



Monsieur Ticcote



Du Bon, du Beau, du Bocal...

LE GARDE-MANGER

Starters or appetizers



- **DRIED TOMATO COUNTRY SPREAD - 100g**
Meat, lard and pork liver (from France), dry ham (from France), onions, dried tomatoes 30%, milk, salt, pepper, spices
- **OLIVE COUNTRY SPREAD - 100g**
Meat, lard and pork liver (from France), dry ham (from France), onions, green olives and black olives 30%, milk, salt, pepper, spices
- **SHEEP MILK CHEESE COUNTRY SPREAD - 100g**
Meat, lard and pork liver (from France), dry ham (from France), onions, fresh sheep milk cheese 30%, milk, salt, pepper, seasonings
- **OLDSTYLE MUSTARD COUNTRY SPREAD - 100g**
Meat, lard and pork liver (from France), dry ham (from France), onions, oldstyle mustard 30%, milk, salt, pepper, spices
- **BLACK OLIVE CHACHOUKA - 100g**
Tomatoes, red peppers, onions, black olives, paprika, garlic
- **SAVOURY CLAFOUTIS WITH COURGETTES AND OLIVES - 150g**
Milk, eggs, wheat flour, fresh cream, courgettes, green olives, yeast, salt
- **SAVOURY CLAFOUTIS WITH COMTE CHEESE AND PARIS MUSHROOMS - 150g**
Milk, eggs, wheat flour, fresh cream, paris mushrooms, comte, yeast, salt
- **SAVOURY CLAFOUTIS WITH PEPPERS AND ONIONS - 150g**
Milk, eggs, wheat flour, fresh cream, peppers, onions, yeast, salt
- **CREAM OF MARROW WITH NUTMEG - 300g**
Marrow, fresh cream, poultry stock, salt, pepper, garlic, nutmeg

Main courses



- **BEEF WITH TOMATO - 280g**
Beef meat 160g (from France), concentrated tomato, white wine, onions, carrots, wheat flour, salt, pepper, garlic, seasonings, rapeseed oil and olive oil
 - **STEWED VEAL WITH CITRUS FRUIT - 280g**
Veal meat 160g (from France), concentrated tomato, white wine, orange and lemon juice, onions, carrots, orange and lemon zest, wheat flour, salt, pepper, garlic, seasonings, rapeseed oil and olive oil
 - **POULTRY TAJINE WITH DATES AND DRIED APRICOTS - 280g**
Yellow chicken filets 160g (from France), onions, dried dates and apricots, honey, cornflour, Raz el hanout spices, poultry stock, almonds, rapeseed oil and olive oil, celery
 - **VEAL IN PORT WITH TOMATO CONFIT - 280g**
Veal meat 160g (from France), dried tomatoes, shallots, vegetable stock, cornflour, port, fresh cream, garlic, rapeseed oil and olive oil
- Our complete meal :**
- **CLASSIC SHEPHERD'S PIE - 300g**
Mixed beef meat 150g (from France), potatoes, tomatoes, onions, shallots, milk, salt, pepper, garlic, butter, fresh cream, poultry stock, salt, rapeseed oil and olive oil
 - **CHILI CON CARNE, RED KIDNEY BEANS AND SWEET PEPPER - 300g**
Mixed beef meat 120g (from France), red kidney beans, onions, tomatoes, beef stock, cornflour, cumin, espelette pepper, rapeseed oil and olive oil, celery
 - **SHREDDED DUCK WITH MASHED POTATOES - 300g**
Duck meat 150g (from France), potatoes, carrots, onions, milk, shallots, butter, fresh cream, concentrated tomato, salt, pepper, garlic

To Order : www.monsieurTiccote.fr ou au + 33 6 81 14 90 60

Side dishes/trimmings



- CREAMY CORAL LENTILS WITH CUMIN - 150g*
Coral lentils, onions, carrots, fresh cream, salt, poultry stock, celery, cumin, pepper
- BOULANGERE POTATOES - 150g
Potatoes, onions, poultry stock, celery, butter
- FRESH VEGETABLE RATATOUILLE - 150g*
Courgettes, onions, tomatoes, red and green peppers, seasonings, salt, rapeseed oil and olive oil

- MASHED POTATOES WITH MASCARPONE - 150g
Potatoes, milk, mascarpone cream, butter, salt, pepper
- MASHED SPLIT PEAS WITH LACAUNE HAM - 150g
Split peas, onions, carrots, fresh cream, vegetables stock, salt, pepper, lacaune dried ham
- SMALL VEGETABLE FLAN - 150g
Peas, carrots, green beans, turnips, yeast, salt

* An idea ! suggest these side dishes also as a starter - served warm or cold

The desserts/sweets



- ORANGE PARFUM RICE PUDDING S - 100g
Milk, short grain white rice, sugar, orange zests
- APPLE FLOGNARDE - 70g
Apples, milk, eggs, fresh cream, sugar, corn flour, yeast, vanilla extract
- LIGHT CARAMEL FLAN - 100g
Milk, eggs, sugar, white vinegar, vanilla extract

- RASPBERRY AND APPLE PUDDING - 100g
Milk, bread, apples, eggs, sugar, flour, raspberry, salt
- CANDIED APPLES WITH CINNAMON - 90g
Apples, sugar, butter, cinnamon
- CHOCOLATE WITH ALMONDS AND WALNUTS - 70g
Dark chocolate 64%, sugar, butter, eggs, flour, walnuts, almonds
- COFFEE FLAVOURED CREAM - 100g
Milk, sugar, white chocolate, corn flour, coffee

How to use



1
Unscrew and remove the lid of the jar



2
Remove the label if you wish...

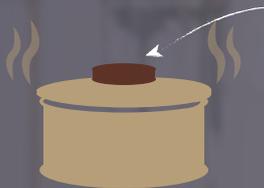


3
Microwave heating according to the product.



4
Enjoy the dish directly in the jar or pour it in the container of your choice

Options



OPTION « GOODIES » :

Remove the lid on the jar without screwing it, put the goodie in the center of the lid to turn the jar into a casserole!



THE TOOTH SPOON
length : 15 cm



CUTLERY KIT

Fully recyclable corn starch cutlery kit
1 fork and spoon + 1 dessert spoon
+ napkin + salt / pepper

Size of the boxes

PACKAGING BY 12 JARS / CARTON



Cartons of 12
"Desserts"
(l) 200mm x (L) 133mm x (h) 125mm



Cartons of 12
"Starters & Side Dishes"
(l) 255mm x (L) 170mm x (h) 138mm



Cartons of 12
"Main Courses"
(l) 310mm x (L) 206mm x (h) 160mm

Your Signature jar

Do you want a "Signature" jar for your establishment?
We can produce it under certain conditions.

Shipping cost

depends on quantity and place delivery