

PETROSSIAN

FONDÉ À PARIS EN 1920



PETROSSIAN, EXPERTISE À LA FRANÇAISE

In the 1920s, brothers Melkoun and Mouchehgh Petrossian had the extraordinarily avant-garde idea of introducing France to sturgeon roe.



Mouchehgh and Melkoun Petrossian

Indeed, the Petrossian family is known for being the first to bring caviar into France in 1920, thus continuing on the path of a family destiny dedicated to caviar since Lazare Mailoff, an ancestor from the maternal branch, began running fishing concessions on the Caspian Sea in 1815.

The success of their venture far exceeded their wildest dreams. In a country known throughout the world for its gastronomy, caviar became the deliciously exotic food everyone craved. Since then, from Paris to New York, caviar has quite naturally taken on the role of an elegant and superb ambassador for luxury.

Petrossian, a family business, is a French institution for nearly 100 years. His name is so bound to caviar that it has become synonymous with caviar.



Boutique en 1920

Petrossian’s unique French expertise

The best leathers alone do not make a Hermes bag and the best champagne grapes a Dom Pérignon product, the best sturgeon roe does not constitute Petrossian caviar. Nothing can be accomplished without the talent of a craftsman, or rather an artist.

At Petrossian, this ancestral expertise in sublimating raw material is held and passed down through the generations.

We work in a “hand-crafted” and “haute couture” spirit and the stars of the show are the fingers, eye, nose and palate of the person who selects, tastes and refines the product. Nothing is left to chance. Original tins are hand-picked and constantly tasted. Only a lucky few are deemed fit to integrate the secret process that will transcend the ingredient and give birth to Petrossian caviar.

Selection starts by breathing in the caviar’s aroma. The grain’s shine, colour and, most importantly texture are then examined.

We then listen to the caviar “sing” and a grain of caviar is delicately fingered to test its firmness (not too firm, not too soft). Finally, the caviar is tasted, rolled around in the mouth like wine, to observe its complexity, length of finish, and determine its potential

There are at least two crafts required to make caviar (like wine’s growing and making processes). The first is to farm fish and collect roe.

The second, that of Petrossian experts, is to sublimate caviar with a continuous selection process and maturing, not forgetting many other company secrets.

Armen Petrossian was also the first in France to sell farmed caviar in 1998.



Armen Petrossian



The biggest tins of caviar ever conceived

A world first. 2013 collection

Named “Ivan the Terrible®” “Grande Catherine®” and “Juste Alexandre®” with a nod to Russia’s most emblematic Tsars, these extraordinary tins are a unique expression of authentic Slav festive spirit, hospitality and immoderation.

The party table is a theatre staging the finest delicacies for life’s outstanding events. Caviar

was missing its ultimate jewel case, and it’s just been created by Armen Petrossian. Each piece in this limited edition is hand packed, and each label hand lithographed and numbered.

Every tin is prepared on special order and is delivered exclusively for the occasion by our caviar specialists.

Caviar

Once dominated by two countries, the USSR and Iran, caviar has been produced exclusively by farmed sturgeon since 2008.

Today, there are some one hundred sturgeon farms in the world, distributed across all five continents, especially Europe (France, Italy, Bulgaria, Russia), North America (USA, Canada), Asia (China), and the Middle East (Israel).

There are 27 Acipenseridae species, 5 of which occur mainly in farms. Every variety of sturgeon has its own special features. The country or region where they are farmed is of little importance.

The quality of the farm, the preparation of the raw material, and producing traditional 1.8 kg tins are the primary focus of our experts' attention.

Next come our ancestral know-how and the magic our "Caviarologists®" work with their acute sense of smell, touch, sight and taste, which take more than 10 years to hone to perfection.



Beluga caviar
"Special Reserve®"

(Huso huso)

Farmed on the banks of the Danube, a rare, majestic fish, one of the largest fish farmed in the world. Beluga caviar has a large, moist grain, light grey to deep grey in colour.

The characteristic taste of Huso huso caviar lies in its delicate, silky and highly complex flavour with a very long finish, in which mellow notes follow on from a subtle hazelnut taste in a symphony of flavours.

- Tin 30 g EL84
- Tin 50 g EL82
- Tin 125 g EL76
- Tin 250 g EL74



Ossetra caviar
"Special Reserve®"

(Ac. gueldenstaedtii)

The Special Reserve designation marks out this farmed Ossetra caviar with extraordinary characteristics, whose roe varies from light to dark amber, honey or gold.

This caviar is wonderfully sensual, its grains roll on the palate and tongue, bursting for our greatest pleasure in refined tastes of the sea and very delicate dried fruity notes on the finish.

- Tin 30 g EG84
- Tin 50 g EG82
- Tin 125 g EG76
- Tin 250 g EG74

Keep refrigerated at 0° + 4°C.

Once the tin is opened, the caviar must be consumed immediately.



Baïka® caviar
"Special Reserve®"

(Ac. baerii)

This Siberian sturgeon, specially selected from the most mature specimens, yields grains that are almost black and are larger than the average Siberian caviar.

It has discernable nutty, iodized notes and a fairly creamy texture.

This caviar strikes an excellent balance between strength and length in the mouth.

- Tin 30 g EM32
- Tin 50 g EM52
- Tin 125 g EM16
- Tin 250 g EM14



Daurenki® caviar
"Special Reserve®"

(Ac. schrenckii and H. dauricus)

The Amur River, forming the border between Russia and China, is home water to the marriage of the Dauricus and the Schrenckii sturgeons.

Reared in the Shanghai region, this sturgeon yields golden grains with tan highlights.

This caviar features a very firm texture and a smooth, almost buttery, flavour.

It is an excellent initial approach to the "Special Reserve" class of caviar.

- Tin 30 g EJ32
- Tin 50 g EJ52
- Tin 125 g EJ16
- Tin 250 g EJ14



Alverta® caviar
"Special Reserve®"

(Russian sturgeon)

Alverta® "Special Reserve" is the nec plus ultra of Russian sturgeon from Northern Europe.

This caviar shows an intense luminosity as well as a fruity and marine taste with touches of sweet almond and a rolling texture.

With a light brown to dark skin, an intense and staying taste, Alverta® has a unique personality.

- Tin 30 g EA32
- Tin 50 g EA52
- Tin 125 g EA16
- Tin 250 g EA14

All our caviars are also available in 375 g, 500 g, 1 kg and 2,5 kg tins.



Beluga caviar “Tsar Imperial®”

(Huso huso)

Mythical caviar from the rarest and largest sturgeons farmed in the world. This caviar offers large grains of exceptional dove-grey colour.

Tsar Imperial Beluga stands out thanks to its lustrous roe and melt-in-the-mouth texture. This caviar offers soft, delicate texture on the palate, subtle contours and great balance.

Tin	30 g	EL32
Tin	50 g	EL52
Tin	125 g	EL16
Tin	250 g	EL14



Ossetra caviar “Tsar Imperial®”

(Ac. gueldenstaedtii)

The Tsar Imperial Ossetra selection comes from one of the best Ossetra sturgeon caviars, from different countries and farms.

This dark amber to golden caviar has a pleasant, firm and sensual texture. The grains roll between the palate and the tongue as its flavours develop in the mouth. It is farmed in various countries, including Bulgaria, Israel and China.

