



Rougié
S A R L A T

STORE COLLECTION 2014



SOMMAIRE

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Rougié
S A R L A T

Goose Foie Gras



Fresh Goose Foie Gras

Whole

Flower of Whole Goose Foie Gras*



Gencod : 3 16145 202568 7
Net weight : About 500 g
Packaging : 1
To keep at +2°C minimum 45 days

Flower of Whole Goose Foie Gras with Truffles*

Gencod : 3 16145 203491 7
Net weight : About 500 g
Packaging : 1
To keep at +2°C minimum 45 days

Whole Goose Foie Gras with Truffles



Square

Gencod : 3 16145 202763 6
Net weight : env 500 g (1/2 carré)
Packaging : 4
To keep at +2°C minimum 45 days

Whole Goose Foie Gras Cooked Old Style



Gencod : 3 10454 200182 6
Net weight : 300 g
Packaging : 4
To keep at +2°C minimum 45 days

Whole Goose Foie Gras Cooked Old Style



Gencod : 3 16145 204021 5
Net weight : 450 g
Packaging : 4
To keep at +2°C minimum 45 days

Bloc Liver Pieces

Bloc of Goose Foie Gras with 30% Liver Pieces



Round

Gencod : 3 16145 200859 8
Net weight : About 500 g (1/2 Trapezium)
Packaging : 4
To keep at +2°C minimum 45 days

Bloc of Goose Foie Gras with 30% Liver Pieces



Gencod : 3 16145 200867 3
Net weight : About 1 000 g (Trapezium)
Packaging : 2
To keep at +2°C minimum 45 days

Semi-Cooked Goose Foie Gras

Whole

Whole Goose Foie Gras



Gencod : 3 16145 108685 6
 Net weight : 180 g
 Packaging : 12
 To keep at +2°C minimum 1 year

Whole Goose Foie Gras



Gencod : 3 10454 103285 2
 Net weight : 350 g
 Packaging : 6
 To keep at +2°C minimum 4 months

180g in Plastic Mould

Whole Goose Foie Gras



Gencod : 3 10454 100138 4
 Net weight : 180 g
 Packaging : 12
 To keep at +2°C minimum 1 year

Whole Goose Foie Gras



Gencod : 3 10454 103284 5
 Net weight : 500 g
 Packaging : 6
 To keep at +2°C minimum 1 year

Mille-Feuille of Goose
 Foie Gras with 6% Truffles



Gencod : 3 16145 107957 5
 Net weight : 180 g
 Packaging : 2
 To keep at +2°C minimum 1 year

Whole Goose Foie Gras in
 Port Wine Aspic



Gencod : 3 16145 100145 3
 Net Weight : 180 g
 Packaging : 12
 To keep at +2°C minimum 1 year

Foie Gras d'Oie Entier
 en Gelée au Porto



Gencod : 3 16145 100153 8
 Net Weight: 315 g
 Packaging : 6
 To keep at +2°C minimum 1 year

Semi-Cooked Goose Foie Gras

Bloc Liver Pieces

Bloc of Goose Foie Gras
with 30% Liver Pieces



Gencod : 3 16145 204951 5
Net weight : 2 x 40 g
Packaging : 12
To keep at +2°C minimum 45 days

Bloc of Goose Foie Gras
with 30% Liver Pieces



Gencod : 3 16145 101559 7
Net weight : 180 g
Packaging : 12
To keep at +2°C minimum 1 year

Bloc of Goose Foie Gras
with 30% Liver Pieces



Gencod : 3 10454 103330 9
Net weight : 500 g
Packaging : 6
To keep at +2°C minimum 1 year

Bloc of Goose Foie Gras
with 30% Liver Pieces

**New
2013**



Gencod : 3 16145 101312 8
Net weight : 180 g
Packaging : 12
To keep at +2°C minimum 1 year

Bloc of Goose Foie Gras
with 30% Liver Pieces

**New
2013**



Gencod : 3 16145 101355 5
Net weight : 500 g
Packaging : 6
To keep at +2°C minimum 1 year

Bloc

Bloc of Goose Foie Gras
-ALLEGRO-



Gencod : 3 16145 101842 0
Net weight : 2x40 g
Packaging : 16
To keep at +2°C minimum 4 months

