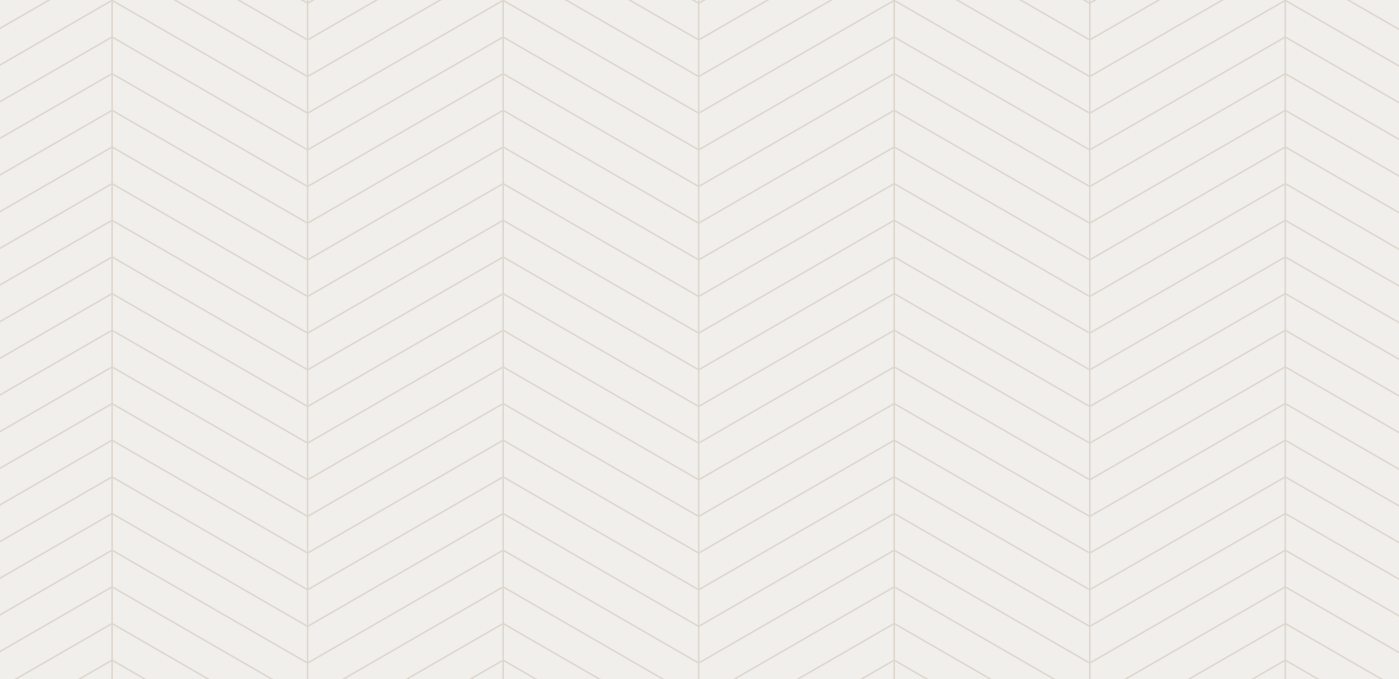
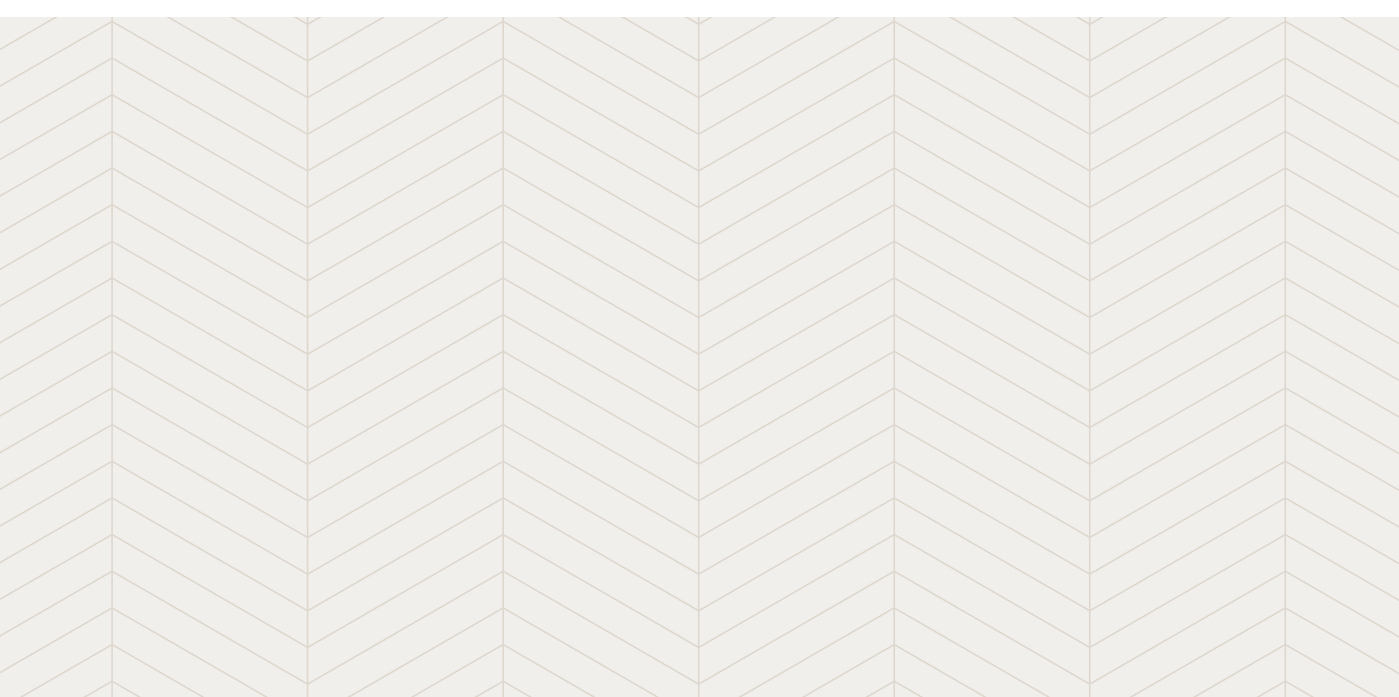