Tin	30 g	EI84
Tin	50 g	EI82
Tin	125 g	EI76
Tin	250 g	EI74



Baïka® caviar “Tsar Imperial®”

(Ac. baerii)

Acipenser Baeri originally comes from Siberia. Petrossian has been offering this product since 1998 and has taken an active part in developing and increasing the quality of farm production, notably in France and in other countries such as China.

Tsar Imperial Baïka® varies in colour, from dark grey to black. It has a clean taste, with a dominant woody and fruity note for a fresh-tasting flavour.

Tin	30 g	EF84
Tin	50 g	EF82
Tin	125 g	EF76
Tin	250 g	EF74

Keep refrigerated at 0° + 4°C. Once the tin is opened, the caviar must be consumed immediately.



Daurenki® caviar “Tsar Imperial®”

(Ac. schrenckii and H. dauricus)

The fruit of the marriage between the sturgeons of the Amur River forming the border between Russia and China, this caviar is very smooth, with large grains varying from bronze to golden.

Featuring firm, luminous beads, this caviar keeps very well and is ideal for making aperitif snacks.

Tin	30 g	EW84
Tin	50 g	EW82
Tin	125 g	EW76
Tin	250 g	EW74



Alverta® caviar “Tsar Imperial®”

(Russian sturgeon)

Alverta® Tsar Imperial is made from a specially selected Russian sturgeon.

Its roes undergo maturing and a special process to obtain a powerful, highly iodized flavour. The texture is firm and the colour varies from deep honey to caramel. This is an ideal caviar for all those who appreciate a product of great character.

Tin	30 g	EE84
Tin	50 g	EE82
Tin	125 g	EE76
Tin	250 g	EE74

All our caviars are also available in 375 g, 500 g, 1 kg and 2,5 kg tins.



Eggxiting®

2006 collection

The tenth anniversary of the historical launch of caviar in glass pots rather than traditional tins, and in very small sizes, has already come around. Often copied, this concept has never been equalled.

Eggxiting®12g	
Daurenki® Royal	EW28
Daurenki® “Tsar Imperial®”	EW98
Baïka® Royal	EF28
Baïka® “Tsar Imperial®”	EF98



Œil du Tigre®

2015 collection

A tip of the hat to the sumptuous Russian church domes and the Dôme des Invalides, this original and fun packaging proudly ventures off the beaten track.

Œil du Tigre® 20 g	
Ossetra Royal	E029
Ossetra “Tsar Imperial®”	E129
Daurenki® Royal	EW29
Daurenki® “Tsar Imperial®”	EW89



Beluga caviar Royal

(Huso huso)

This fish is farmed in Iran and China, and the first caviar produced from it is now available on the market.

The grain size is medium, deep grey in colour with a tendency towards darkness, and an exquisite sheen. Its texture is smooth to creamy and its taste very assertive and long in the mouth with a fleshy, marine flavour.

Boîte 30 g	EB32
Boîte 50 g	EB52
Boîte 125 g	EB16
Boîte 250 g	EB14



Ossetra caviar Royal

(Ac. gueldenstaedtii)

Its delicate structure stands out thanks to its very elegant golden highlights. It offers soft grains and a perfectly balanced bouquet of flavours: a taste of the sea throughout, complemented by wonderful notes of fresh walnut.

This very popular caviar comes from the best farms in the world.

Tin 30 g	E084
Tin 50 g	E082
Tin 125 g	E076
Tin 250 g	E074



Baïka® caviar Royal

(Ac. baerii)

Baïka® Royal caviar comes from the best French, Chinese and Italian farms. This caviar has a fragile texture, with small, firm roe that separate with ease. They are dark in colour, and offer a clean taste from the start, opening up the taste buds to a fruity dominant flavour, followed by beautiful mineral notes, on a very discreet taste of the sea.

This caviar is perfect for an aperitif or appetizer.

Tin 30 g	EF32
Tin 50 g	EF52
Tin 125 g	EF16
Tin 250 g	EF14

All our caviars are also available in 375 g, 500 g, 1 kg and 2,5 kg tins.



Daurenki® caviar Royal

(Ac. schrenckii and H. dauricus)

The fruit of a marriage between two sturgeons naturally occurring in the Amur River, the natural boundary between China and Russia, this caviar features large, firm grains with bronze highlights.

It is blessed with nutty flavours and remarkable iodine notes.

Fairly resistant, this caviar is ideal for giving a dish that "touch of caviar".

Tin 30 g	EW32
Tin 50 g	EW52
Tin 125 g	EW16
Tin 250 g	EW14

Keep refrigerated at 0° + 4°C. Once the tin is opened, the caviar must be consumed immediately.



"Pressed 1835®" caviar

2009 collection

The ancestor of caviar, dating from a time when preserving sturgeon roe was not yet perfected. This was the type of caviar eaten by Rabelais or Louis XIV. Pressed Caviar, elaborated and reinvented by Armen Petrossian in his own laboratory, is an assemblage of different varieties of caviar. His recipe is a well-kept secret. A concentrate of flavours, incredible - strong, intense, and deep - taste for wonderful dishes. The roe is compact and looks like paste, its taste being stronger than traditional caviar.

Tin 30 g	EP32
Tin 50 g	EP52
Tin 125 g	EP16
Tin 250 g	EP14

Pressed caviar is eaten at room temperature, one hour after being taken out of the refrigerator, to sublimate baked potato served with some crème fraîche, crab and malossol gherkins.



"Papierusse®"

2012 collection

A thin sheet of caviar in individual vacuum-packed sachets, calibrated into ten-centimetre squares. They are just as easy to use between two slices of bread for a wonderful caviar sandwich. You can also cut it up for a number of visual, and original presentations. On poached eggs or to cover a thin omelette and rolled up for haute couture maki, or on fish to highlight its taste...

There again, the sky's the limit.

20 g sheet

EP91

Serving advice

Enjoy caviar plain with a small mother-of-pearl or golden caviar spoon, in order to bring its subtleties to the fore. A little toasted bread or blinis between each tasting can add to the pleasure. Champagne or ice-cold vodka make for the perfect accompanying drinks.



“Fleur de caviar®”

2011 collection

No one had ever achieved it. In 2011, Armen Petrossian invented a new product: Fleur de caviar®, dried caviar with concentrated flavours and crunchy bites. It can be used ground or even sprinkled whole to sublimate a risotto, scrambled eggs, fresh pasta, poached fish, or even winter fish velouté. The sky's the limit. A highly secret manufacturing technique, made entirely with caviar, 100 % natural without artificial flavouring or chemical processes.

30 g mill
30 g jar

EZ30
EZ32



Fleur d'Or®

2016 collection

Golden fresh butter with a generous helping of caviar (35%) for a special product that's light years away from the synthetic flavours.

Tin 40 g

UB40



“CaviarCream®”

2013 collection

CaviarCream® contains 25 % caviar. Part of the caviar has been blended, the rest of the grains have been delicately added for a clean, clear-cut taste.

Jar 50 g

HC50



Talisman®

2017 collection

For the 2017 festive season, Armen Petrossian presents Talisman®, his new caviar invention.

A world first, this 100% liquid caviar® is made from sturgeon roe without their outer skin, juiced and stabilised using proprietary innovative technology.

Talisman achieves a perfect balance of caviar flavours from the roes of three highly popular sturgeon species. Ossetra, Baïka® and Daurenki® are used, but never blended together.

