min 750W
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000470 • Asparagus & Parmesan Mousse

- **Asparagus purée (21%), green asparagus (9%), pea purée** and **Parmesan**
- **Quick to prepare:** 1 minute and 40 seconds in a high-speed oven
- **Short ingredient list:** just 9 ingredients (excluding salt and pepper seasoning)

20 items | 70 g | 1,400 Kg | 60×40 mm

 16 min 170°C	 1 min 40 sec 250°C V.20% - MW.80%	 2 min 750W
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007392 • Mediterranean Vegetable Tatin

- **Butter puff pastry tart with summer vegetables** (62% bell peppers, onions, zucchini, tomatoes, eggplants)
- **Vegetarian recipe**

18 items | 80 g | 1.440 Kg | 90×20 mm **C&C**

 20 min 180°C in its paper container
--

Blinis & Pancakes

A range of blinis and pancakes – essential bases that can be customised and adapted for all uses.



Blinis



Pancakes

Our main Products Benefits

- ✓ Preparation simplified, defrosted in just one hour
- ✓ Natural product with a clean recipe
- ✓ Packed in several bags, adapted for all your reception sizes



Our commitments



**Short list
of ingredients**



**Free from
Additives**



**Free from
Flavour Enhancers**

Blinis & Pancakes

2025 Foodservice *Collection*



000018 • Mini Blinis Ø 4 cm

- **40 mm-diameter plain mini blinis**, ready for your choice of topping
- **Crowd-pleasing base** for a variety of savoury recipes
- **Easy packaging** with 6 sachets of 30 blinis
- Defrost for 1 hour

180 items

4,5 g

0.810 Kg

 40×10 mm

 1 hr
+4°C

Keeps for 48 hr
at +4°C



000001 • Mini Blinis Ø 5,5 cm

- **55 mm-diameter plain blinis**, ready for your choice of topping
- **Crowd-pleasing base** for a variety of savoury recipes
- **Easy packaging** with 6 sachets of 16 blinis
- **Vegetarian recipe**

96 items

8 g

0.810 Kg

 55×10 mm

 1 hr
+4°C

Keeps for 48 hr
at +4°C



000190 • Pancakes

- **90 mm-diameter pancakes** ready for your choice of topping
- Recipe with fromage frais **for a softer, more melt-in-the-mouth texture**
- Ideal diameter for using in two ways: **breakfast and gourmet dessert**
- **Vegetarian recipe**

80 items

25 g

2.000 Kg

 90×10 mm

 15 sec
800W

 A few seconds
in the toaster

 1 hr
+4°C

Keeps for 48 hr
at +4°C

Product information table

2025 Foodservice *Collection*

Traiteur de Paris

Product Code	Description	BBD (days)	Secondary BBD (days)	Pack Size	Case Net Weight (Kg)	Cases per layer	Layers per pallet	Cases per pallet	Dietary Information			Page
												
Individual desserts												
» Fondants												
000380	Premium Chocolate Fondant	730	5	20	1.800	14	17	200	✓	×		13
004262	Valrhona® Chocolate Fondant	730	5	20	1.800	8	25	200	✓	×		13
000419	Chocolate Fondant	730	5	20	2.000	14	17	200	✓	×		13
006625	Salted Caramel & Chocolate Fondant	730	5	20	2.000	8	25	200	✓	×		14
006521	Chocolate Fondant 60 g	730	5	40	2.400	16	14	224	✓	×		14
006107	Vegan Chocolate & Hazelnut Fondant	730	5	20	1.800	8	25	200	✓	✓		14
» Cheesecakes												
 007323	Exotic Heart Cheesecake	730	3	20	2.000	14	20	280	✓	×		16
006607	Premium Cheesecake	730	3	20	1.800	14	20	280	✓	×		17
006633	San Sebastian Cheesecake	730	2	20	1.900	8	25	200	✓	×		17
004710	Red Berry Cheesecake	730	3	16	1.440	8	25	240	×	×		17
» Entremets												
 007327	Crème Brûlée Delight	730	3	20	1.800	14	20	280	✓	×		18
005563	Le Truffon	730	2	16	1.360	8	25	224	✓	×		19
005565	Gianduja Shortbread	730	2	16	1.440	8	30	240	✓	×		19
006576	Caramel Delight Shortbread	547	1	16	1.440	8	25	200	×	×		19
004786	Il Cappuccino	730	1	16	1.520	8	25	200	×	×		19
 007326	Strawberry Intense	730	3	16	1.400	8	30	240	✓	×		20
005570	Red Berry Charlotte	730	1	16	1.280	8	25	200	×	×		21
004711	Coconut & Mango Shortbread	730	3	16	1.440	8	30	240	×	×		21
004787	Lemon Meringue Shortbread	730	1	16	1.440	8	25	200	×	×		21
005316	Chocolate & Hazelnut Rocher	730	3	16	1.040	8	30	240	✓	×		22
000207	L'Opéra	730	2	16	1.040	8	30	240	×	×		22
006745	Layered Chocolate Slice	730	1	16	1.040	8	30	240	×	×		22
» Tarts												
006244	Apple Tarte Tatin	547	2	16	1.920	12	13	120	✓	×		25
006541	Thin Apple tart	547	2	18	1.620	8	13	144	✓	×		25
» Mini Desserts												
000020	Mini Cheesecake	547	1	48	0.960	8	35	280	✓	×		26
004653	Mini Cannelé	547	4	80	1.360	12	16	192	✓	×		26
004279	Mini Chocolate Fondant	730	5	48	1.440	8	25	252	✓	×		26