Traiteur *de* Paris

Made by Chefs for Chefs

2026 Foodservice *Collection*



12 — 25	Individual desserts
26 — 41	Sweet petits fours
42 — 51	Savoury canapés
52 — 57	Savoury accompaniments
58 — 60	Product information table



This catalogue is interactive. You can click directly on the product ranges above to access them, and navigate through the document using the various hyperlinks.

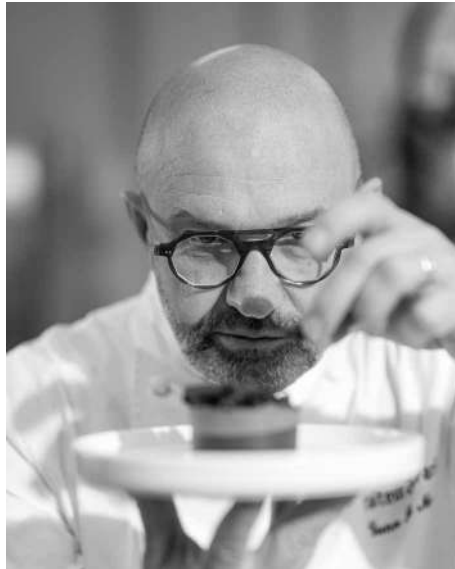
SYMBOLS KEY

-  New Product
-  "Express" Product
-  Vegan Product
-  Vegetarian Product
-  Available in Cash & Carry Packaging
See p. 60

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 Air Fryer
-  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 honour excellence in the culinary arts, which is why we continually strive to create the finest products. With this commitment in mind, our chefs have developed a range specifically designed for professionals, crafted in the purest French pâtisserie tradition—enhanced by a distinctly creative touch. Thanks to deep-freezing, our products retain their exceptional quality when they reach you, wherever you are in the world.

In 2026, we celebrate 30 years of dedication to hospitality professionals—a milestone that reflects the continuity of our passion and our ongoing pursuit of excellence.



I hope you enjoy!

”

Traiteur de Paris

100%

MADE IN FRANCE



30 years
serving

PROFESSIONALS



BUSINESS UNITS

1 established
& recognised
brand

Traiteur de Paris

« High-quality **individual Patisserie and gourmet products**,
distinguished by a unique creative signature and crafted with respect
for the values and **traditions of French pâtisserie**. »

2 production
sites

Our products are sold on
4 continents

420 
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 two 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**

... 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 *professionals*.

Caterers



**Traditional
dining**



**On-board
catering**



Hospitality

**Fast casual &
grab-and-go dining**



100% *french* production facilities

Cesson-Sévigné
Brittany

Head office
60 employees

Our 2 production facilities
are certified



Fécamp
Normandy

12,000 m² workshop
Side dishes & Desserts
185 employees

La Guerche de Bretagne
Brittany

7,800 m² workshop
Savoury canapés, Sweet
petits fours, Macarons, Verrines
and Individual desserts
175 employees

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



Traiteur de Paris: *passionately committed*



Arnaud Bécard
CEO
Traiteur de Paris

“

A year ago, I joined Traiteur de Paris with the conviction that our craftsmanship and uncompromising quality could go hand in hand with a strong commitment to our teams, our clients and our environment.

Since then, a true collective momentum has been set in motion around our Health, Safety and Environment (HSE) policy, driven by our leadership team and fuelled by the daily engagement of our employees. This commitment is grounded in concrete actions: improving working conditions, reducing our environmental impact, strengthening safety across our sites, and continuing our efforts towards ever more responsible production.

It is a demanding undertaking, one we approach with humility. We know there is still a long road ahead, but we are moving forward with determination and sincerity, convinced that every action matters.

I would like to acknowledge the energy and team spirit that drive our people. Their enthusiasm, curiosity and willingness to help our practices evolve are the engine of our transformation.

Our ambition is clear: to combine excellence with responsibility — to continue deserving the trust of our partners while building a more sustainable future.

”



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 challenge is to continually improve the quality of our recipes while ensuring the integrity and provenance of our ingredients.

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



#3

The Environment

Our main challenge is to reduce 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



Tart



Pancakes

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
or barn-laid eggs**

*except during the
avian crisis period



**Free from
Additives**



**Free from
Artificial flavourings**



**Free from
Palm oil**



Accompaniments

Savoury canapés

Sweet petits fours

Individual desserts

**000380 • Premium Chocolate Fondant**

- **22% dark chocolate**
- **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	Flowpack 10×2	70×40 mm	C&C
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12 min 180°C	35 sec 250°C V.60% - MW.80%	8 min 180°C	40/50 sec 750W	2 hr +4°C
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Keeps for 5 days
at +4°C

Serving suggestion ↗

**004262 • Valrhona® Chocolate Fondant**

- **22% Valrhona® dark chocolate** (70% cocoa)
- **A well-known brand name** to feature on 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	Flowpack 10×2	70×40 mm	C&C
----------	------	----------	---------------	----------	----------------

12 min 180°C	40/50 sec 750W	8 min 180°C	2 hr +4°C	Keeps for 5 days at +4°C
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**000419 • Chocolate Fondant (100 g)**

