



*150 years of expertise and innovation at the service of chefs.*

For a century and a half, Rougié has been committed to the quality of its products. Founded in 1875, it has stood the test of time, constantly evolving its product range, while always guaranteeing the excellence of its duck, goose and seafood products. Because we partner with nearly 400 French family farms, we have complete control over our duck production chain, from egg to plate.

Rougié ducks are born, raised and prepared in France. Over the decades, Rougié's know-how, combining tradition and innovation, has enabled us to become one of the preferred partners of chefs.

On the occasion of its 150th anniversary, Maison Rougié tribute to its unique heritage, its passion for tradition and its constant desire to offer the best products. Celebrating this important milestone, it continues to position itself as the leader in France on the out-of-home catering market and continues to expand internationally.



## Rougié products Spring 2025

Spring has coming, and with it a number of new creations to enhance restaurant menus! To mark this new season, Rougié is introducing a new format for its duck confit burger. duck confit burger, specially designed to meet current trends.

Whether to enhance dishes, offer a unique taste experience or add a touch of originality to your creations, these products are the result of Rougié's expertise and its desire to always meet the demands of users.



### New format Duck confit burger

6 X +/- 100g

Maison Rougié is renewing its range of 'Spécial Burger' duck confit, which has already won the Snacking d'Or award in 2022, with an even more delicious product, in a 100g format, adapted to new eating habits consumption.

Designed to save time in the kitchen and simplify execution, these burgers are distinguished by the delicate preparation for which Rougié is renowned.

The low confitage of the duck guarantees a rich, melt-in-the-mouth taste, offering a texture that goes perfectly with an artisan bread. Made from only the finest ingredients, such as the leg or breast, each burger is 10 cm in diameter, ideal for a gourmet portion.

The shredded duck burger is a true gastronomic experience, combining modernity and tradition, while honouring the terroir.



### The confiscation process

At Maison Rougié, duck confit is made in three stages. First of all, pre-cooking giving it a golden appearance and a crispy skin. Then it is salted with dry salt. Lastly, the duck is confit-cooked for almost four hours, for an incomparable softness.

## Raw duck foie gras escalopes for a gourmet spring

3 sizes: 25-40g, 40-60g and 60-80g

Combined with seasonal vegetables, the foie gras escalope is a perfect addition to any spring table. Sliced at an angle, the escalopes are individually frozen on the same day as the foie gras are removed. This freezing technique, pioneered by the company, ensures that the foie gras retains its supple texture, beautiful colour and excellent resistance to cooking.

The escalopes are perfect for imaginative tapas creations, and add a gastronomic touch to buffets and spring celebrations, combining refinement and gourmandise. With regular, generous and consistent sizes all year round, the foie gras escalope is ready to use.



SÉLECTION

### Rougié's signature

At Rougié, every gesture is mastered. Our ultrasonic cutting technology enables an ultra-precise oblique cut in the fleshiest part. In addition to constant thickness, it ensures a clean and regular presentation of each escalope for a beautiful cover on the plate.



## Duck breast arrives at the table for the sunny days!

280 g - 380 g

Duck is France's third favourite meat. Its delicate texture and unique flavour have made it an essential part of restaurant menus. Rougié duck breast is a true tribute to French gastronomy. Each duck breast is carefully prepared by hand by our experts, in compliance with the strictest standards, to offer a fresh and exceptional product that enhances the creations of professional chefs.

This ideal 280-380 g portion highlights the tenderness and richness of the duck, offering an unforgettable culinary experience.



### Rougié's commitment

At Maison Rougié, 100% of our fresh raw duck breasts come from ducks reared with respect for the environment and animal welfare, without antibiotics, guaranteeing healthy, tasty and responsible products.

## There's always a good reason to celebrate spring with block of duck foie gras en ficelle

400 g - 36 mm diameter

Foie gras goes wonderfully well with the flavours seasonal flavours! The 400g ficelle of Bloc de foie gras is the ideal reference for preparing a wide range of recipes: appetizers, toasts, verrines and other specialities... The ficelle format can be easily portioned out to make it easy to use both hot and cold.

With this product, Maison Rougié focuses on taste with a simple recipe seasoned with Armagnac, leaving the door open to the Chef's imagination.



Service

### Respect for animal welfare, a must for Maison Rougié

The ducks reared by Rougié have access to vast green spaces. Their bedding is changed frequently and they have access to fresh water which is regularly analysed. Their diversified feed, based on 100% French cereals\* and GMO-free\*\*, is specially designed to ensure their optimal development, specially designed to ensure optimal development.