Bloc of Goose Foie Gras

**New
2013**



Gencod : 3 16145 106740 4
Net weight : 500 g
Packaging : 6
To keep at +2°C minimum 1 year

Semi-Cooked Goose Foie Gras

Ficelles

Bloc of Goose
Foie Gras Ficelle



Gencod : 3 10454 110443 6
Net weight : 400g
Packaging : 12
To keep at +2°C for 3 months



Mousse of Goose Foie Gras
Ficelle (50% Foie Gras)



Gencod : 3 10454 110468 9
Net weight : 400g
Packaging : 12
To keep at +2°C for 3 months

Preserved Goose Foie Gras

Whole

Whole Goose Foie Gras

Gencod : 3 10454 000052 4
Net weight : 80 g
Packaging : 12
To keep 4 years *



Gencod : 3 16145 000051 8
Net weight : 180 g
Packaging : 12
To keep 4 years *

Whole Goose Foie Gras



Whole Goose Foie Gras



Gencod : 3 16145 000019 8
Net weight : 200 g
Packaging : 6
To keep 4 years *

Whole Goose Foie Gras



Gencod : 3 16145 000027 3
Net weight : 400 g
Packaging : 6
To keep 4 years *

Whole Goose and Duck Foie
Gras in Dual Gift Box



Gencod : 3 10454 090127 2
Net weight : 2x80 g
Packaging : 12
To keep 4 years *

*from date of shipment

Preserved Goose Foie Gras

Bloc with Truffles

Bloc of Goose Foie Gras with Truffles



Gencod : 3 16145 016470 8
Net weight : 75 g
Packaging : 24
To keep 4 years *

Bloc of Goose Foie Gras with Truffles



Gencod : 3 16145 015407 5
Net weight : 145 g
Packaging : 12
To keep 4 years *

Bloc of Goose Foie Gras with Truffles



Gencod : 3 16145 015415 0
Net weight : 210 g
Packaging : 12
To keep 4 years *

Bloc of Goose Foie Gras with Truffles



Gencod : 3 16145 015423 5
Net weight : 310 g
Packaging : 12
To keep 4 years *

Bloc

Bloc of Goose and Duck Foie Gras in Dual Gift Box



Gencod : 3 16145 090100 6
Net weight : 2x50 g
Packaging : 12
To keep 4 years *

Bloc of Goose Foie Gras



Gencod : 3 16145 005134 3
Net weight : 50 g
Packaging : 24
To keep 4 years *

Bloc of Goose Foie Gras



Gencod : 3 16145 016489 0
Net weight : 75 g
Packaging : 24
To keep 4 years *

Bloc of Goose Foie Gras



Gencod : 3 16145 015458 7
Net weight : 145 g
Packaging : 12
To keep 4 years *

Bloc of Goose Foie Gras

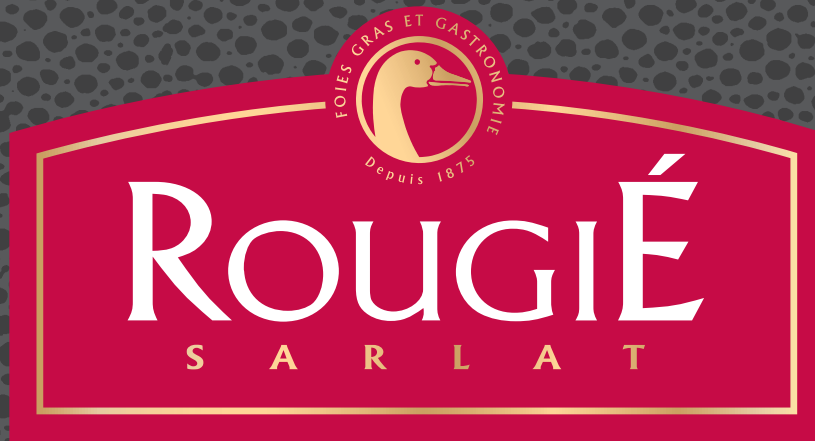


Gencod : 3 16145 015466 2
Net weight : 210 g
Packaging : 12
To keep 4 years *

Bloc of Goose Foie Gras



Gencod : 3 16145 015474 7
Net weight : 310 g
Packaging : 12
To keep 4 years *



Duck Foie Gras



Fresh Duck Foie Gras

Les Entiers

Whole Duck Foie Gras
Cooked Old Style



Gencod : 3 16145 203092 6
Net weight : 300 g
Packaging : 4
To keep at +2°C minimum 45 days