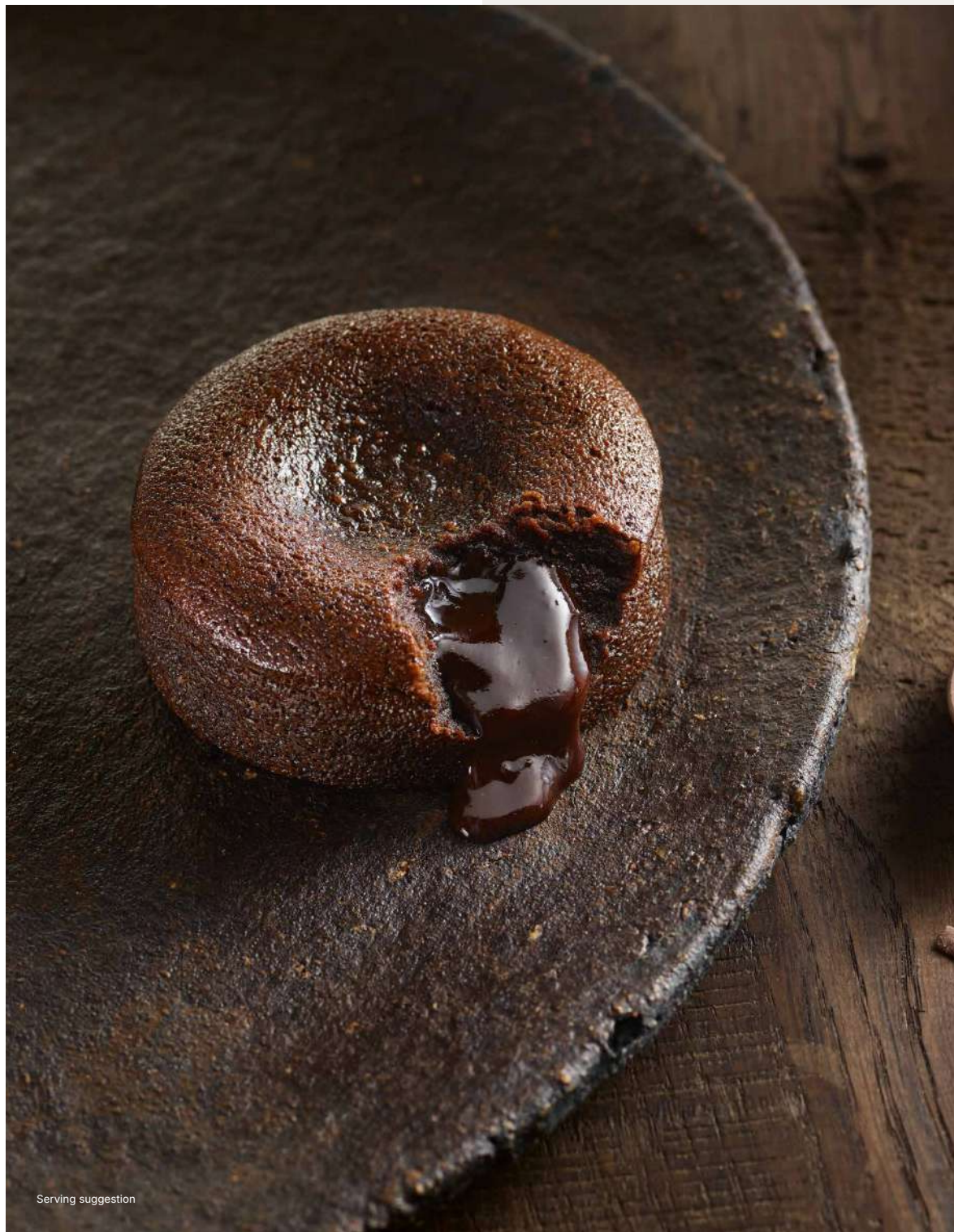
- **8% dark chocolate**
- **Lactose-free recipe**
- **Can be enjoyed cold** (simply defrost) **or hot** (less than one minute in a microwave or high-speed oven)
- **Vegetarian recipe**

20 items	100 g	2.000 Kg	Flowpack 10×2	70×44 mm
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12 min 180°C	55 sec 250°C V.60% - MW.80%	9 min 180°C	50/55 sec 750W	2 hr +4°C
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Keeps for 5 days
at +4°C

Serving suggestion ↗



Serving suggestion

Accompaniments

Savoury canapés

Sweet petits fours

Individual desserts

**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 | Flowpack 10x2 | 70x44 mm

12 min 180°C	40/50 sec 750W	9 min 180°C	2 hr +4°C	Keeps for 5 days at +4°C
-----------------	-------------------	----------------	--------------	-----------------------------

**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 | Bulk | 60x36 mm

10 min 180°C	35 sec 250°C V.60% - MW.80%	8 min 180°C	40/50 sec 750W	2 hr +4°C
-----------------	--------------------------------	----------------	-------------------	--------------

Keeps for 5 days
at +4°C

**004279 • Mini Chocolate Fondant**

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

48 items | 30 g | 1.440 Kg | Bulk | 40x36 mm

9 min 180°C	30/35 sec 750W	6 min 180°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
- **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

Flowpack 10×2



70×40 mm

12 min
180°C8 min
180°C2 hr
+4°CKeeps for 5 days
at +4°C**Serving suggestion** ↗

Sweet petits fours

Savoury canapés

Accompaniments



Serving suggestion

**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

Flowpack 10×2



70×40 mm

C&C4 hr
+4°CKeeps for 72 hr
at +4°C**Serving suggestion** ↗**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