INDEX

- Secondary BBD: number of days at +4°C
- Pack Size: number of unit per pack
- Cases: Number of serving or selling units
- SU: Sales Unit
- RU: Retail Unit (= pack)

SYMBOLS KEY



New



Vegetarian



Vegan

Product information table

2025 Foodservice *Collection*

Traiteur de Paris

Product Code	Description	BBD (days)	Secondary BBD (days)	Pack Size	Case Net Weight (Kg)	Cases per layer	Layers per pallet	Cases per pallet	Dietary Information		Page
											
Sweet petits fours											
» Signature petits fours											
005571	Haute Couture Petits Fours	547	1	48	0.650	8	24	192	×	×	31
004183	Art Deco Petits Fours	547	1	48	0.550	8	35	280	×	×	32
004182	Tradition Petits Fours	547	1	48	0.695	8	35	280	×	×	33
000135	Saint-Germain Petits Fours	547	1	48	0.685	8	24	192	✓	×	34
004185	Montmartre Petits Fours	547	1	48	0.540	8	35	280	×	×	35
» Thematic petits fours											
000149	Chocolate Passion Petits Fours	730	1	48	0.680	8	35	280	×	×	36
» Reference petits fours											
006322	Mini Cheesecakes Assortment	547	1	48	1.000	8	35	280	×	×	37
 006909	Verrines Pâtisseries Assortment	547	1	36	1.200	8	24	192	×	×	39
005575	Sweet Verrines Assortment	547	1,5	36	1.080	8	24	192	×	×	39
004723	Rive Droite Macarons	730	20	72	0.864	8	25	200	✓	×	40
Savoury canapés											
» Signature canapés											
006967	Prestige Canapés	365	1	54	0.550	8	35	280	×	×	45
000089	Tradition Canapés	365	1	54	0.540	8	35	280	×	×	46
006315	Bistrot Canapés	365	1	48	0.710	8	35	280	×	×	47
» Thematic canapés											
000096	Vegetarian Canapés	547	1	54	0.540	8	35	280	✓	×	48
» Reheatable canapés											
004866	Rivoli Canapés	547	1	48	0.760	8	35	280	×	×	49
 007580	Vegetarian Mini Quiches	547	1	75	1.350	12	16	192	✓	×	51
000046	Mini Quiches Assortment	547	1	75	1.350	12	16	192	×	×	51
Savoury Accompaniments											
» Potato gratins & accompaniments											
 007307	Potato and Porcini Mushroom Gratin	730	-	20	2.000	8	28	224	✓	×	54
006321	Premium Potato Gratin	730	-	20	2.000	14	17	200	✓	×	55
005088	Potato Gratin	730	-	40	4.800	8	15	120	✓	×	55
004353	Potato Gratin with White Summer Truffles	730	-	20	2.000	8	25	200	✓	×	55
 006739	Potato Waffle	730	-	48	4.080	8	15	120	✓	×	56
» Vegetable accompaniments											
 007329	Green Vegetable Waffle	730	-	48	3.720	8	15	120	✓	×	56
 007586	Butternut Squash Mousseline	730	-	24	1.680	14	17	238	×	×	59
000470	Asparagus & Parmesan Mousse	730	-	20	1.400	8	25	200	×	×	59
007392	Mediterranean Vegetable Tatin	547	-	18	1.440	14	16	224	✓	×	59
Blinis & Pancakes											
000018	Mini Blinis Ø 4 cm	730	2	180	0.810	8	30	240	✓	×	61
000001	Mini Blinis Ø 5.5 cm	730	2	96	0.810	8	30	240	✓	×	61
000190	Pancakes	730	2	80	2.000	8	20	160	✓	×	61