With its assertive, lightly iodised flavour that is very long in the mouth, Talisman® makes even the simplest dish a sumptuous delight. Wonderful with scrambled eggs, it is also perfect with sauces. And why not treat your guests to an outstanding burrata spiked with Talisman® caviar? A definite must-have!

Bottle 95 ml

EZ81



“Caviarcube®”

2009 collection

Devised and perfected in 2009 by Armen Petrossian, these caviar cubes were created to be enjoyed with cocktails, or as an appetizer on gherkins, potatoes, or dipped in crème fraîche.

Packaged in glass jars of 18 pieces, the cubes are preserved in oil.

Jar 20 g

EP98

Keep refrigerated and remove 15 minutes before serving.

All these product need to be kept refrigerated, except Fleur de caviar®, which must be kept dry.



One of the first in France to smoke its own fish in the 1930s, Petrossian has carried on the tradition in its own smoking workshops.

The specificity of Petrossian smoked salmon not only lies in the choice of raw material but especially in the expertise that makes all the difference.

Fileting: The fish are received whole, cut and filleted entirely by hand.

Salting: Cooking salt is placed on the fish by hand. This salt has the characteristic of eliminating excess fat in the fish, as well as surplus water.

Drying: This operation is essential for producing tasty smoked salmon since it consists in removing the humidity and excess fat once the fish have been washed after the salting process.

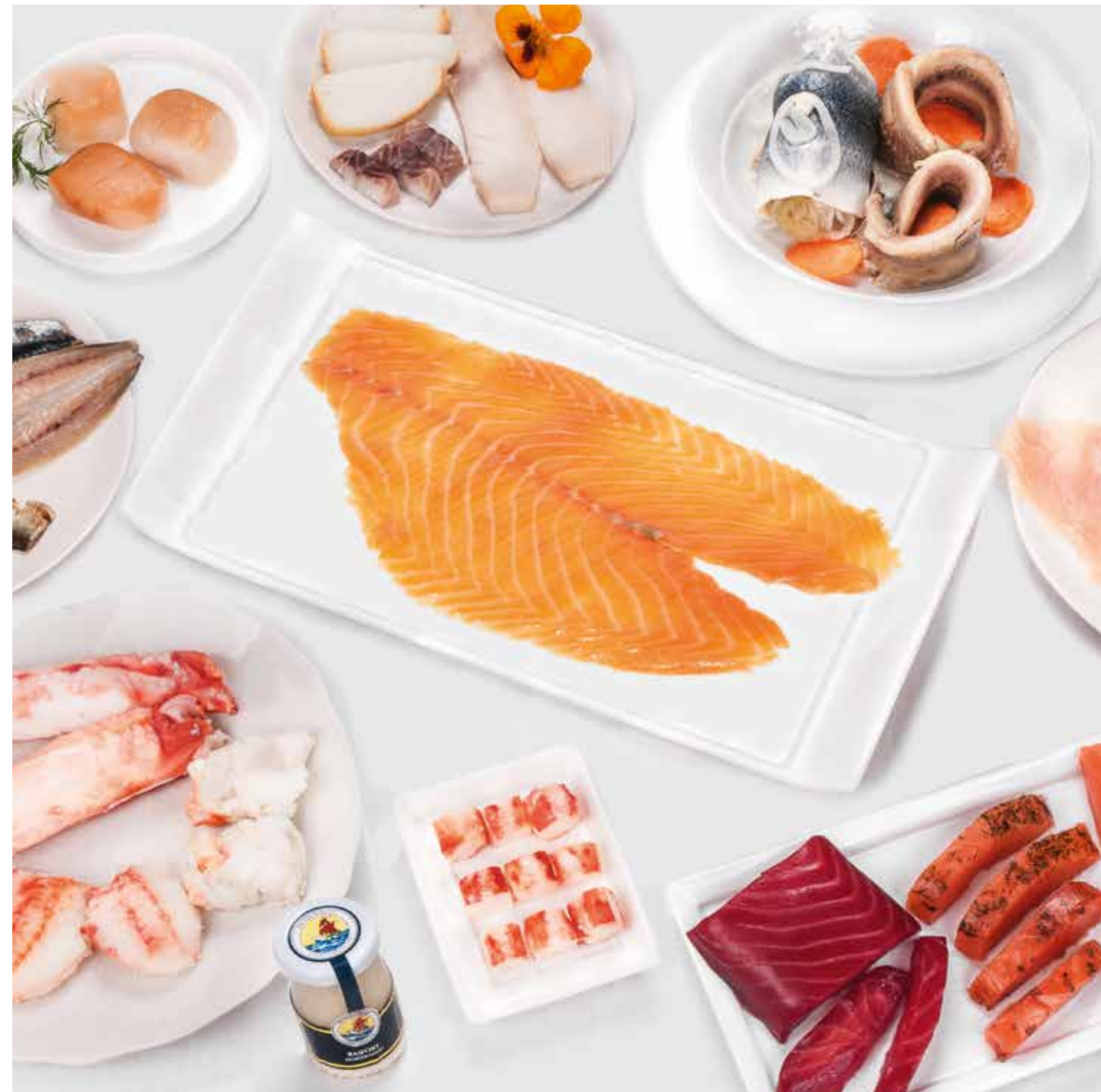


Smoking: Petrossian's ovens were built according to the founding brothers' plans. The fish are hung vertically. The smoke is produced from the combustion of secret blend of sawdust, unaided by any mechanical process.

Maturing: At the end of the process and before any commercialisation, the fish mature in a dry cold room for at least 24 hours, in order to reveal all of the flavours obtained throughout the smoking process.

Slicing: Petrossian is one of the last shops to hand slice the fish in front of the customer, the last word in quality salmon for immediate consumption (maximum of 3/4 days).

Innovation: Every year, Petrossian creates new products from fish and fish eggs in its workshops, always striving to improve or develop new flavours.





Smoked salmon

Sliced by hand in the store in front of the customer

Royal salmon in slices per kg	GN11
Dill marinated salmon per kg	GU53

Sliced by hand in the workshop (vacuum packed)

Sliced salmon (net weight 1,5 kg)	GN32
Sliced salmon (net weight 1 kg)	GN52

Atlantic salmon (salmo salar) comes from the best farms in Scotland or Norway, and Faroe Islands selected by our experts.

Keep refrigerated: Sliced: 3/4 days - Vacuum packed: 15 days



Tsar-cut®

Specific salmon cut that consists in keeping the best part of the salmon's back, removing the ventral areas and those touching the skin.

(approx. 500 g to 800 g)

Traditional plain	per kg	GN16
Dill marinated	per kg	GA16
Black sea spiced	per kg	GC16
Beet marinated	per kg	GR16



Yagouline®

2016 collection

The special feature of this recipe is that it keeps the two halves of the salmon together. They remain attached by their skin throughout the salting, drying and smoking process. This method allows both halves of the salmon to cure against each other, each half protecting the other from the natural aggression of the air and cold.

For this salmon, we have also used a smoking process that's even slower than for our royal salmon, which gives it a stronger smoked flavour, and a drier, less fatty texture.

This salmon comes directly from the smoking kiln, and is trimmed and separated when ready for slicing. The fish are presented in the display window just as they are when removed from the smoking kilns, still connected. This product requires special care and a very long preparation time. Our royal salmon already takes more than 8 days to cure. For our Yagouline® salmon, curing takes over 12 days.