Flowpack 10×2



70×42 mm

C&C3 hr
+4°C40 sec 750W + 5 min
at room temperatureKeeps for 48 hr
at +4°C**Serving suggestion** ↗**004710 • Red Berry Cheesecake**

- Light fromage frais with a compote **containing 18% real pieces of red fruit**
- **All-butter crumble with ground almonds**

16 items

90 g

1.440 Kg

Tray 1×16



70×40 mm

4 hr
+4°CKeeps for 72 hr
at +4°C

**007323 • Exotic Heart Cheesecake**

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

20 items

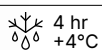
100 g

2.000 Kg

Flowpack 10x2



70x35 mm

C&C4 hr
+4°CKeeps for 72 hr
at +4°C

Serving suggestion

**005563 • Le Truffon**

- **Dark chocolate ganache and mousse** made with Fairtrade cocoa, **with a meringue centre**
- **Premium dessert** already hand-decorated with dark chocolate shavings
- **Just 9 high-quality ingredients**
- **Vegetarian recipe**

16 items

85 g

1.360 Kg

Tray 1×16

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 Mendiante style (almonds, roasted hazelnuts and pistachios)
- **Vegetarian recipe**

16 items

90 g

1.440 Kg

Tray 1×16

70×28 mm

C&C
 4 hr
at +4°C
Keeps for 48 hr
at +4°C**Serving suggestion** ➤**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

Tray 1×16

70×38 mm

 4 hr
at +4°C
Keeps for 24 hr
at +4°C**004786 • Il Cappuccino**

- **Cream infused with coffee and cream**, topped with light milk foam and a dusting 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

Tray 1×16

60×50 mm

C&C
 4 hr
at +4°C
Keeps for 24 hr
at +4°C

**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**
- **Made without Gluten*** 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

Flowpack 10×2



69×38 mm

C&C
 3 hr
+4°C
Keeps for 72 hr
at +4°C**Serving suggestion** ↗

* Made in a workshop that uses gluten



Serving suggestion

**005570 • Red Berry Charlotte**

- **Light vanilla mousse**, red berry compote and **sponge cake** with a sprinkling of icing sugar
- An individual version of a **classic French dessert**
- **A dessert with low sugar content**

16 items

80 g

1.280 Kg

Tray 1×16

 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** (21,8%), and a sprinkling of grated coconut
- **All-butter coconut crumble base** ensuring integrity for takeaway

16 items

90 g

1,440 Kg

Tray 1×16

 70×40 mm
C&C
 4 hr
+4°C
Keeps for 72 hr
at +4°C**Serving suggestion** ↗**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

Tray 1×16

 70×40 mm
C&C
 4 hr
+4°C
Keeps for 24 hr
at +4°C

**007326 • Strawberry Intense**

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

16 items

87.5 g

1.400 Kg

Trays 2x8



70x40 mm

4 hr
+4°CKeeps for 72 hr
at +4°C**Serving suggestion**

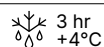
Serving suggestion



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	Trays 2×8	 110×25×25 mm
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3 hr
+4°C

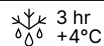
Keeps for 72 hr
at +4°C



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	Trays 2×8	 110×28×24 mm
----------	------	----------	-----------	--



3 hr
+4°C

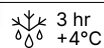
Keeps for 24 hr
at +4°C



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	Trays 2×8	 110×28×24 mm
----------	------	----------	-----------	--



3 hr
+4°C

Keeps for 24 hr
at +4°C



Serving suggestion

Accompaniments

Savoury canapés

Sweet petits fours

Individual desserts

**006244 • Apple Tarte Tatin**

- **All-butter shortcrust pastry**, French Gala apples (62%) and caramel
- **A short ingredients list:** just 8 high-quality ingredients
- **Vegetarian recipe**

16 items

120 g

1.920 Kg

Paper cup ×16

 100×25 mm10 min 180°C
still in its mould1 min 15 sec 250°C
V.70% - MW.70%8 min
180°C1 min 15 sec 750W
still in its mouldKeeps for 48 hr
at +4°C

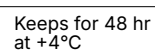
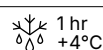
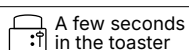
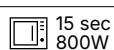
Serving suggestion



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 versatile use: **both for breakfast and as a gourmet dessert**

80 items | 25 g | 2.000 Kg | Bulk | 90×10 mm



Serving suggestion

Sweet petits fours

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



Assortments



Single SKU products

Our main Products Benefits

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



Our commitments



**French
wheat flour**



**Hand-finished
products**



**Free from
Additives**



**Free from
Artificial colourings**



Accompaniments

Savoury canapés

Sweet petits fours

Individual desserts

**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	Tray + Plastic bell	 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.

 2 hr
at +4°C

Keeps for 24 hr
at +4°C



Ready to serve on their **elegant presentation tray**.
Premium items with **special protective cover**.





Serving suggestion

**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

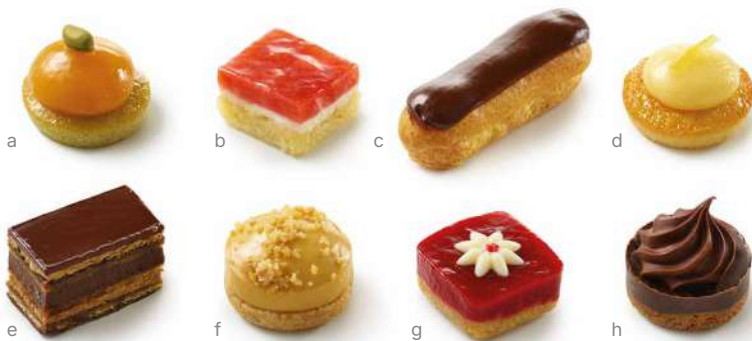
48 items	≈11 g	0.550 Kg	Tray + Paper cup	 390×296×50 mm	C&C
----------	-------	----------	------------------	---	----------------