## Springtime recipes with duck foie gras ganache (50% foie gras) 500 g

Duck foie gras ganache has been an emblematic product of the Rougié House for nearly 15 years.

It is distinguished by its richness in foie gras. In fact, incorporating 50% foie gras into the recipe ensures a creamy texture and an unrivalled authentic taste. A real asset for Chefs, this ganache offers infinite creative freedom, suitable for a variety of techniques it can be used hot or cold, in a piping bag, as a spread or to bind dishes together.

Ready to use, it's ideal for quick preparation and harmoniously enhances all flavour combinations. One sachet makes around 50 portions.



### French know-how

100% French production: in partnership with 389 family farms, Rougié ducks are born, raised and prepared in France.

## Product ranges overview Maison Rougié

Products from the land and the sea, preparations inspired by tradition or more creative ones and always a taste for authenticity and indulgence: the variety of the Rougié ranges means that they meet every requirement.



### Grand Chef

**A premium range of products**

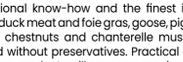
We offer a range of exceedingly high-quality base products, designed to add that special something to the most refined culinary creations. Hand-picked for their texture and consistent size, our exquisite delicacies ranging from fresh duck foie gras wrapped carefully in paper and Normandy scallops, to shelled lobster and more, promise unparalleled quality every time. Exquisite raw materials designed for you to make your own and reveal their full potential in your signature dishes.



### SÉLECTION

**A range focused on practicality**

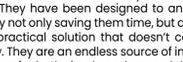
Comprised of professional-standard products, our Selection range will elevate your menu with French duck and first-rate seafood products. Designed for chefs aiming to impress with generous, gourmet dishes, these products are easy to work with as they have already had input from specialists in terms of their appearance, texture and portions and sizing. With this range you can take back control of your time in the kitchen, making room to give your creativity free rein.



### SÉLECTION — bistro —

**A range focused on taste**

Gastronomy meets bistro with Rougié's Bistro Selection, offering a range of traditional charcuterie terrines with a firm focus on taste and indulgence. We use traditional know-how and the finest ingredients, including duck meat and foie gras, goose, pigeon, rabbit and even chestnuts and chanterelle mushrooms, all processed without preservatives. Precious and simple to use, these products will save you precious time while offering high-end bistro starters.



### Service

**Our ready-to-use range**

Designed to save time while maintaining uncompromising culinary standards, this range offers ready-to-use products that can be easily divided into equal portions. They have been designed to answer chefs' prayers by not only saving them time, but also offering a quick, practical solution that doesn't compromise on quality. They are an endless source of inspiration in your kitchen for both simple and more elaborate dishes.



## The influence of Maison Rougié

Maison Rougié relies on meetings with its 16 culinary advisors (11 in France and 5 abroad), who play a major role in supporting chefs and restaurateurs. These professionals, true ambassadors of French gastronomy, reinforce the image of the House by working hand in hand with their partners. They travel all over France to meet with each chef on a regular basis, contributing their technical and creative vision, helping to integrate Rougié products into their menus, and sharing their expertise to bring out the best in their recipes. Their role is inspirational and goes beyond simple advice.



## Meet Pascal Bernou, Executive Chef of Maison Rougié

After working in prestigious establishments and managing two restaurants, one of which was awarded a Michelin star, Pascal Bernou joined Maison Rougié over 10 years ago. Initially a culinary advisor, he shared the Maison's know-how with the Chefs. He is now Executive Chef and guides Rougié in its innovation and communication initiatives in France and abroad. With his background in gastronomy, he shares his cooking expertise and the pleasure of cooking with the brand's fine products, such as duck and goose foie gras and seafood.



*“ Passing on my knowledge is a real passion for me. In our profession, it's essential to share our know-how and work with products that enhance France's culinary heritage. At Rougié, our strength lies in our close relationship with restaurateurs, which enables us to offer them products tailored to their needs. ”*

*It was by analysing changing consumer trends that I helped to develop the Duck Confit Burger: an ever more delicious product, in a 100g format, designed for modern, fast but demanding consumers. Whether it's the foie gras escalopes, the burger or the duck breast, our ambition remains the same: to put all the expertise and generosity of the Maison Rougié into each recipe. We listen carefully to our customers' feedback so that we can offer them the very best. ”*

\*Ducks fed a diversified diet based on a minimum of 67% cereals (including at least 65% ground wholemeal cereals), plants, vitamins, minerals, trace elements and occasionally probiotics.  
\*\*The 0.9% limit is required by current regulations.

### Press contacts

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For more recipe inspiration, visit : <https://www.rougie.com/en/recipes/>

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