Whole Duck Foie Gras
Cooked Old Style



Gencod : 3 16145 204447 3
Net weight : 450 g
Packaging : 4
To keep at +2°C minimum 45 days

Whole Duck Foie Gras



Square

Gencod : 3 16145 200743 0
Net weight : about 500g (1/2 Square)
Packaging : 4
To keep at +2°C minimum 45 days

Bloc with Liver Pieces

Bloc of Duck Foie Gras
with 30% Liver Pieces



Gencod : 3 16145 204471 8
Net weight : about 500g (1/2 Round)
Packaging : 8
To keep at +2°C minimum 45 days



Round

Bloc of Duck Foie Gras
with 30% Liver Pieces



Gencod : 3 16145 202738 4
Net weight : about 500g (Round)
Packaging : 5
To keep at +2°C minimum 45 days

Semi-Cooked Duck Foie Gras

Whole Duck Foie Gras Specialities

180g in Plastic Mould

Whole Duck Foie Gras
with Figs



Gencod : 3 10454 109629 8
Net weight : 180 g
Packaging : 12
To keep at +2°C minimum 1 year

Whole Duck Foie Gras
with 2 Peppers and Champagne



Gencod : 3 10454 101924 2
Net weight : 180 g
Packaging : 12
To keep at +2°C minimum 1 year

Whole Duck Foie Gras
in Aspic with figs



Gencod : 3 10454 103144 2
Net weight : 180 g
Packaging : 12
To keep at +2°C minimum 1 year

Whole Duck Foie Gras
with 2 Peppers and Champagne



Gencod : 3 10454 103160 2
Net weight : 180 g
Packaging : 12
To keep at +2°C minimum 1 year

Whole Duck Foie Gras
with 2 Peppers and Champagne



Gencod : 3 10454 205459 4
Net weight : 2x40 g
Packaging: 12
To keep at +2°C minimum 45 days

Semi-Cooked Duck Foie Gras

Whole Duck Foie Gras Specialities

Original Recipe from Chef par Yannick ALLÉNO

Whole Duck Foie Gras with Apples and Honey (Miel Béton)

Yannick Alléno, a multi-Michelin-starred chef, is proud of his cuisine as it takes its strength from his own heritage, but is also ambitiously creative. He sets himself apart through his culinary creativity and draws his inspiration from local, earthy products.
« I always wanted to lean on our culinary heritage to continuously try out, create, innovate to obtain the best. »

New 2013



The recipe: The subtle and delicate flavors of his Alliance of Whole Duck Foie Gras with Apples and Honey (Miel Béton) perfectly represent Parisian terroir and allow you to taste it.
Yannick Alléno: « These days I want my cooking to allow me to go back to the finest creations of Parisian gastronomy. My cooking is like my city, and my city is Paris ».

Gencod : 3 16145 109635 0
Net weight : 210 g
Packaging : 6
To keep at +2°C minimum 1 year

Original Recipe from Chefs Pierre Wynants & Lionel Rigolet

Marriage of Duck Foie Gras, Grapes and Juniper Berries

THE CHEFS
After several decades as reigning master of Comme chez Soi's kitchens, Pierre Wynants has now put away his whisks and pans to pass the leadership on to his son-in-law, Lionel Rigolet, who puts his own twist on the very finest of gastronomic tradition. Using products of superior quality and employing the most modern techniques, he offers a balanced cuisine where the combining of flavors meets the daring of contrasts and a touch of exoticism that delights chefs who seek to be amazed.

New 2013



RECIPE
Rougié and Les Chefs Pierre Wynants and Lionel Rigolet put their savoir-faire together to bring you this unique recipe. Jenever-soaked foie gras and delicious Sultana raisins give this creation exceptional creaminess and flavor.

FILLIERS
Filliers jenever is a 100% distilled grain, from a traditional distillery with a column and still. This results in a delicate blend of rye spirit aged in oak barrels, with distilled wheat and maize, and spring water.

