

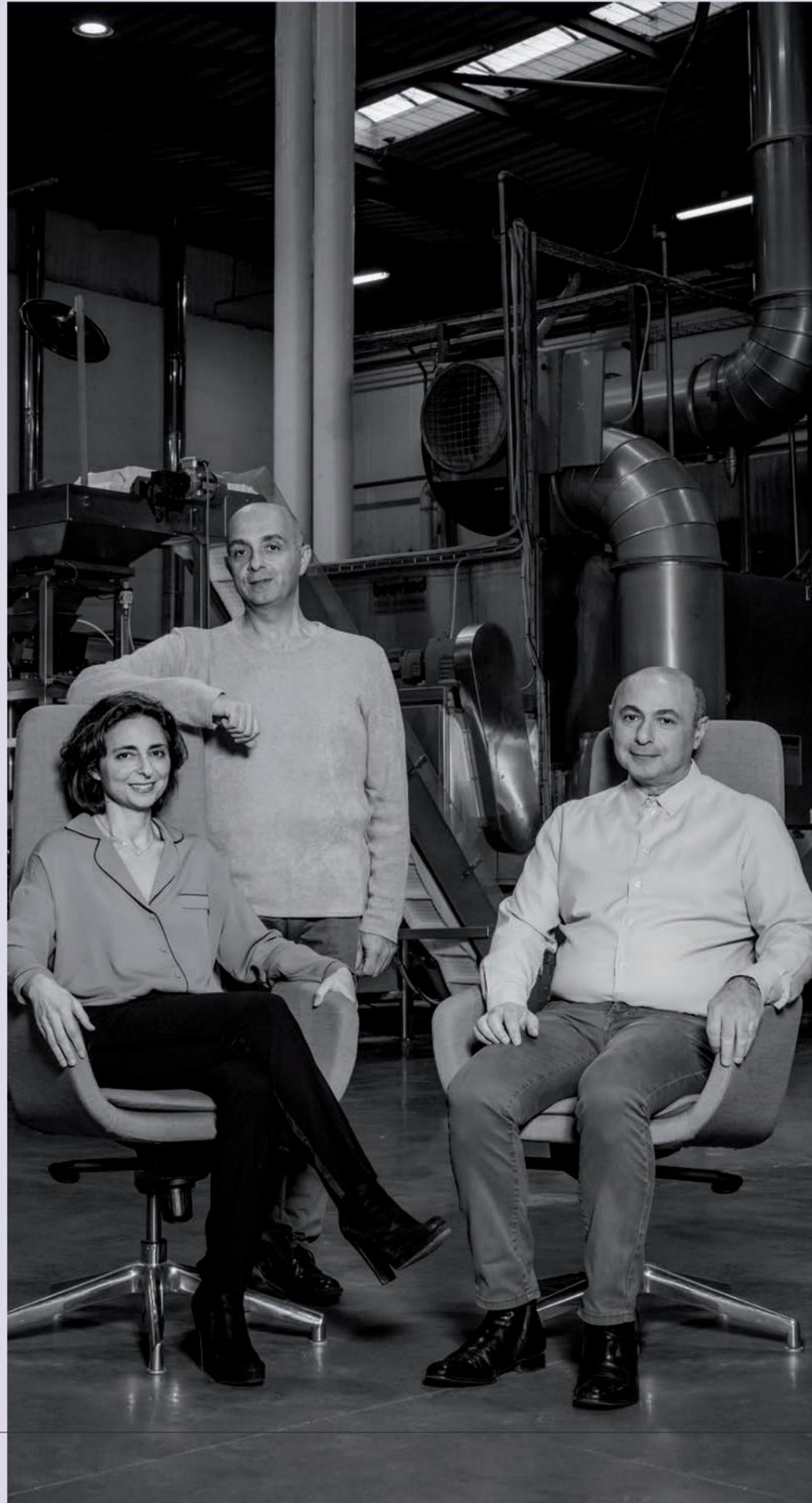


DRIED FRUITS AND NUTS

MANUFACTURER OF EXCEPTION

ONE FAMILY, ONE KNOW-HOW

Esprit Gourmand has close to 100 years of expertise in nuts, confectionery and high quality food trading.



SINCE 1922

Founded in Marseille in 1922, Esprit Gourmand is a family-run business specialised in roasting and transforming nuts as well as preparing premium specialty food.

It is the oldest nut roasting company still in activity in France.

Listed in all French «palaces», nearly all 5 star hotels in France and in many prestigious hotels worldwide, Esprit Gourmand is a key player in the luxury hospitality industry.

Located in the south of France, the 5000m² factory is dedicated to roasting, preparing and packaging upmarket products. Our experienced quality-driven personnel prepare, manage or sell up to 6 tons of products daily.

With more than 20 years experience in luxury hospitality, the company has developed expert market knowledge and strong relationships with chefs, Food & Beverage managers and their teams.