- 8 Mini Choux**, crumble sprinkles, caramel cream, milk chocolate.
- 8 Cocoa Sponges**, fleur de sel salted chocolate crisp, chocolate cream.
- 8 Spiral Crumbles**, raspberry jelly, vanilla mousse.
- 8 Coconut Sponges**, coconut mousse, strawberry jelly, buttercream.
- 8 Coconut Financiers**, almonds, mango and passion fruit compote, coconut flavoured buttercream.
- 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

**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	Tray + Paper cup	 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°CKeeps for 24 hr
at +4°C

Serving suggestion

**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	Tray + Plastic bell	 390×296×62 mm
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- a. **6 Fraisières**, joconde sponge, strawberry jelly, buttercream, strawberry compote.
 b. **6 Almondines with lemon zest**, lemon cream, lemon and orange zest.
 c. **6 Three Chocolate Squares**, cocoa joconde sponge, chocolate crisp, milk chocolate mousse, chocolate ganache, white chocolate mousse.
 d. **6 Financiers**, apricot jelly, chopped pistachios.
 e. **6 Cocoa Crumbles**, dark chocolate ganache, dark chocolate cream.
 f. **6 Caramel and Cinnamon Financiers**, Tarte Tatin style apple compote, chopped almonds.
 g. **6 Raspberry Cheesecakes**, lemon cheesecake, raspberry jelly.
 h. **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**.



**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	Tray + Paper cup	 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°CKeeps for 24 hr
at +4°C

Serving suggestion



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

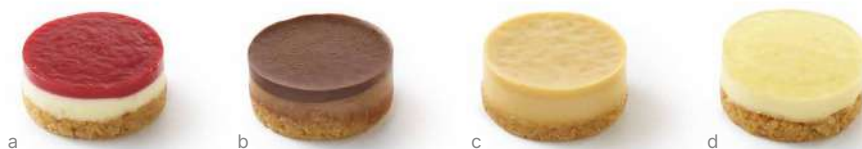
48 items	≈14 g	0.680 Kg	Tray + Paper cup	 390×296×50 mm
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- 12 Crunchy Chocolate-Caramel Financiers:** cocoa financier, dark chocolate disc, salted caramel chocolate ganache.
- 12 Gianduja Praline Slices:** hazelnut financier, praline crisp, Gianduja 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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Serving suggestion

**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	≈20 g	1.000 Kg	Tray	 390×296×50 mm
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- 12 Raspberry Mini Cheesecakes, flavoured.**
- 12 Chocolate Mini Cheesecakes.**
- 12 Caramel Mini Cheesecakes, flavoured.**
- 12 Lemon Mini Cheesecakes.**

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

**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	Cardboard tray 4×9	391×293×59 mm
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- 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 Red berry Panna Cotta Verrines:** Panna Cotta, 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.



4-5 hr
at +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	Cardboard tray 4×9	391×293×59 mm
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- 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.



4-5 hr
at +4°C

Keeps for 24 hr
at +4°C



Serving suggestion

**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
- Made without Gluten

72 items	≈12 g	0.864 Kg	Tray 2×36	 390×296×62 mm	C&C
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- | | |
|----------------------------------|----------------------------------|
| 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



Serving suggestion

Individual desserts

Sweet petits fours

Savoury canapés

Accompaniments



a



b



c



d



e



f

**005982** • Chocolate Macaron (a)**005986** • Lemon Macaron (d)**005983** • Pistachio Macaron (b)**005987** • Caramel Macaron (e)**005984** • Raspberry Macaron (c)**006002** • Vanilla Macaron (f)

- Single-SKU macaron tray
- 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
- Made without Gluten

72 items	≈12 g	0.864 Kg	Tray 2×36	390×296×62 mm
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2 hr +4°C and 15 minutes at room temperature without plastic film

Keeps for 20 days at +4°C



Serving suggestion



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**

48 items	20 g	0.960 Kg	Tray 2x24	 40 mm
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 2 hr
at +4°C

Keeps for 24 hr
at +4°C



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)

80 items	17 g	1.360 Kg	Bulk	 30x50 mm
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 2 hr +4°C + 10 min
at room temperature

 5/10 min
220°C

Keeps for 4 days
at +4°C



Serving suggestion

Savoury canapés

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



Assortments



Creative bases

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**

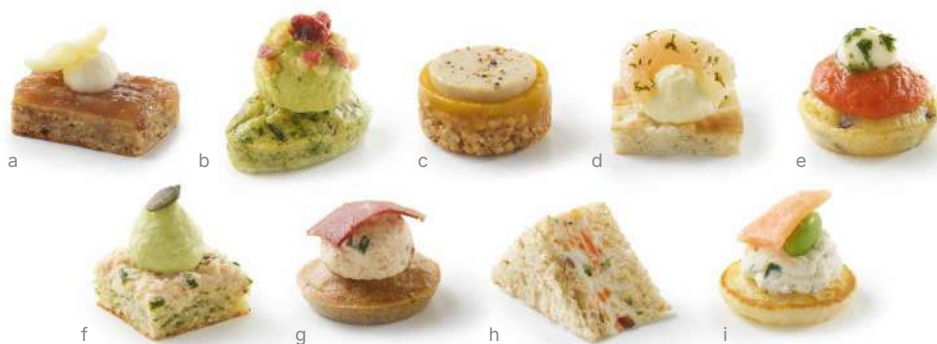


Accompaniments

Savoury canapés

Sweet petits fours

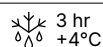
Individual desserts

**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	0.550 Kg	Tray	 390×296×50 mm	C&C
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- 6 Comté Lingots, PDO Comté**, 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°CKeeps for 24 hr
at +4°C