Gencod : 3 16145 109634 3
Net weight : 300 g
Packaging : 8
To keep at +2°C minimum 1 year

Semi-Cooked Duck Foie Gras

Whole Duck Foie Gras Specialities

500g in Plastic Mould

Whole Duck Foie Gras
in Wine from Syrah grapes



Gencod : 3 16145 109633 6
Net Weight : 500 g
Packaging : 6
To keep at +2°C minimum 1 year

Whole Duck Foie Gras
and Candied Yuzu Peels



Gencod : 3 16145 109621 3
Net Weight : 500 g
Packaging : 6
To keep at +2°C minimum 1 year

Whole Duck Foie Gras
with Vanilla Tahitensis



Gencod : 3 10454 103351 4
Net weight : 500 g
Packaging : 6
To keep at +2°C minimum 1 year

Whole Duck Foie Gras
with 2 Peppers and Champagne



Gencod : 3 10454 103349 1
Net weight : 500 g
Packaging : 6
To keep at +2°C minimum 1 year

Whole Duck Foie Gras
with Figs



Gencod : 3 10454 109622 9
Net weight : 500 g
Packaging : 6
To keep at +2°C minimum 1 year

Whole Duck Foie Gras
smoked with Beechwood



Gencod : 3 10454 101476 6
Net weight : 500 g
Packaging : 6
To keep at +2°C minimum 9 months

Whole Duck Foie Gras
with Piment d'Espelette



Gencod : 3 10454 103348 4
Net weight : 500 g
Packaging : 6
To keep at +2°C minimum 1 year

Whole Duck Foie Gras
with Tea Aspic and Ginger



Gencod : 3 10454 101471 1
Net weight : 500 g
Packaging : 6
To keep at +2°C minimum 1 year

Semi-Cooked Duck Foie Gras

Whole

180g in Plastic Mould

Whole Duck Foie Gras



Gencod : 3 16145 105856 3
 Net weight : 180 g
 Packaging : 12
 To keep at +2°C minimum 1 year

Whole Duck Foie Gras



Gencod : 3 16145 102542 7
 Net weight : 180 g
 Packaging : 12
 To keep at +2°C minimum 1 year

Whole Duck Foie Gras



Gencod : 3 10454 105423 6
 Net weight : 350 g
 Packaging : 6
 To keep at +2°C minimum 4 months

Whole Duck Foie Gras



Gencod : 3 16145 102539 8
 Net weight : 500 g
 Packaging : 6
 To keep at +2°C minimum 1 year

Whole Duck Foie Gras



Gencod : 3 16145 201631 9
 Net weight : 300 g
 Packaging : 8
 To keep at +2°C for 45 days

Whole Duck Foie Gras
 in Armagnac Aspik



Gencod : 3 16145 100323 5
 Net weight : 180 g
 Packaging : 12
 To keep at +2°C minimum 1 year

Whole Duck Foie Gras
 in Armagnac Aspik



Gencod : 3 16145 100331 0
 Net weight : 315 g
 Packaging : 6
 To keep at +2°C minimum 1 year

Semi-Cooked Duck Foie Gras

Bloc Liver Pieces

Bloc of Duck Foie Gras
with 30% Liver Pieces



Gencod : 3 10454 103888 5
Net weight : 180 g
Packaging : 12
To keep at +2°C minimum 1 year

Bloc of Duck Foie Gras
with 30% Liver Pieces



Gencod : 3 16145 102466 7
Net weight : 400 g
Packaging : 8
To keep at +2°C minimum 1 year

Bloc of Duck Foie Gras
with 30% Liver Pieces



Gencod : 3 16145 102849 8
Net weight : 500 g
Packaging : 6
To keep at +2°C minimum 1 year

Bloc of Duck Foie Gras
with 30% Liver Pieces



Gencod : 3 16145 201111 6
Net weight : 2x40 g
Packaging : 12
To keep at +2°C minimum 45 days

Bloc of Duck Foie Gras
with 30% Liver Pieces



Gencod : 3 16145 201715 6
Net weight : 10x40 g
Packaging : 4
To keep at +2°C minimum 45 days

Bloc

Bloc of Duck Foie Gras



Gencod : 3 16145 107387 0
Net weight : 400 g
Packaging : 8
To keep at +2°C minimum 1 year