Product information table

2025 Cash & Carry *Collection*

Traiteur de Paris

Product Code	Description	BBD (days)	Secondary BBD (days)	Pack Size	Net Weight RU (kg)	Outer (No. RU / SU)	Net Weight SU (kg)	Pallet 80×120				Dietary Information			Page
								Nb of cases /layer	Nb of layers	SU / Pallet	RU / Pallet				
Individual desserts															
004914	Premium Chocolate Fondant	730	5	10	0.900	10	9.000	8	6	48	480	✓	×	13	
004262	Valrhona® Chocolate Fondant	730	5	20	1.800	1	1.800	8	25	200	200	✓	×	13	
000247	Premium Cheesecake	730	3	10	0.900	10	9.000	8	6	48	480	✓	×	17	
006817	San Sebastian Cheesecake	730	2	10	0.950	10	9.500	8	6	48	480	✓	×	17	
005564	Le Truffon	730	2	8	0.680	8	5.440	8	6	48	384	✓	×	19	
005566	Gianduja Shortbread	730	2	8	0.720	10	7.200	8	6	48	480	✓	×	19	
004924	Il Cappuccino	730	1	8	0.760	8	6.080	8	6	48	384	×	×	19	
004711	Coconut & Mango Shortbread	730	3	16	1.440	1	1.440	8	30	240	240	×	×	21	
004915	Lemon Meringue Shortbread	730	1	8	0.720	8	5.760	8	6	48	384	×	×	21	

Sweet petits fours

004056	Art Deco Petits Fours	547	1	48	0.550	5	2.750	8	6	48	240	×	×	×	32
004312	Tradition Petits Fours	547	1	24	0.330	10	3.300	8	6	48	480	×	×	×	33
004313	Montmartre Petits Fours	547	1	48	0.540	5	2.700	8	6	48	240	×	×	×	35
004867	Rive Droite Macarons	730	1	36	0.432	10	4.320	8	6	48	480	✓	×	×	40

Savoury canapés

006998	Prestige Canapés	365	1	54	0.540	5	2.700	8	6	48	240	×	×	×	45
000102	Tradition Canapés	365	1	54	0.540	5	2.700	8	6	48	240	×	×	×	46
000109	Vegetarian Canapés	547	1	54	0.540	5	2.700	8	6	48	240	✓	×	×	48
005546	Rivoli Canapés	547	1	48	0.760	5	3.800	8	6	48	240	×	×	×	49
 007580	Vegetarian Mini Quiches	547	1	75	1.350	1	1.350	12	16	192	192	✓	×	×	51
000046	Mini Quiches Assortment	547	1	75	1.350	1	1.350	12	16	192	192	×	×	×	51

Savoury Accompaniments

005486	Potato Gratin	730	-	12	1.440	4	5.760	13	6	78	312	✓	×	×	55
007325	Potato Waffle	730	-	12	1.020	8	8.160	8	6	48	576	✓	×	×	56
000462	Mediterranean Vegetable Tatin	547	-	18	1.440	1	1.440	12	6	72	72	✓	×	×	56



Traiteur de Paris, 4 rue de la Rigourdière - CS 81733 - 35517 CESSON-SÉVIGNÉ Cedex. FRANCE - 82 900 610 R.C.S. Rennes

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Close *to you*

Our local sales advisers are there to help

Our 10 offices in Europe, Asia and the United States are there for you to answer all your query.

A Customer Service Team Always at Your Side

Our team in Rennes is ready to answer all your questions and help you track your orders.

High Performance Logistics

We always hold permanent stocks of our products at a place near you, to ensure you get the best possible service.

Functional Product *designed just for you*

Canapé Selections

To enjoy our savory canapés at their best, make sure you follow the instructions set out below.



1. Open the pack

2. Cut the plastic film

3. Remove the plastic film

4. Leave to defrost at +4°C
2–3 hr, depending on product

Desserts

Our desserts are packed in compartmented trays to protect them during transport.
Desserts: take out of tray and remove rhodoid ribbon prior to defrosting.

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