OUR VALUES

ESPRIT GOURMAND, THE QUEST FOR PERFECTION.

QUALITY

Selection of the highest quality nuts and dried fruits from the best origins and the latest harvest.

Microbiological and organoleptic tests on every batch received to ensure quality.

KNOW-HOW

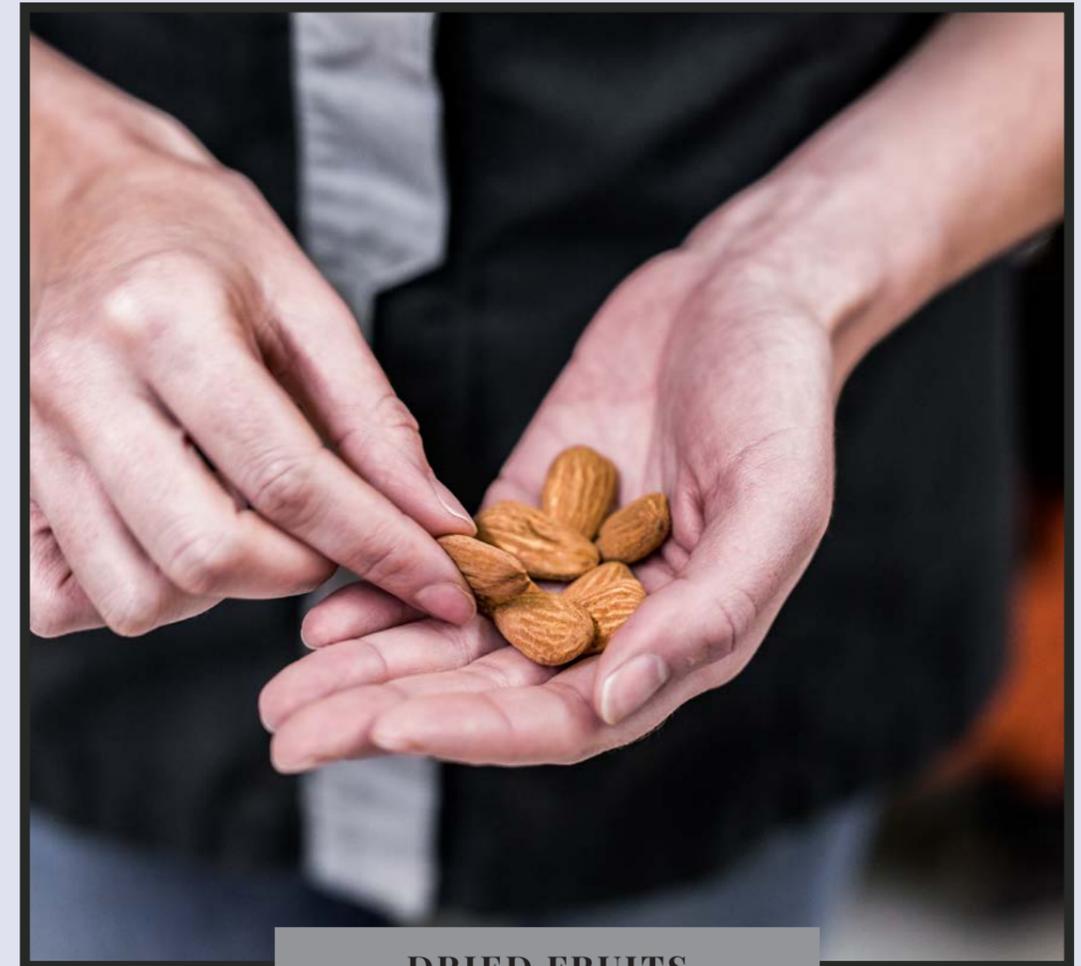
A dedicated R&D team of chefs developing original and unique recipes.

Rigor and attention to detail in the selection, preparation, packaging and presentation of the products.

SERVICE

Production and preparation of our products to order to ensure utmost freshness.

Made to measure products, recipes and personalised packaging.



DRIED FRUITS

Esprit Gourmand meticulously selects raw material based on several criteria.

Nuts origins and varieties have a noticeable impact on flavour, texture and crunch. For instance, almonds are sourced from different origins, each giving distinctive characteristics, enabling a large panel of use. There are more than 25 origins for this nut alone throughout the Mediterranean basin and beyond.

Freshness also has an impact on flavour. Esprit Gourmand only supplies products from the latest harvest.

1 BAR RANGE



ROASTED AND FLAVOURED NUTS

Flavoured nuts are by far the most emblematic products in the BAR range.

Many herbs and spices pair perfectly with dried nuts. R&D teams are constantly working on development of new flavours in order to offer customers original creations.

From the now legendary truffle cashew nut to the Cubeb pepper macadamia nut, the range offers a large choice of unique products.

SALTED MIXED NUTS

Simply salted, flavoured or spicy, Esprit Gourmand offers a comprehensive range of mixed nuts.