Serving suggestion

**000089 • Tradition Canapés**

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

54 items	≈10 g	0.540 Kg	Tray	 390×296×50 mm	C&C
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- 6 Onion loaves**, bitter orange chutney, smoked duck breast.
- 6 Tomato financier**, goat's cheese cream, marinated tomato and chives.
- 6 Black Bread Slices**, mustard chicken rillettes, sweet pepper tapenade, white sandwich bread and paprika.
- 6 Blinis**, horseradish-lemon cream, marinated anchovy, pink peppercorns, dill.
- 6 Nordic Bread Slices**, soft crab, avocado mousse, lemon zest.
- 6 Walnuts biscuits**, Roquefort-walnut cream and a Roquefort cube.
- 6 Caramel biscuits**, foie gras cream and fig jelly.
- 6 Sweet pepper loaves**, shellfish flavoured cream, marinated crayfish.
- 6 Blinis**, lemon cream, smoked salmon, mixed spices.

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



a



b



c



d



e



f

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	Tray	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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Serving suggestion



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	Tray	390×296×50 mm	C&C
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- 9 Burgers**, coriander-yuzu cream, soya bean, teriyaki sauce, golden sesame seeds.
- 9 Club Sandwiches with vegetables**, green sandwich bread, vegetable cream, multigrain sandwich bread.
- 9 Onion Loaves**, raspberry flavoured mascarpone mousse, walnuts and cranberries.
- 9 Tomato Financiers**, ricotta cream, mozzarella ball and marinated tomato.
- 9 Blinis**, spicy cream with sweet pepper, roasted and marinated sweet peppers.
- 9 Spinach Loaves**, mascarpone cream, edamame beans, squash seeds.

3 hr at +4°C	Keeps for 36 hr at +4°C
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Serving suggestion

**004866 • Amuse-Bouches Rivoli**

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

48 items	≈16 g	0.760 Kg	Kraft Tray	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

**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

Tray 3×25



291×257×94 mm

C&C

- 15 Mini Quiches with duo of pepper.**
- 15 Mini Quiches with feta, courgette 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.**

15 min 180°C
in their trayEnjoy
while hot**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

Tray 3×25



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.**

20/25 min 180°C
in their trayEnjoy
while hot

**N****007396 • Gougères with Comté Cheese**

- 3 trays of 48 gougères filled with Comté AOP cheese
- Cocktail bites to be served hot

3×48 items

12 g

Box: 0.576 Kg

Master: 1.728 Kg



390×296×50 mm

14 min
170°CKeeps for 24 hr
at +4°C

Serving suggestion

**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

Sachets 6×30



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 mini blinis**, ready for your choice of topping
- **Crowd-pleasing base** for a variety of savoury recipes
- **Easy packaging** with 6 sachets of 16 blinis
- **Defrost for 1 hour**

96 items

8 g

0.810 Kg

Sachets 6×16



55×10 mm

 1 hr
+4°C
Keeps for 48 hr
at +4°C

Serving suggestion

Savoury accompaniments

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



Potato accompaniments



Vegetable accompaniments

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



Accompaniments

Savoury canapés

Sweet petits fours

Individual desserts



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 | Flowpack 10x2 | 70x50 mm

20 min 180°C	2 min 45 sec 250°C V:10% - MW:90%	15 min 170°C	3 min 20 sec 750W
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Serving suggestion ↗



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 | Bulk | 70x60 mm **C&C**

20 min 180°C	3 min 05 sec 250°C V:10% - MW:90%	18 min 170°C	3 min 20 sec 750W
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Serving suggestion ↗



007307 • Potato and Ceps Gratin

- **Potato gratin (52%)**, cream, Emmental cheese, and **Cep**
- 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 | Flowpack 10x2 | 70x50 mm

20 min 180°C	15 min 170°C	3 min 20 sec 750W
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Serving suggestion ↗

Potato accompaniments

2026 Foodservice *Collection*

Vegetable accompaniments

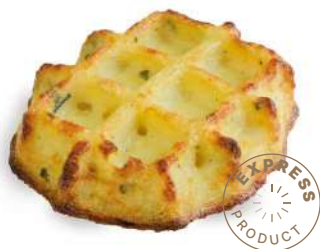


004353 • Potato Gratin with White Summer Truffles

- **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 | Flowpack 10×2 | 70×50 mm

 24 min 180°C	 15 min 170°C	 3 min 20 sec 750W
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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**

48 items | 85 g | 4.080 Kg | Bulk | 95×80×20 mm **C&C**

 20 min 180°C	 2 min 15 sec 250°C V.30% - MW.80%	 8 min 180°C
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Serving suggestion ↗



006657 • Breakfast Gratin

- A **generous egg bite**, baked and filled with **potatoes and Cheddar**, lightly gratinated
- A strong nutritional profile with **only 100 calories per serving** and **low sodium content** (350 mg)
- A recipe **made without Gluten**
- Suitable for both breakfast and lunch service

40 items | 80 g | 3.200 Kg | Flowpack 10×2 | 70×35 mm **C&C**

 16 min 180°C	 2 min 20 sec 250°C V.10% - MW.90%	 11 min 180°C	 1 min 40 sec 750W
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Individual desserts

Sweet petits fours

Savoury canapés

Accompaniments



007586 • Butternut Squash Mousseline

- **Butternut squash in chunks and puree, Grana Padano cheese** and pumpkin seeds
- **Quick to prepare:** 1 min 40 sec in a high-speed oven

24 items | 70 g | 1.680 Kg | Flowpack 10×2 | 60×40 mm

 15 min 180°C	 1 min 40 sec 250°C V.20% - MW.80%	 9 min 170°C	 2 min 750W
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Serving suggestion ↗