Bloc of Duck Foie Gras
-ALLEGRO-



Gencod : 3 16145 102210 6
Net weight : 2x40 g
Packaging : 16
To keep at +2°C minimum 4 months

Bloc of Duck Foie Gras



Gencod : 3 16145 200786 7
Net weight : 10x30 g
Packaging : 4
To keep at +2°C minimum 45 days

Semi-Cooked Duck Foie Gras

Ficelles

Bloc of Duck Foie Gras Ficelle

Gencod : 3 10454 110453 5
Net weight : 400g
Packaging : 12
To keep at +2°C minimum 3 months



Gencod : 3 16145 108316 9
Net weight : 125g
Packaging : 42
To keep at +2°C minimum 4 months



Mousse of Duck Foie Gras Ficelle (50% of Foie Gras)

Gencod : 3 10545 105882 1
Net weight : 400g
Packaging : 12
To keep at +2°C minimum 3 months



Semi-Cooked Duck Liver

Fine Duck Liver

Fine Duck Liver



Gencod : 3 16145 102215 1
Net weight : 80 g
Packaging : 24
To keep at +2°C minimum 4 months

Fine Duck Liver



Gencod : 3 10454 100322 7
Net weight : 180 g
Packaging : 12
To keep at +2°C minimum 1 year

Foies Gras Specialities

Duck Foie Gras
Ganache
(50% of Foie Gras)

**New
2011**



Gencod : 3 10454 101735 4
Net weight : 0,500 L
Packaging : 4
To keep at +2°C minimum 6 months

Frozen Delicacy with Duck Liver
(50% Bloc of Foie Gras)



Gencod : 3 10454 206001 4
Net weight : 0,750 L
Packaging : 3
To keep at -18°C minimum 9 months

Duck Foie Gras Sauce
(40% of Foie Gras)



Gencod : 3 10454 101736 1
Net weight : 0,500 L
Packaging : 4
To keep at +2°C minimum 6 months

Preparation of Duck Foie Gras
Creme Brulee (40% of Foie Gras)



Gencod : 3 10454 101737 8
Net weight : 0,500 L
Packaging : 4
To keep at +2°C minimum 6 months



Preparation for Duck Liver
Espuma (40% of Foie Gras)



Gencod : 3 10454 101738 5
Net weight : 0,500 L
Packaging : 4
To keep at +2°C minimum 6 months

Preserved Duck Foie Gras

Whole

Whole Duck Foie Gras
with 2 Peppers and Champagne



Gencod : 3 16145 000123 1
Net weight : 200 g
Packaging : 6
To keep 4 years *

Whole Duck Foie Gras
with Figs



Gencod : 3 10454 000124 8
Net weight : 200 g
Packaging : 6
To keep 4 years*

Whole Duck Foie Gras



Gencod : 3 10454 000176 7
Net weight : 80 g
Packaging : 12
To keep 4 years*

*from date of shipment

Preserved Duck Foie Gras

Whole

Whole Duck Foie Gras



Gencod : 3 16145 017558 2
 Net weight : 180 g
 Packaging : 12
 To keep 4 years*

Whole Duck Foie Gras



Gencod : 3 16145 000159 1
 Net weight : 200 g
 Packaging : 6
 To keep 4 years*

Whole Duck Foie Gras



Gencod : 3 16145 000167 6
 Net weight : 400 g
 Packaging : 6
 To keep 4 years*

Bloc with Truffles

Bloc of Duck Foie Gras
 with Truffles



Gencod : 3 16145 016527 9
 Net weight : 75 g
 Packaging : 24
 To keep 4 years*

Bloc

Bloc of Duck Foie Gras



Gencod : 3 16145 005150 3
 Net weight : 50 g
 Packaging : 24
 To keep 4 years*

Bloc of Duck Foie Gras



Gencod : 3 16145 016535 4
 Net weight : 75 g
 Packaging : 24
 To keep 4 years*

Bloc of Duck Foie Gras



Gencod : 3 16145 016349 7
 Net weight : 135 g
 Packaging : 12
 To keep 4 years*

Bloc of Duck Foie Gras



Gencod : 3 16145 016357 2
 Net weight : 200 g
 Packaging : 12
 To keep 4 years*

*from shipment date

Preserved Duck Foies Gras

Foie Gras'n Toast

During the « Journée gourmande 2008 », Rougié wins for the second consecutive time the gastronomic speciality contest organised by AELIA.