The range also includes a selection of sweet and salty mixes. Pralines and dried fruits bring softness and sweetness to crunchy nuts.

In order to meet the specific requirements and needs of customers, the R&D team develops tailor-made mixed nuts.

CAMELISED NUTS

The secret of Esprit Gourmand pralines is to cook the nuts during caramelisation process. This technique was perfected in the family home kitchen in the 60s.

The nuts are caramelised in copper cauldrons which deliver and even distribution of heat. Once caramelised, pralines can be flavoured, such as sesame and 5-spice caramelised pecan nuts or ginger and lime caramelised hazelnuts.



MINIBAR RANGE 2

A WIDE VARIETY OF PRODUCTS AND SEVERAL ORGANIC REFERENCES AVAILABLE

HIGH QUALITY PRODUCTS EXCLUSIVELY DISTRIBUTED IN TOP-END HOTELS.

With quality and authenticity as a company motto, minibar products are treated as true luxury goods.

For optimal quality control, minibar jars are meticulously packed by hand, allowing rigorous selection of the final product. Broken or damaged nuts are discarded.

Several types of presentation have been designed to match the different hotels ambience. The jars have been selected to suit minibar size restrictions. They are vacuum sealed or packaged in protective atmosphere for extended shelf life.



GLASS JAR

- 106ml
- 156ml
- 200ml

JARS AND PERSONALISED LABELS



PET JAR

- 100ml
- 200ml



3 WELCOME PRODUCTS RANGE



A SPECIAL ATTENTION...

A WIDE CHOICE OF TREATS

To welcome your guests with utmost attention, Esprit Gourmand accompanies its clients the moment guests check in their room with welcome and turndown products.

The best local and traditional confectioneries have been selected from small producers. They all follow specific recipes and know-how from the South of France. A real treat for the taste buds !

Fruit jellies, nougats, calissons, berlingots from Pézenas ... these little delicacies are ideal to greet your guests.

In bulk, individually wrapped or packaged in small containers, you can choose the right size product for your hotel. Personalisation is also available with your logo or visual guidelines.



A COMPLETE, HEALTHY AND VARIED OFFER TO SATISFY ALL BREAKFAST NEEDS.



ORGANIC CEREALS

From simple oats to mueslis, clusters, gluten-free cereals or the new range of granolas, Esprit Gourmand offers a complete and varied breakfast selection.

The products are all organic and palm oil-free. For more convenience, individual packaging is also available.

ORGANIC JAMS AND SPREADS

Esprit Gourmand offers a rich range of jams and organic honeys.

For chocolate addicts, the hazelnut cocoa spread and its intense variant will delight the finest gourmets.

Made from Piedmont hazelnuts, both spreads are made to order by dedicated pastry chefs.

ORGANIC DRIED FRUITS AND NUTS

Consumed on their own, with cereals or paired with a yogurt, these healthy and natural products are real nutritional bombs.

Crunchy or soft, sour or sweet, all flavours are available for a tailor-made breakfast.

BREAKFAST RANGE

4



5 PASTRY RANGE



A PROFESSIONAL RANGE CREATED FOR PASTRY CHEFS AND CHEFS.

Prepared to order for optimal freshness, the range includes a very wide choice of quality raw or transformed nuts and dried fruits.

Several varieties, origins, textures and flavours are available, enabling the creation of the most refined pastries and unparalleled complexity of flavours.

Tailor-made products are often developed to meet chefs requirements. A real partnership is then established, tests are carried out in order to source the optimal ingredients, percentages of each component and preparation processes.

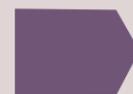
From nut powders, pastes or pralinés, each finished product follows a specific manufacturing process, created to respect and enhance each raw material and to create an exceptional end product.



«The Esprit Gourmand brand, chosen during a blind test with my entire team, is used in our kitchen. We have selected a wide selection of nuts and powders such as almond or hazelnut»

- Thierry Marx, 2 Michelin Star chef at the Camelia restaurant - Mandarin Oriental Hotel Paris -

SOME
REFERENCES...



FRANCE

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LES AIRELLES
LE CRILLON
LE BRISTOL
LE RITZ
LE NORMANDY BARRIÈRE
LE MAJESTIC
LE BYBLOS
LA COORNICHE
DOMAINE DE MURTOLI

CHEVAL BLANC - ST BARTHELEMY
EDEN ROCK - ST BARTHELEMY
...



EUROPE

HÔTEL DE PARIS MONTE CARLO SBM - **MONACO**
MERIDIEN BEACH PLAZA - **MONACO**

LAUSANNE PALACE - **LAUSANNE**
PRESIDENT WILSON - **GENEVA**
PARK GSTAAD - **GSTAAD**

SOFITEL LE LOUISE - **BRUSSELS**

FINCA CORTESEIN - **CASARES-MALAGA**
GRAN MELIA PALACIA - **MADRID**

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FOUR SEASONS - **MILAN**
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