



SÉLECTION

*Two iconic delicacies, one sublime dish*

# BLOCK OF DUCK FOIE GRAS AND BLACK TRUFFLE (4.5%)



## A DISTINCTIVE *gourmet creation*

Foie gras and black truffle:  
a match made in heaven

Above-average truffle content  
at an exceptional 4.5%

100% black winter truffle,  
*Tuber melanosporum*

## RIGOROUS *expertise*

A recipe designed and brought  
to life in our atelier

Disctint truffle aromas  
and melt-in-the-mouth texture

Trapezoidal shape  
for attractive presentation

## A MENU TO IMPRESS, *at a predictable cost*

High perceived value

Predictable portion cost  
with 100% product usability

450g format  
for 10 even slices

# MAIN

## benefits



### AROMATIC INTENSITY

Evenly distributed flecks of truffle (4.5%) to delight with every bite

### A SIGNATURE TEXTURE

A perfect texture, guaranteeing a clean cut and an exquisite melting mouthfeel

### A PREMIUM DISH

Visibly rich in truffle and a trapezoidal shape producing 10 clean slices. Perfect for elevating your presentation

## A HIGH-END PRODUCT

*to add value to your menu*

An attractive, high-quality option at a predictable cost

Made with 100% *Tuber melanosporum* black truffle



Foie gras made from French ducks



Fixed weight of 450g, for equal slices with no waste

## BLOCK OF DUCK FOIE GRAS ELEVATED WITH BLACK TRUFFLE 4.5% 450G SEALED TRAY



Weight	Packing	Portions	Storage	Shelf life	Guarantee	Rougié Code
450g	x 6	10 slices	0°C to +4°C	760 days	365 days	4151200106



FIND US AT:  
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