Per kg GE00

We have been adding to our smoking know-how since the 1930s, an often forgotten fact. Armen Petrossian has reworked the company's mythical products based on his memories and a heritage of age-old smoking methods.



Souhoï®

2016 collection

We have once again achieved a world first by inventing a salmon recipe based on a secret process. This product comes in the shape of a Coupe du Tsar®, namely a mid-body cut of salmon.

The product is then cured for more than three weeks to obtain a lean fish with a very tight texture, fairly firm as would be expected from a pata negra, with an intentionally very smoky, salty flavour.

It is carved into vertical slices approximately 2 mm thick, and is enjoyed plain either as an appetizer, a starter or a main course.

Souhoï salmon comes on a wooden platter that doubles as a cutting board.

Approximately 140 g

Per 100 g GS39



Over the years since the 1930s, we have been developing original recipes featuring smoked foods.

Herrings

All our herrings are prepared in our workshops. The herring brand most emblematic of our company is Silotka®: thick, creamy fillets of herring based on an incomparable proprietary recipe.

Smoked herring in oil is also a special recipe of ours, prepared according to the eastern European tradition.

Silotka®	per kg	DH21
Smoked in oil	per kg	DH34
Dill sauce	per kg	DH17
Curry sauce	per kg	DH19
Sauce moutarde	per kg	DH20
Rollmop	per kg	DN41
Smoked and marinated	200 g	UH80

Smoked products

Smoked eel has been a traditional product for Petrossian since the 1930s. We only use large sizes of wild eel, the only one to provide a pleasantly elastic texture and the characteristic taste.

The Beluga is without a doubt the best sturgeon for smoking. We only provide farmed Beluga.

Smoked wild eel	per kg	HA12
Smoked eel fillet	per kg	HA11
Smoked Beluga	per kg	HE16
Smoked toothfish fillet	per kg	HL16

Keep refrigerated



Smoked fish

Sardines and anchovies are an important part of southern European gastronomy. Petrossian has added them to its proprietary product range, after smoking them delicately.

Sprats are a northern European specialty. We have taken this traditional recipe and updated it to today's tastes.

Smoked sardines		
Tray	100 g	HR71
Smoked sprat fillets		
Tray	100 g	HS60
Marinated anchovies		
Tray	100 g	DN71



Aperitif specialties

Especially made to accompany smoked fish, fish roe, taramasalata and Maviar®.

Rye croustissian®	
Pack 200 g	DB96
Black bread	DB56
Pack of 4 blinis	DB02
Pack of 18 mini-blinis	DB01
Croustissian®	
Pack of 25 crackers	DB95

Only Blinis are kept refrigerated.



Red King Crab “Merus”

(paralithodes camtschaticus)

Petrossian has selected for its plumpest, most muscular and flavour-some part, the “Merus” that is to say the biggest phalanx, the first leg segment from the shoulder of the crab. An extraordinary and spectacular product with incomparable flavour, not forgetting the fleshiest, most delicious claws. This crab is the biggest living crab. It can span up to 2,50 m.

Variable weight

Merus (200 / 300 g bag)
Per 100 g KZ18

Claws (150 / 200 g bag)
Per 100 g KZ16

Net weight

King crab shoulder meat
200 g pack KZ12

Shelled king crab legs
200 g pack KZ10

Royal crab serving advice

The purist among you will enjoy it plain to savour its unique flavour. You can also serve it in a salad and create all kinds of recipes with it, cold or warm.



Crabcub®

2015 collection

A new idea for serving crab pincers, cut into dice-size cubes. Low in calories, this refined product goes down a treat at cocktail time either plain or accompanied with mayonnaise or dill sauce. It will prove a lifesaver during the festive season, when unexpected guests drop in...

150 g tray

KZ85



Saumoncube®

2016 collection

Just like Crabcub®, Petrossian developed this new product itself. Delicately sliced into regular cubes, Saumoncube® is ready to be enjoyed from the package.

250 g tray

GN85

Smoked scallops

Tender wild scallops, lightly smoked, to serve either as a starter or main course.

Serve cold or hot, whole or thickly sliced, on salad, accompanied by balsamic vinegar or spiked with a little Alverta® caviar.

Tray of 8/10 scallops (approx. 200 / 250 g)
100 g tray HJ18



Maviar 1950®

2015 collection

At the end of the Second World War, Mouchegh and Melkoun Petrossian developed an original process for smoking cod roe and patented the method in 1950. Maviar® was born.

Today, inspired by childhood memories, Armen Petrossian has recreated the recipe based on the same smoking method developed - and patented - once upon a time, and is proud to announce Maviar 1950®.

Maviar 1950® is a selection of the finest eggs from the heart of the roe. It is processed under the same demanding standards as our caviar: rigorous selection for taste, colour, texture and size.

This outstanding new product will be on sale in a caviar-type tin featuring a label styled on the original one used at the Petrossian founders' smoking workshops: our tribute to its inventors.

Maviar 1950® is eaten like caviar: placed simply on toast or on a Croustissian. You can also enjoy it Russian style on black bread or a blini.

125 g tin	HM05
250 g tin	HM25



Fleur de Maviar®

2015 collection

When the cod fish roes were hot from the smokers, a delicious fragrance would waft from this delicacy across the workshops. Armen Petrossian loved the grilled, dried eggs that spilled out of the roes after the smoking process.

The taste remained clear in his memory and that's why he decided to reproduce it by creating the original conditions used to produce the dried eggs. This is how Fleur de Maviar® was born in 2015.

These dried, smoked and grilled eggs are presented in a small glass recipient. This product does not require refrigeration, but must be stored in a dry place.

Fleur de Maviar® can be used in the kitchen with a whole range of preparations, straight out of the tin or ground over omelettes, fish, sauces, pasta, rice as well as on toast with butter or cream, or on slices of mozzarella.

Your imagination is the only limit on what you can do with Fleur de Maviar®.

40 g jar	HM40
----------	------



Tarama

Prepared by us with care

With caviar (10 %)	
Jar 100 g	HM53
With king crab (15 %)	
Jar 100 g	HM54

With wasabi (10 % flying fish roe)	
Jar 100 g	HM56
With sea urchin (8 %)	
Jar 100 g	HM57



Maviar®

The brothers who founded Petrossian developed a manufacturing process that won a patent in 1950. This traditional recipe featuring cod roe smoked in whole pouches has given rise to a wide range of proprietary products created from Maviar®.

Per kg	HM13
--------	------



Maviar® tarama

This proprietary recipe, created specially for the most demanding gourmets at aperitif time, features 70% smoked cod roe. It is prepared in our Latour-Maubourg and Courcelles boutiques and only sold in our shops.

Tin 125 g	HM16
Tin 250 g	HM14
Tin 500 g	HM12

Keep refrigerated: Maviar® taramasalata: 8 days other taramasalata: 3 weeks



Selected and packed by hand, Petrossian fish eggs offer an amazing variety of colours and flavours that are wonderfully smooth or iodine-tangy.

Wild salmon roe

“Russian style”

Appreciated for their delicate marine flavour, Petrossian salmon eggs are a perfect complement to a cocktail dinner party or in a colourful salad.