This box contains :



1 Bloc of Duck Foie Gras
glass jar - 50gr



1 small bag with 3 slices
Raisins Buns - 15gr



1 Spoon



Gencod : 3 10454 090130 2
Net weight : 65g
Packaging : 12
To keep 9 months*

Gifts box - 3 products

**New
2013**

3 products Box



This box contains :

1 Figs Confit cooked in old style - 100g
1 Bloc of Duck Foie Gras - 200g
1 Terrine of Duck Confit - 180g

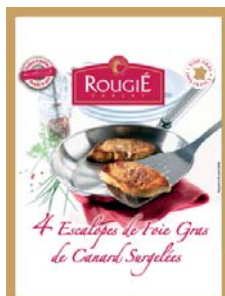
Gencod : 3 16145 090118 1
Net weight : 480 g
Packaging : 5
To keep 1 year*

Quick-Frozen Duck Foies Gras et Specialties

Raw Products

IQF¹ Slices of
Raw Duck Foie Gras x4

**New
2013**



Gencod : 3 16145 109320 5
Net weight : 140 g (4 slices of 25/40g)
Packaging : 12
To keep minimum 9 months* at -18°C

IQF¹ Slices of
Raw Duck Foie Gras x4

**New
2013**



Gencod : 3 16145 109121 8
Net weight : 180 g (4 slices of 40/60g)
Packaging : 12
To keep minimum 9 months* at -18°C

Quick-Frozen Raw
Duck Foie Gras without Veins

**New
2013**



Gencod : 3 10454 381313 8
Net weight : 400 g
Packaging : 8
To keep minimum 9 months* at -18°C

Quick-Frozen Raw Seasoned
Duck Foie Gras without Veins

**New
2013**



Gencod : 3 10454 105473 1
Net weight : 500 g
Packaging : 4
To keep minimum 9 months* at -18°C

Transformed Products

Quick-Frozen
Whole Duck Foie Gras

**New
2013**



Gencod : 3 16145 105469 5
Net weight : 300 g
Packaging : 8
To keep minimum 9 months* at -18°C

IQF¹ Duck Foie Gras
Ravioles

**New
2013**



Gencod : 3 10454 103099 5
Net weight : 250 g (about 25 pieces)
Packaging : 12
To keep minimum 9 months* at -18°C

¹IQF = Individually Quick Frozen
*from shipment date



Terrines & Pates



Gastronomic Specialities

Terrine of Duck Leek Fondue and Foie Gras
(20% of Duck Foie Gras)

New
2012



Gencod : 3 16145 101742 3
Net weight : 1 000 g
Packaging : 4
To keep at +2°C minimum 1 year

Pressed vegetables with Foie Gras
(20% of Duck Foie Gras)

New
2011



Gencod : 3 10454 107019 9
Net weight : 1 000 g
Packaging : 4
To keep at +2°C minimum 1 year

Duck Meat Terrine with Duck Liver
(20% of Duck Foie Gras)
Without Pork nor Alcohol



Gencod : 3 10454 101741 2
Net weight : 1 000 g
Packaging : 4
To keep at +2°C minimum 1 year

Duck Terrine with Small Mushrooms and Duck Foie Gras
(20% Bloc of Duck Foie Gras)



Gencod : 3 10454 101540 4
Net weight : 1 000 g
Packaging : 4
To keep at +2°C minimum 1 year

Pigeon Terrine with Duck Foie Gras and Sour Cherries
(20% Bloc of Duck Foie Gras)



Gencod : 3 10454 103004 9
Net weight : 1 000 g
Packaging : 4
To keep at +2°C minimum 1 year

Beef Shank Terrine with Duck Foie Gras
(20% Bloc of Duck Foie Gras)



Gencod : 310454 101739 2
Net weight : 1 000 g
Packaging : 4
To keep at +2°C minimum 1 year

Marbre of Goose Foie Gras with mushrooms
(25% Bloc of goose Foie Gras)



Gencod : 3 16145 100722 6
Net weight : 500 g small size
Packaging : 6
To keep at +2°C minimum 1 year

