

Maison Perard
La Qualité au Touquet depuis 1964

www.maisonperard.fr

Catalogue

Cannery specialized in seafood for 60 years,
 we produce several kind of soup using our artisanal
 expertise and following strict quality specifications

Our 5 recipes are available in 780g and 390g jars
 Fish soup, Lobster bisque and Crab soup are also available in resealable and recyclable pouches of 1
 Liter or 3 Liters.

We offer set of fish soup with croutons and rouille

Artisanal Soups



Hauts-de-France
 Produits d'Origine Contrôlée





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For many years, Maison Perard has been dealing with samphire from French local handpickers in estuaries of Somme, Canche and Authie.

Samphire season is running from June till July, we then create a delicious 'Velouté de Salicorne' that can be enjoyed fresh (like Gaspacho) or carefully heated.

Samphire is also available pickled, in 150g or 300g Jars. We have created samphire sauces like 'Salicornaise' which is a mayonnaise with samphire !

Samphire





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Our artisanal expertise allows us to create and develop sauces, work with sea urchin roe, offer products specialized for delicatessens such as sels de Guérande, artisanal pastas or even croutons, but also gift boxes and suitcases.

Sauces and delicatessen





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2024 ...

Maison Perard has been an artisanal cannery for 60 years, working with seafood, favoring local expertise and local supply.

From serge Perard to Anne-Sophie Allouchery, the team is growing, creating new products too, but the traditional recipes have remained intact !

In 2024, Maison Perard is launching a highly anticipated new range : 'Rillettes de la mer', with 4 recipes packed with a vintage design recalling the historical side of our cannery and celebrating its 60th anniversary !

Special gifts made for delicatessens will be offered such as shopping bags, aprons, bowls...



New for 2024