Jar 50 g	JR50
Tin 125 g	JR16
Tin 250 g	JR14
Tin 500 g	JR12

Trout roe

Jar 100 g	JT60
-----------	------

Flying fish roe

Jar 100 g	JV60
-----------	------

Keep refrigerated: Unopened sealed glass jar: 8 weeks. Unopened metal tin: 4 weeks.



Bijou de la mer®

2015 collection

Blue lobster roe

(homarus gammarus)

It took all Petrossian’s know-how and expertise to create our European lobster egg recipe. These lobsters are caught by French fishermen in the waters of the Channel Islands using MSC (Marine Steward Ship Council) sustainable fishing methods guaranteeing regeneration of stocks. Petrossian receives the eggs alive and harvests them delicately for enhancement. These little black eggs with their purple highlights are crisp, with a clean, iodine flavour that lingers powerfully in the mouth.

Tin 50 g	JH52
----------	------

Sea urchin

Exquisitely delicate, our sea urchin roes are entirely hand-made from fresh sea urchins caught in the shallows of the rocks Galician coastline.

Tin 80 g	DN48
----------	------



Smoked pike roe

2017 collection

All salmon and trout roes aficionados be warned: this brand new creation is going to take you into new territory.

This season, Armen Petrossian has worked his magic on pike roes, an uncommon refined delicacy boosting outstanding qualities.

Harvested from Canada’s big lakes and rivers, wild pike roes are delicately smoked using craftsmen’s methods and a technique specially developed by Petrossian. They tease the palate with a pronounced leading edge of smoky notes that give way to the natural buttery freshness of pike roes.

With their gorgeous tan glow and finesse as they burst on the palate, pike roes are perfect served on a simple blini straight from the oven, sliced potato or mozzarella di bufala.

Tin 125 g	JD78
-----------	------

Keep refrigerated



Traditional bottarga

Salted, dried mullet roe encased in natural beeswax, bottarga is an ago-old culinary delight known throughout the Mediterranean Basin. The creamy smoothness of this iodine-rich, yellowy-orange roe is well loved by seafood connoisseurs. Ideal at cocktail time served thinly sliced or grated over pasta or risotto.

One kg	HP00
--------	------

Vacuum-packed bottarga

Vacuum-packed salted and dried mullet roe.

One kg	HP13
--------	------



Whether served with truffles from the market or poached in an aromatic herb stock, Petrossian foie gras has rapidly become a connoisseur's gastronomic reference.

Whole goose foie gras with 5 % truffles

Sold for Christmas and Easter or on request.
Per kg L051

Foie gras accompaniments

Fig jam	Jar 370 g	DM40
Onion confit	Jar 250 g	D075

Keep refrigerated: Vacuum-packed foie gras: 1 week
Sliced: 48 hours - Terrine: 2 weeks, opened: 48 h - Glass jars: 6 months, opened: 48 h



Foie gras ingot

Whole goose	kg	L013
Whole goose with truffles	kg	L009
Whole duck	kg	LC13
Whole duck with truffles	kg	LC09

Whole semi-preserved foie gras

Goose	jar 180 g	L032
	jar 315 g	L033
Duck	jar 180 g	LC32
	jar 315 g	LC33

Whole foie gras (preserved)

Goose	tin 200 g	LI01
Duck	tin 200 g	LA01

Whole goose foie gras with 5 % truffles

in porcelain terrine
(only for Christmas season)

Whole goose garnished with truffles	
200 g	L056
400 g	L057
600 g	L058



Fresh truffles

We receive different species of fresh truffles a number of times per week depending on the season. These truffles are specially selected for their very high standard of production and preparation.

Black truffles (*tubermelanosporum vitt*), December to March.

White Alba truffles (*tuber magnatum pico*), September to December.

White summer truffles (*tuber aestivum vitt*), March to December.

Prices according to market price
(per kg)

Black	LR01
Alba white	LR19
Summer white	LR09

Serving advice

Black truffles are eaten cooked and served with meat and fish, or sliced raw in salads. We recommend eating white truffles raw, grated or thinly sliced over a dish.

Keep refrigerated: Wrapped in cotton fabric.
Black truffles: 5 days - White truffles: 3 days



Canned truffles

Petrossian truffles are graded and selected following rigorous criteria linked to size and perfume. Some are then cooked whole directly in their jars in order to keep all of their aroma intact.

Extra whole black truffles

Jar 12,5 g	LR05
Jar 25 g	LR06
Jar 50 g	LR02

Black truffle shavings

Jar 12,5 g	LR35
------------	------

Black truffle juice

Jar 50 g	LR24
----------	------

Add preserved truffles in the dish at the last moment, without cooking.



Vinegar

Raspberry wine	
25 cl	D032
7-year-old balsamic	
25 cl	D044
20-year-old balsamic	
10 cl	D041

Olive oils

Our experts have selected a delicately perfumed oil from the Peloponnese in Greece. This region has been reputed since antiquity for producing the purest olive oil with remarkable taste qualities.

Extra virgin	
bottle 50 cl	D017
Black truffle infused 1% 25 cl	D022
Basil olive 25 cl	D023

"Essence-Grenade®"

Bottle 25 cl	DV91
--------------	------

A 100% home-made product, which keeps all the fruit virtues. Can be used in addition to the salted or sweet preparations, alone or cooked. This product is similar to a great balsamic vinegar or a fluid fruit jelly.



Barrancos “Pata Negra” Ham

On the border of Portugal and Spain can be found a mountainous region with an exceptional climate for a breed of very sought-after pig: the Pata Negra, a dark, wild animal that feeds exclusively on the countryside’s acorns, small shrubs and aromatic herbs, roams free. In Barrancos, where the art of dry curing is an age-old tradition, the technique for glorifying the melt-in-the-mouth meat and woody aromas has indeed been perfected. Sliced and vacuum packed: (3-month shelf life).

Whole (approximately 7 kg)	per kg	LJ01
Packed slices	80 g	LJ11



“Fleur de sel”

2015 collection

Smoked “Fleur de sel”

Smoking has been Petrossian’s speciality since the 30s, so we had the idea of blending this taste with luxurious “fleur de sel” sea salt. The production process uses the same techniques employed for salmon: low temperature smoking for more than 10 hours in traditional wood ovens. The result is an incredibly perfumed salt that brings alive fresh fish, gaspacho, raw fish, soups, prawns, salad dressings and many others besides.

60 g jar DT29

“Fleur de sel” salt with Armenian herbs

We wanted to go even further, so we had the idea of blending a selection of fragrant herbs from the high plateaux of Armenia with our gorgeous “fleur de sel” salt. These products bring new and delicious flavours to mozzarella, salads, fish, and more. We have selected four fragrances:

Blue Basil	DT21	Minty Thyme	DT24
Tarragon	DT23	Oregano	DT25
60 g jar			



Canned fish

Riga smoked sprats	
Tin 168 g	DN47
Olive oil tuna	
Jar 200 g	DB32
Monkfish liver	
Tin 110 g	BF05
Fish soup	
Bottle 1 L	LB05
Lobster bisque	
Tin 400 g	LB82
Sea urchin	
Tin 80 g	DN48
Small sardines in olive oil	
Tin 115 g (14-18 pièces)	DN46

Armenian Herbs

Armenian Oregano	
Mill 10 g	DT65
Armenian Basil	
Mill 8 g	DT66
Armenian Tarragon	
Mill 5 g	DT67

Savoury biscuits

With basil pesto	
Pack 60 g	DB97
With goat cheese and rosemary	
Pack 60 g	DB98



Russian Feast

Bortch (traditional Russian soup)	
Jar 750 g	LB01
Beetroot juice	
Bottle 300 ml	D064
Russian eggplant caviar	
Tin 380 g	LP14
Russian malossol gherkins	
Tin 910 g	D062

Horseradish

Serve with salmon and scallops	
Jar 100 g	DB21

Capers

Jar 170 g	D057
-----------	------



Mustard

Whole-grain	
Jar 250 g	D067
Strong	
Jar 250 g	D068

Condiments

Herbes de Provence	
Mill 25 g	DT69
Guérande sea salt	
Mill 100 g	DT60

Black olive tapenade

Jar 150 g	UG33
-----------	------

Pistachios

Jumbo pistachios with shells	
Jar 300 g	DB73

Shelled pistachios salted with Guérande best quality unrefined salt prepared by Petrossian using its own recipes.