Gencod : 3 16145 100730 1
Net weight : 1 000 g
Packaging : 4
To keep at +2°C minimum 1 year

Terrines Saveurs

Duck Terrine with
Tomato and Pesto
a mixture of herbs, olive oil
cheese and pine nuts)

**New
2013**



Gencod : 3 16145 102564 0
Net weight : 1 000 g
Packaging : 4
To keep at +2°C minimum 1 year

Marbled Duck Terrine



Gencod : 3 10454 102562 5
Net weight : 1 000 g
Packaging : 4
To keep at +2°C minimum 1 year

Le Presse, Speciality of
Duck Meat (100% Duck Meat:
Confit, Duck breast, Gizzards)
Without Pork nor Alcohol



Gencod : 3 10454 100226 8
Net weight : 1 000 g
Packaging : 4
To keep at +2°C minimum 1 year

Duck Breast Terrine with
Green Asparagus



Gencod : 3 10454 102559 5
Net weight : 1 000 g
Packaging : 4
To keep at +2°C minimum 1 year

Duck Tenderloins Terrine
with 6 Aromatic Herbs



Gencod : 3 10454 102560 1
Net weight : 1 000 g
Packaging : 4
To keep at +2°C minimum 1 year

Duck Terrine Vigneronne
with Chestnuts bits



Gencod : 3 10454 102561 8
Net weight : 1 000 g
Packaging : 4
To keep at +2°C minimum 1 year

Terrine with Pheasant
and Chanterelles Mushrooms



Gencod : 3 10454 102555 7
Net weight : 1 000 g
Packaging : 4
To keep at +2°C minimum 1 year

Terrine with
Rabbit and Olives



Gencod : 3 10454 102563 2
Net weight : 1 000 g
Packaging : 4
To keep at +2°C minimum 1 year

Terrine with Poultry Livers



Gencod : 3 16145 110345 4
Net weight : 1 000 g
Packaging : 4
To keep at +2°C minimum 1 year

Preserved Terrines, Poultry & Game Pates

Goose Rillettes
(100% Goose Meat pate)



Gencod : 3 16145 006092 5
Net weight : 180 g
Packaging : 24
To keep 4 years*

Goose Terrine Provencal Style



Gencod : 3 10454 002410 0
Net weight : 180 g
Packaging : 24
To keep 4 years*

Duck Rillettes (Duck Meat Pate)



Gencod : 3 16145 006203 5
Net weight : 180 g
Packaging : 24
To keep 4 years*

Duck Terrine with Green Pepper-



Gencod : 3 16145 012246 3
Net weight : 180 g
Packaging : 24
To keep 4 years*

Terrine of Duck Confit



Gencod : 3 16145 004286 0
Net weight : 180 g
Packaging : 24
To keep 4 years*

Hare Terrine with Provencal Herbs



Gencod : 3 10454 002550 3
Net weight : 180 g
Packaging : 24
To keep 4 years*

«Baguettes» Pates

«Baguette» 4x100g

Duck Breast Terrine with Sauterne Wine 100g
Country Pate with Chestnuts 100g
Terrine with Perigord Walnuts (pure pork) 100g
Venison Terrine with Bilberries 100g

Gencod : 3 10454 090128 9
Net weight : 4 x 100 g
Packaging : 12
To keep 4 years*



THE IDEAL
GIFT!

*from shipment date



Meats, Oils, Fats



& Truffles

Meats, Oils, Fats & Truffles

Smoked Breast

Whole Smoked Duck Breast



Gencod : 3 16145 202177 1
Net weight : About 290 g
Packaging : 12
To keep at +2°C minimum 3 months

Smoked Sliced Duck Breast



Gencod : 3 10454 240655 3
Net weight : 90 g
Packaging : 12
To keep at +2°C minimum 3 months

Smoked Sliced Duck Breast



Gencod : 3 16145 204536 4
Net weight : About 260 g
Packaging : 12
To keep at +2°C minimum 3 months

Smoked Sliced Duck Breast



Gencod : 3 10454 205387 0
Net weight : About 290 g
Packaging : 9
To keep at +2°C minimum 40 days

Dried Duck Tenderloin Flakes



Gencod : 3 10454 205162 3
Net weight : 250g
Packaging : 9
To keep at +2°C minimum 30 days