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 | Flowpack 10×2 | 60×40 mm

 20 min 170°C	 1 min 40 sec 250°C V.20% - MW.80%	 12 min 160°C	 2 min 15 sec 700W
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007392 • Mediterranean Vegetable Tatin

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

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

 20 min 180°C in its paper container	 10 min 180°C
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Serving suggestion ↗



007329 • Green Vegetable Waffle

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

48 items | 77 g | 3.720 Kg | Bulk | 95×80×20 mm

 25 min 180°C	 2 min 15 sec 250°C V.30% - MW.80%	 7 min 180°C
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Serving suggestion

Product information table

2026 Foodservice *Collection*

Traiteur de Paris

Product Code	Description	BBD (days)	Secondary BBD (days)	Pack Size	Case Net Weight (Kg)	Pallet 100 x 120			Dietary Information	Page	
						Cases per layer	Layers per pallet	Cases per pallet			
Individual desserts											
» Fondants											
000380	Premium Chocolate Fondant	730	5	20	1.800	10	25	250	✓	×	12
004262	Valrhona® Chocolate Fondant	730	5	20	1.800	10	25	250	✓	×	12
000419	Chocolate Fondant (100g)	730	5	20	2.000	10	25	250	✓	×	12
006625	Salted Caramel & Chocolate Fondant	730	5	20	2.000	10	25	250	✓	×	14
006521	Chocolate Fondant (60g)	730	5	40	2.400	20	14	280	✓	×	14
004279	Mini Chocolate Fondant	730	5	48	1.440	17	20	340	✓	×	14
006107	Vegan Chocolate & Hazelnut Fondant	730	5	20	1.800	10	25	250	✓	✓	15
» Cheesecakes											
006607	Premium Cheesecake	730	3	20	1.800	17	20	340	✓	×	16
006633	San Sebastian Cheesecake	730	2	20	1.900	10	25	250	✓	×	16
004710	Red Berry Cheesecake	730	3	16	1.440	10	30	300	×	×	16
007323	Exotic Heart Cheesecake	730	3	20	2.000	17	20	340	✓	×	17
» Entremets											
005563	Le Truffon	730	2	16	1.360	10	31	310	✓	×	18
005565	Gianduja Shortbread	730	2	16	1.440	10	30	300	✓	×	18
006576	Caramel Delight Shortbread	547	1	16	1.440	10	25	250	×	×	18
004786	Il Cappuccino	730	1	16	1.520	10	25	250	×	×	18
007327	Crème Brûlée Delight	547	3	20	1.800	17	21	357	✓	×	19
005570	Red Berry Charlotte	730	1	16	1.280	10	25	250	×	×	20
004711	Coconut & Mango Shortbread	730	3	16	1.440	10	30	300	×	×	20
004787	Lemon Meringue Shortbread	730	1	16	1.440	10	25	250	×	×	20
007326	Strawberry Intense	730	3	16	1.400	10	30	300	✓	×	21
005316	Chocolate & Hazelnut Rocher	730	3	16	1.040	10	30	300	×	×	22
000207	L'Opéra	730	2	16	1.040	10	30	300	×	×	22
006745	Layered Chocolate Slice	730	1	16	1.040	10	30	300	×	×	22
» Tart											
006244	Apple Tarte Tatin	547	2	16	1.920	12	13	156	✓	×	24
» Pancakes											
000190	Pancakes	730	2	80	2.000	10	20	200	✓	×	25
Sweet petits fours											
» Assortments											
005571	Haute Couture Petits Fours	547	1	48	0.650	10	24	240	×	×	28
004183	Art Deco Petits Fours	547	1	48	0.550	10	35	350	×	×	30
004182	Tradition Petits Fours	547	1	48	0.695	10	35	350	×	×	31
000135	Saint-Germain Petits Fours	547	1	48	0.685	10	24	240	✓	×	32
004185	Montmartre Petits Fours	547	1	48	0.540	10	35	350	×	×	33
000149	Chocolate Passion Petits Fours	730	1	48	0.680	10	35	350	×	×	34
006322	Mini Cheesecakes	547	1	48	1.000	10	35	350	×	×	35
006909	Verrines Pâtisseries Assortment	547	1	36	1.200	10	24	240	×	×	36
005575	Sweet Verrines Assortment	547	1,5	36	1.080	10	24	240	×	×	36
004723	Rive Droite Macarons	730	20	72	0.864	10	25	250	✓	×	38