Jar 140 g	DB77
-----------	------

Almonds

Salted toasted almonds	
Jar 400 g	DB71



Chocolate pearls

vodka

Tin 350 g DF51



Chocolate pearls

cognac

Tin 350 g DF76



Hazelnut almonds (black and milk)

Tin 300 g DF25
Tin 750 g DF26



Chocolate pearls caramel

Tin 350 g DF66



Chocolate pearls lemon

Tin 350 g DF30



Tianouchkis (russian caramels)

Tin 350 g DF91

In 1992, Petrossian invented these eggs presented in tins lithographed with the emblem of its famous logo. Based on an exclusive recipe made with vodka and cognac, the chocolate-covered pearls are also available without alcohol, in caramel or lemon flavours.

Other delicious treats have since been added to the range in new coloured tins.

All these lithographed tins are limited-edition for each colour.



Chocolate-covered coffee

beans

Tin 300 g DF99



Chocolate olives

Tin 300 g DF28

Also available 40 g / 45 g
(vodka/cognac/toffee/tianouchki)

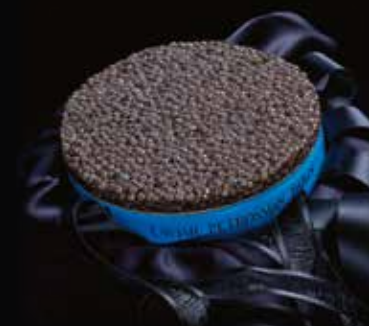
20 g vodka DF55

PIERRE HERMÉ
PARIS
X
PETROSSIAN
1920



MACARON CAVIAR PETROSSIAN
Petrossian Caviar
& Walnut Liqueur

During the taste experience, discover the beads of Petrossian caviar whose aromas of dried fruit are highlighted by an eau de vie of fresh walnuts. The notes of caviar come in ephemeral touches, liberating a few hints of salt allowing the caviar to reveal itself little by little. A very subtle revelation of the taste of caviar, a delicate discovery, full of nuances, for a fabulous taste experience.



The Caviar Petrossian macaron, a rather impertinent Christmas creation, is the result of an encounter between two passionate taste explorers: Armen Petrossian and Pierre Hermé. One of delicate black pearls, unctuous and flavoursome, a symbol of refined dining. The other of a few iconic grams of sweetness, introducing in a single bite a unique universe of tastes, sensations and pleasures.

Available in Pierre Hermé Paris boutiques
from 4th November 2017 and on www.pierreherme.com



Black bread

Per piece DB56



Blinis

Blinis (Pack of 4) DB02
Mini blinis (Pack of 18) DB01



Koulibiak (made to order)

Per kg DB30
Single DB29



Pirojkis

meat, spinach, cheese
Per piece DB10



Ropy seed roll

Per slice partDB24



Apple Strudel

Per slice DB91



Fruit cake

per kg DB28
(whole cake 3,5 kg)



Vatrouchka

Per slice DB15



Walnut shortbread

Per slice DB23

For shipment contact us.

We offer savoury and sweet specialties made daily
by our Head Pastrychef using traditional recipes.



Honey

Honey from Greece (thyme and sage)
Jar 375 g DM25

Paris honey (multiflower)
Pot de 235 g DM26

Honey from Armenia
(according to deliveries)

Jam

Jar 370 g
Fig DM40
Sweet orange DM43
Blackberry DM45
Raspberry DM46
Apricot DM49
Strawberry DM52

Jar 250 g
Chestnut DM74
Onions D075

Vodka baba

Jar 230 g DX01

Peaches

Whole white peaches in syrup
Tin 850 g DB11

Crystallized ginger strips

Tin 125 g DE36

Crystallized oranges strips

Tin 125 g DE34

Candies chestnuts

Tin 160 g DF94

Salted caramel sauce

Jar de 225 g DM10

Nougats en papillotes

Tin 200 g DE25

Calissons de Provence

Tin 140 g DE20

Pâtes de fruits

Tin 360 g DE21



Herb tea

"Baba Yaga" é moustillante herb tea
(Hibiscus, menthe, gingembre, cannelle)
Tin 65 g DT28

Vervain 50 g DT51
Hibiscus and citronnella 50 g DT53
Mint, lime and hibiscus 50 g DT54
Kinkeliba et ginger 50 g DT55
Vervain and citronnella 50 g DT56
Citronnella 50 g DT57



Pomegranate juice

A product from Armenia, made using fresh pomegranates, of which seeds only without pulp or skin are pressed and filtered. Without additives, sugar or preservative.

Bottle 750 ml DJ51

Shipped separately from other products. Sent in packs of 6 bottles.

Shipping 10 € per pack. Sliding shipping scale: contact us.



Tea

Original and exclusive recipes specially created by Petrossian. Armen Petrossian wanted to pay tribute to his aunts Bella and Irina, who are remembered in the family for their skilful blends of tea, which they drank all day long whilst laying games of solitaire...

Aunt Irina® (orange, lemon, bergamot)
125 g DT06

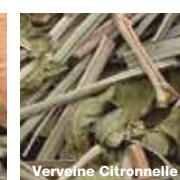
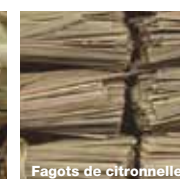
Aunt Bella® (cranberry)
125 g DT07

The Steppes® (orange and vodka)
125 g DT08

Oriental Green
125 g DT09

Coffee

Pure Columbian coffee (PGI)
250 g DC35





Premium Vodka

This vodka was created after four years of research and development to restore our family recipe after it disappeared during the war.

Our Premium vodka is the fruit of this work.

To make good vodka, you need a blend of cereals, mainly barley or wheat, in proportions that have become a secret of the trade. Distilling is the next stage, and takes place in columns in a continuous process. Several distillations are required to achieve the desired result: a pure liquid free of cloudy residue, brought to ultimate perfection through a series of different filters. Now comes an extremely precise blending with water from Northern Europe's purest springs.

The flask was created by a designer well-known to the trade, W. Zoller, and echoes all the codes of the Petrossian brand: the colour blue, the waves on the iconic tin and the Petrossian ship featuring on a relief medallion. As a nod to the festive spirit, grains of caviar come swirling out of the waves when the bottle is tilted to serve the vodka.

Our vodka opens the taste buds to a whole palette of aromas, and a particularly gentle burn. Subtle and very long-lingering in the mouth, this is the connoisseur's vodka.