Meats, Oils, Fats & Truffles

Confits Cooked, Gizzards, Cassoulet

Duck Confits Cooked
in Duck Fat



Gencod : 3 16145 004375 1
Net weight : 575 g
Packaging : 12
To keep 4 years*

Duck Confits Cooked
in Duck Fat



Gencod : 3 16145 018147 7
Net weight : 1 350 g
Packaging : 6
To keep 4 years*

Duck Confits Cooked
in Duck Fat



Gencod : 3 16145 013404 6
Net weight : 3 825 g
Packaging : 4
To keep 4 years*

Duck Gizzards Cooked
in Duck Fat



Gencod : 3 16145 017981 8
Net weight : 385 g
Packaging : 12
To keep 4 years minimum*

Duck Gizzards Cooked
in Duck Fat



Gencod : 3 16145 012513 6
Net weight : 765 g
Packaging : 12
To keep 4 years minimum*

Perigord Cassoulet
with Duck Confit



Gencod : 3 16145 010626 5
Net weight : 420 g
Packaging : 12
To keep 4 years minimum*

Perigord Cassoulet
with Duck Confit



Gencod : 3 16145 010634 0
Net weight : 840 g
Packaging : 12
To keep 4 years minimum*

Meats, Oils, Fats & Truffles

Oils

Walnut Oil



Gencod : 3 16145 009504 0
Net Weight : 1/2 L
Packaging : 12
To keep 4 years*

Hazelnut Oil



Gencod : 3 16145 012319 4
Net Weight : 1/2 L
Packaging : 12
To keep 4 years*

Grape Seeds Oil



Gencod : 3 16145 012653 9
Net Weight : 1/2 L
Packaging : 12
To keep 4 years*

Fats

Goose Fat



Gencod : 3 16145 000108 9
Net Weight : 320 g
Packaging : 12
To keep 4 years*

Duck Fat



Gencod : 3 16145 000086 0
Net Weight : 320 g
Packaging : 12
To keep 4 years*

Truffles Breakings

Truffles Breakings



Gencod : 3 16145 008346 7
Net Weight : 50g
Packaging : 4
To keep 4 years*

Side Dishes

Onion Confit cooked in a old style



Gencod : 3 10454 009510 0
Net Weight : 100 g
Packaging : 12
To keep 1 year*

Figs Confit cooked in a old style



Gencod : 3 10454 009511 7
Net Weight : 100 g
Packaging : 12
To keep 1 year*



Seafood Products



European Lobster

Quick-Frozen Shelled Raw European
Lobster Tail and Claws

New
2013

The Rougié high technology

The shelling by high pressure is for the time being the only known technique to shell a raw lobster without altering the flesh.

The principle ?

After going under pressure progressively to 2800 bars, the lobster loses consciousness and dies without any stress. As soon as the high pressure cycle is over, the lobsters are ready to be shelled, avoiding the risk of loss a Chef encounters when working with fresh products. The cryogenic freezing is done before the product is vacuum sealed, in order to optimize the conservation. Rougié, the precursor of this technique is therefore able to offer blue lobster all year long, the most desired variety of lobster. It is exclusively caught during the optimal period, when the delicacy of the flesh is at its peak.



Gencod : 3 16145 103108 5
Net weight : 190-220 g
Packaging : 6
To keep minimum 9 months* at -18°C



PRACTICAL, TIME SAVING AND EASY TO USE

- No blanching and shelling step, product is ready to use
- No loss of product
- Complete control of cooking with all the preparation possibilities: baked, sautéed, bain marie, grilled... Can even be used as carpaccio. Find our recipes on our website www.rougie.com

QUALITY

The lobster fishing season every year falls between May and September. This period is just weeks after the annual molt, when the lobster are at their peak in weight and protein. Both the intrinsic and sensorial qualities of the flesh are optimal. This is why 100% of Rougié's lobster are fished, transformed and flash frozen during this time, at the very peak of the meat's ideal form. Also, our special fishing zone is situated near the Scottish and Irish coasts, known for the feshiest specimens.



Rougié

S A R L A T



Avenue du Périgord - 24 200 SARLAT - FRANCE
Tél.: 05 53 31 72 00 - Fax : 05 53 59 36 88
www.rougie.com