Product information table

2026 Foodservice *Collection*

Traiteur de Paris

Product Code	Description	BBD (days)	Secondary BBD (days)	Pack Size	Case Net Weight (Kg)	Pallet 100 × 120			Cases per layer	Layers per pallet	Cases per pallet	Dietary Information	Page	
... Sweet petits fours														
» Single SKU products														
	005982	Chocolate Macaron	730	20	72	0.864	10	25	250	✓	×	40		
	005983	Pistachio Macaron	730	20	72	0.864	10	25	250	✓	×	40		
	005984	Raspberry Macaron	730	20	72	0.864	10	25	250	✓	×	40		
	005986	Lemon Macaron	730	20	72	0.864	10	25	250	✓	×	40		
	005987	Caramel Macaron	730	20	72	0.864	10	25	250	✓	×	40		
	006002	Vanilla Macaron	730	20	72	0.864	10	25	250	✓	×	40		
	000020	Mini Cheesecakes	547	1	48	0.960	10	35	350	✓	×	41		
	004653	Mini Cannelé	365	4	80	1.360	16	14	224	✓	×	41		
Savoury canapés														
» Assortments														
	006967	Prestige Canapés	365	1	54	0.550	10	35	350	×	×	44		
	000089	Tradition Canapés	365	1	54	0.540	10	35	350	×	×	45		
	006315	Amuse-Bouches Bistrot	365	1	48	0.710	10	35	350	×	×	46		
	000096	Vegetarian Canapés	547	1	54	0.540	10	35	350	✓	×	47		
	004866	Amuse-Bouches Rivoli	547	1	48	0.760	10	35	350	×	×	48		
	007580	Vegetarian Mini Quiches	547	1	75	1.350	12	16	192	✓	×	49		
	000046	Mini Quiches Assortment	547	1	75	1.350	12	16	192	×	×	49		
	007396	Gougères with Comté Cheese	547	1	48	1.728	8	10	80	✓	×	50		
» Creative bases														
	000018	Mini Blinis Ø 4 cm	730	2	180	0.810	10	30	300	✓	×	51		
	000001	Mini Blinis Ø 5.5 cm	730	2	96	0.810	10	30	300	✓	×	51		
Savoury accompaniments														
» Potato gratins & accompaniments														
	006321	Premium Potato Gratin	730	-	20	2.000	10	25	250	✓	×	54		
	005088	Potato Gratin (120 g)	730	-	40	4.800	10	15	150	✓	×	54		
	007307	Potato and Ceps Gratin	730	-	20	2.000	10	28	280	✓	×	54		
	004353	Potato Gratin with White Summer Truffles	730	-	20	2.000	10	25	250	✓	×	55		
	006739	Potato Waffle	730	-	48	4.080	10	15	150	✓	×	55		
	006657	Breakfast Gratin	730	-	40	3.200	10	20	200	✓	×	55		
» Vegetable accompaniments														
	007586	Butternut Squash Mousseline	730	-	24	1.680	17	18	306	×	×	56		
	000470	Asparagus & Parmesan Mousse	730	-	20	1.400	10	25	250	×	×	56		
	007392	Mediterranean Vegetable Tatin	547	-	18	1.440	20	15	300	✓	×	56		
	007329	Green Vegetable Waffle	730	-	48	3.720	10	15	150	✓	×	57		

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)

Product information table

2026 **Cash & Carry** *Collection*

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								Pallet 100 x 120						Page
Product Code	Description	BBD (days)	Secondary BBD (days)	Pack Size	Net Weight RU (kg)	Outer (No. RU / SU)	Net Weight SU (kg)	Nb of cases /layer	Nb of layers	SU / Pallet	RU / Pallet	Dietary Information		
Individual desserts														
004914	Premium Chocolate Fondant	730	5	10	0.900	10	9.000	10	6	60	600	✓	✗	12
004262	Valrhona® Chocolate Fondant	730	5	20	1.800	1	1.800	10	25	250	250	✓	✗	12
000247	Premium Cheesecake	730	3	10	0.900	10	9.000	10	6	60	600	✓	✗	16
006817	San Sebastian Cheesecake	730	2	10	0.950	10	9.500	10	6	60	600	✓	✗	16
007323	Exotic Heart Cheesecake	730	3	20	2.000	1	2.000	17	20	340	340	✓	✗	17
005564	Le Truffon	730	2	8	0.680	8	5.440	10	7	70	560	✓	✗	18
005566	Gianduja Shortbread	730	2	8	0.720	10	7.200	10	6	60	600	✓	✗	18
004924	Il Cappuccino	730	1	8	0.760	8	6.080	10	6	60	480	✗	✗	18
007327	Crème Brûlée Delight	547	3	20	1.800	1	1.800	17	20	340	340	✓	✗	19
004711	Coconut & Mango Shortbread	730	3	16	1.440	1	1.440	10	30	300	300	✗	✗	20
004915	Lemon Meringue Shortbread	730	1	8	0.720	8	5.760	10	6	60	480	✗	✗	20

Sweet petits fours

004056	Art Deco Petits Fours	547	1	48	0.550	5	2.750	10	6	60	300	×	×	30
004312	Tradition Petits Fours	547	1	24	0.330	10	3.300	10	6	60	600	×	×	31
004313	Montmartre Petits Fours	547	1	48	0.540	5	2.700	10	6	60	300	×	×	33
004867	Rive Droite Macarons	730	20	36	0.432	10	4.320	10	6	60	600	✓	×	38

Savoury canapés

006998	Prestige Canapés	365	1	54	0.550	5	2.750	10	6	60	300	×	×	44
000102	Tradition Canapés	365	1	54	0.540	5	2.700	10	6	60	300	×	×	45
000109	Vegetarian Canapés	547	1	54	0.540	5	2.700	10	6	60	300	✓	×	47
005546	Amuse-Bouches Rivoli	547	1	48	0.760	5	3.800	10	6	60	300	×	×	48
007580	Vegetarian Mini Quiches	547	1	75	1.350	1	1.350	12	16	192	192	✓	×	49
000046	Mini Quiches Assortment	547	1	75	1.350	1	1.350	12	16	192	192	×	×	49

Savoury accompaniments

005486	Potato Gratin (120 g)	730	-	12	1.440	4	5.760	16	6	96	384	✓	×	54
007325	Potato Waffle	730	-	12	1.020	8	8.160	7	10	70	560	✓	×	55
(N) 006657	Breakfast Gratin	730	-	40	3.200	1	3.200	10	20	200	200	✓	×	55
000462	Mediterranean Vegetable Tatin	547	-	18	1.440	1	1.440	20	15	300	300	✓	×	56



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Close *to you*

Our local sales advisers are there to help

- Ludovic: Country Manager UK - Ireland
lmoulard@traiteurdeparis.com / +44 7939 817237



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*

Canapes & Petits Fours Selections

To enjoy our Savoury Canapes and Sweet Petits Fours, make sure to follow the instructions set 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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