Armen Petrossian's serving tips: Enjoy pure and ice-cold, but not freezing. Remove the vodka from the freezer 10 minutes before serving, either alone or as an accompaniment to seafood.

Bottle 1 litre AV90

Vodka glasses XC54



Petrossian Vodka

Plain	70 cl	AV02	Herb	50 cl	AV44
Plain	50 cl	AV01	Herb	5 cl	AV54
Plain	20 cl	AV06	Pepper	50 cl	AV46
Plain	10 cl	AV07	Pepper	5 cl	AV52
Plain	5 cl	AV29	Cherry	50 cl	AV43
Lemon	50 cl	AV41	Cherry	5 cl	AV53



Extravagance: “La NEVIDENNO®”

2014 collection

The cult tin has just grown enormous: three layers of the House’s flagship products in the perfect jewel case. Also sold empty as a decorative item, a coffee table or a secret treasure chest...

These limited-edition tins are hand-crafted with ultimate technical prowess, lithographed and numbered.

2 tea tins 125 g (Tante Irina, Tante Bella) - 3 chocolate pearls tins 350 g (vodka lemon caramel) - 1 kg smoked salmon - 2 jam jars 370 g
1 kg caviar tin - 1 salmon roe 250 g tin - 1 maviar taramasalata 250 g tin - 1 vodka bottle 50 cl - 4 mother of pearl caviar - spoons 4 vodka flutes

Daurenki® “Tsar Imperial®”	ZNW1
Ossetra “Special Reserve®”	ZNG1
Beluga “Tsar Imperial®”	ZNB1

Gift box alone with glass plate	YC25
---------------------------------	------



“Préférence® collection”

ZBP1

1 tin of Beluga caviar “Tsar Imperial®” 250 g	1 bottle of Petrossian vodka Premium 1 liter
1 Tsar-cut® 180 g	4 Vodka flutes
1 Caucasian Tsar-cut®180 g	4 Art deco caviar spoons
1 tin of dark and milk almonds/hazelnuts 750 g	

“Custom-made gift box”

To preserve the quality of our products, gift baskets are not prepared in advance. Feel free to create your own.
We can replace the caviar on offer in this catalogue with any caviar of your choice.

Caviar gift baskets must be kept refrigerated at 0° to + 4° C.
Please check the use-by date detailed under the presentation box.



“Premium Vodka”

1 caviar tin 125 g or 250 g		
1 Premium vodka bottle 1 L		
Baïka® “Tsar Imperial®”	125 g	ZPF7
	250 g	ZPF8
Daurenki® “Tsar Imperial®”	125 g	ZPW7
	250 g	ZPW8
Ossetra “Tsar Imperial®”	125 g	ZPI1
	250 g	ZPI2



“Roi Soleil®”

2016 collection

This gift box has been designed like a jewel case with an enameled medaillon to be pressed in order to present a 125 g/250 g caviar tin.

Baïka® “Tsar Imperial®”	125 g	ZRF3
	250 g	ZRF1
Daurenki® “Tsar Imperial®”	125 g	ZRW3
	250 g	ZRW1
Ossetra “Tsar Imperial®”	125 g	ZRI3
	250 g	ZRI1



“Les caviars du Monde”

“Tsar Imperial®” selection

Beluga, Ossetra, Alverta®, Baïka®, Daurenki®

Gift box with 5 caviar tins 30 g	ZM30
Gift box with 5 caviar tins 50 g	ZM50



“Latour Maubourg®”

1 tin of Caviar 125 g or 250 g		
1 Bottle Petrossian Vodka 50 cl		
Baïka® “Tsar Imperial®”	125 g	ZFI2
	250 g	ZFI3
Daurenki® “Tsar Imperial®”	125 g	ZWI2
	250 g	ZWI3
Ossetra “Tsar Imperial®”	125 g	ZI02
	250 g	ZI03



“Caviar de l'Amour®”

Petrossian lithographed box metal tin - limited edition

1 tin of Caviar 125 g	
1 bottle of plain vodka 20 cl	
2 vodka glasses - 2 mother-of-pearl spoons	
2 tins of vodka chocolate pearls 45 g	
Ossetra “Tsar Imperial®”	ZIX1



“Tête à tête”

Petrossian lithographed box
Metal tin - limited edition
2 tins of Caviar 30 g
2 plain vodka miniatures 5 cl
2 vodka glasses
2 mother-of-pearl spoons
Ossetra “Tsar Imperial®” ZIT1



“L'Égoïste®”

Petrossian lithographed box
Metal tin - limited edition
1 tin of Caviar 30 g
and mother-of-pearl spoon
1 vodka glass
1 plain vodka miniature 5 cl
Ossetra “Tsar Imperial®” ZI43



“Duo”

Petrossian lithographed box
Metal tin - limited edition
1 tin of Caviar 30 g
2 plain vodka miniatures 5 cl
Ossetra “Tsar Imperial®” ZI00



“Initiation caviar”

Petrossian lithographed box
Metal tin - limited edition
1 caviar tin 30 g
1 caviar spoon - 1 crystal dish
Daurenki® Royal ZWC4



“ Autour de l'Ossetra”

1 Ossetra “Special Reserve”
1 Ossetra “Tsar Imperial”
1 Ossetra Royal
3 mother of pear spoons
1 bottle of plain vodka 20cl
30 g tins Z039
50 g tins Z059



“La trilogie des caviars”

3 caviar tins 30 g or 50 g
(Ossetra - Baïka® - Daurenki®)
3 mother of pearl spoons
“Royal” selection
30 g ZM13
50 g ZM15
Imperial selection
30 g ZM73
50 g ZM75



“Le 7”

Petrossian lithographed box
Metal tin - limited edition
7 Eggxiting® + 7 spoons
Daurenki® Royal ZW27
Ossetra Royal Z027



“Le 4”

Petrossian lithographed box
Metal tin - limited edition
4 Eggxiting® + 4 spoons
Daurenki® Royal ZW24
Ossetra Royal Z024



“Dîner canapé”

ZHA1

- 1 tin of caviar Daurenki® Royal 50 g
- 1 jar of caviar tarama 100 g
- 1 jar of wasabi tarama 100 g
- 1 jar of scallop tarama 100 g
- 1 jar of CaviarCream® 50 g
- 1 jar of salmon roe 50 g
- 1 jar of Caviarcube® 20 g
- 2 packs of rye croustissian



“La ronde des taramas”

ZHM1

- 1 jar of taramasalata with 10 % caviar 100 g
- 1 jar of wasabi taramasalata 100 g
- 1 jar of taramasalata with 15 % king crab 100 g
- 1 jar of sea urchin taramasalata 100 g



“Dîner les yeux dans les yeux”

ZWY2

- 2 tins of Royal Daurenki® 30 g
- 1 bottle of plain vodka 20 cl
- 1 pack of 4 blinis
- 4 slices of smoked salmon 200 g
- 1 jar caviar tarama 100 g
- 1 pack of rye croustissian 200 g
- 1 box of candied ginger slices 125 g
- 2 caviar spoons - 2 vodka glasses



Petrossian candles

Tante Bella flavour	XP90	185 g
Tante Irina flavour	XP91	185 g
Thé vert d'orient flavour	XP92	185 g

PETROSSIAN & BERNARDAUD PARTNERSHIP

Caviar platters, 2015 collection

Because taste depends on all 5 senses, Bernardaud and Petrossian have elected to give the mythical blue tin its own display platter to showcase all the flavour in every grain of caviar.

All Bernardaud's mythical know-how, from elegant design, precision engraved patterns, the finest enamels, the smoothest and whitest of porcelain, not to mention an impressive ability to stay cold, is prominent in this caviar platter designed jointly with Petrossian.



Individual presentation (for 30g/50g tins)

White froth platter set, with gilt sturgeon dome

XB10

Golden froth platter set, with gilt sturgeon dome

XB20

Platinum froth platter set, with platinum sturgeon dome

XB30

Crystal dish (optional)

XC25

Centrepiece presentation (for 125g/250g tins)

White froth platter set with gilt sturgeon dome (large set)

XB41

Golden froth platter set, with gilt sturgeon dome (large set)

XB42

Platinum froth platter set, with platinum sturgeon dome (large set)

XB43



“Alwyn Court®” server

These servers designed by Petrossian in 1984 were made by Christofle. These centrepiece servers can hold 3 interchangeable rings. A ring for the 250 g or 500 g or 1 kg tins. The individual server comes with a crystal dish used or a ring for a 30/50 g tin. It can also hold a 125 g tin. A presentation plate is available as an option.

Centrepiece with ring
(250 g or 500 g or 1 kg)
XA08

Individual server
with ring XA04
or dish XA10
Optional plate XA05



Caviar spoons

Caviar ladle XA31
Caviar spoons XA30



“St Petersburg®” server

These servers created by Petrossian in 1998 were made by Christofle. The plate is an integral part of the servers. The centrepiece server can hold 3 interchangeable rings. Ring for 250 g or 500 g or 1 kg tins. The individual server can also Hold 3 interchangeable rings. Ring for 125 g or 50 g or 30 g tins.

Centrepiece with ring
250 g XA23
500 g XA24
1 kg XA25

Individual server
30 g XA20
50 g XA21
125 g XA22



“Sphères” lacquered server

2006 collection

This is a resolutely modern new approach to serve caviar. The large Sphere comes in black lacquered wood or is decorated with gold or silver leaf. The inside is in black resin for holding ice. Designed for a 125 g or 250 g tin. The small individual sphere is in black lacquered wood or gold and can hold a 30 g or 50 g tin.

Centrepiece
Black YD78
Gold YD73
Silver YD72

Individual server
Black YD81
Gold YD85



Caviar spoons

Caviar spoon “Art Déco” XA32
Mother-of-pearl caviar spoon XL09



“Art déco” server

1985 collection

These servers designed by Petrossian were made by Ercuis. This range offers clean lines and is inspired by the company's style. The individual server comes with a crystal dish. It can also hold a 125 g tin. A presentation plate is available as an option.

Individual
with ring XA40
or dish XA41
Optional plate XA42

Presentation ring

30/50 g XA38

This presentation can hold 30 g and 50 g caviar tins. We can also serve caviar directly in the cristal dish.



TO ORDER

By post to: **PETROSSIAN BOUTIQUE**
18 bd Latour-Maubourg - 75007 Paris

By phone: 01 44 11 32 22 - **Fax** 01 44 11 32 25

By email: boutique@petrossian.fr

Remember to send us your address and telephone number so that we can contact you regarding your order.

Delivery

24 h Express delivery.
Paris and the provinces: 23,50 €
Other destinations: contact us.

Gifts

- Company gifts
- Corporate gifts
- Other options for your gifts: gift vouchers or a specific gift basket.

We can advise you on personalizing your own gift boxes.

Pour les commandes cadeaux, ne pas omettre :

For gift orders, do not forget:

- card with gift-giver's name
- list of addressees with names, addresses, door codes, telephone number

Orders are only registered after having received all cards and the full list of addressees, as well as your payment.

All of our products keep for at least 8 days, except for sliced salmon, Maviar®, fresh truffles, blinis and pastries.

Terms and conditions of sale

Our prices include VAT ex stock and can vary without prior notice. All products listed in this catalogue are subject to prior sale and without obligation (see reverse side of enclosed order form).

Payment

Payment by cheque, credit card.
You can pay by card in advance over the phone.
24/7 fully secure internet payment on www.petrossian.fr.

Our sales are made in cash, with order or on collection.
Discounts can be given for cash or advance payments only.

Any late payment in terms of the payment date detailed on the invoice will lead to a penalty calculated pro rata temporis at the rate of one and a half times the legal interest rate.

You also can order:

In our shops: see addresses on following pages.

By Internet : www.petrossian.fr



**COCKTAILS
PARTIES
ORGANISED
ON REQUEST**
Tel. 06 81 83 02 84
traiteur@petrossian.fr

Please order before 20 december for Christmas and at the latest on 26 december for the new year.

Attention

Photos of our products are for information only.
Prices can vary without prior notice.
Availability of the products is not guaranteed.

This catalogue is for strictly personal use only.

Any brands, logos, illustrations and pictures in this catalogue are protected by copyright, brand or drawing and model rights and the Petrossian group retains full ownership.

Unless prior and express authorisation has been granted by the Petrossian company, showing and/or reproducing all or part of the catalogue and/or one of its elements is forbidden and subject to prosecution.



Historic shop "Rive gauche"
18, bd de Latour-Maubourg - Paris 7^e
Tel. +33 (0)1 44 11 32 22



New York - 911 Seventh Avenue
(between 57 th and 58 th Streets)
New York 10019 - Tel. (212) 245 2217



Galeries Lafayette Corner
35, bd Haussmann - Paris 9^e
Tel. +33 (0)1 42 82 34 56 (poste 5703)



Las Vegas - In The Bellagio Hotel
3600 Las Vegas Blvd. - South Las Vegas, NV
Tel. restaurant (702) 693 7110



Shop "Rive droite"
106, bd de Courcelles - Paris 17^e
Tel. +33 (0)1 47 66 16 16



Los Angeles - Boutique & Café
321 Robertson Blvd Los Angeles, CA
Tel. (310) 271 05 76



Publicis Drugstore Corner
133 avenue des Champs-Élysées
75008 Paris



Los Angeles International Airport



Bruxelles - Rue Vanderkindere 418
1180 Uccle Belgique - Tel. +32 (0)2 344 39 90
www.petrossian.be



Halles de Lyon
102 Cours Lafayette - 69003 Lyon
Tel. +33 (0)4 78 62 39 75



Shopping and Welcome Center
21, bd Haussmann - Paris 9^e



Nice Côte d'Azur airport
Terminal 2

PETROSSIAN

FONDÉ À PARIS EN 1920



Restaurant "Le 144"
144, rue de l'Université
(Corner Latour-Maubourg/Université)
Paris 7^e
Tel. +33 (0)1 44 11 32 32



Restaurant Courcelles
106, bd de Courcelles
Paris 17^e
Tel. +33 (0)1 47 66 16 16



Boutique - Café New York
911 Seventh Avenue
(between 57th and 58th Streets)
New York 10019
Tel. (212) 245 2214



Restaurant Los Angeles
321 Robertson Blvd
Los Angeles, CA
Tel. (310) 271 05 76

FOLLOW US
#petrossian



Petrossian.fr • Petrossian.be • Petrossian.co.uk • Petrossian.com