

- LA FABRIQUE -

BISCUITERIE de PROVENCE

*Une histoire de famille
depuis 1833*



A factory of
BISCUITS,
CAKES,
CONFECTIONERY
& CHOCOLATES

located in Drôme provençale

*Discover behind the scenes
of our Factory in video on
our YouTube page or by
flashing this QRcode*



OUR COMPANY'S PURPOSE

Creating from A to Z, sustainably and humanely,
ever more beautiful and delicious products.

At Biscuiterie de Provence, CSR commitment is a concrete, living approach, deeply rooted in the corporate culture which is based on five essential pillars:



1

A COMPANY THAT CELEBRATES THE GOOD AND THE BEAUTIFUL,

Thanks to its expertise over 180 years with almonds, a key ingredient and family heritage, the Biscuiterie creates delicious recipes enhanced by beautiful packaging. Each creation is designed and crafted to awaken the senses, in elegant packaging that makes you want to eat it as much as you want to give it as a gift.

2

AN ETHICAL COMPANY,

where **each ingredient is carefully selected**. This translates into recipes without artificial flavors, GMOs, colorings, palm oil, or preservatives, and the exclusive use of noble ingredients of natural origin.

Thanks to its **IFS certification**, the Biscuiterie guarantees products of impeccable quality, reflecting its constant commitment to offering tasty products. It also favors organic ingredients and develops new creations each year for the greatest pleasure of gourmets.



3

A LOCAL BUSINESS,

which **promotes local resources and regional know-how**. By integrating emblematic ingredients from the South of France such as the black olive from Nyons PDO (14km from the factory), wheat flour from Drôme (2km), garlic from Drôme PGI (20km), tomatoes and basil from Provence, small spelt from Haute Provence or even lemon from Menton PGI, it promotes a local economy and a short supply.



4

A KNOW-HOW COMPANY

looking to the future and the sustainability of its businesses. In-house training, maintaining artisanal skills and supporting local employment are at the heart of the Biscuiterie's practices. Recipe development, packaging creation, and all production and packaging are carried out in-house, within its 3000m² factory, thus guaranteeing total and rigorous control at every stage.



5

A COMPANY THAT TAKES CONCRETE ACTION FOR THE PLANET,

by **engaging with the CEC** (Business Climate Convention), by choosing responsible purchasing, by surrounding itself with committed suppliers, by limiting the impact of its packaging, by sorting and recovering its waste, by reducing its production losses and by turning to solar energy...



6

AN INSPIRING COMPANY

This is what motivated the Biscuiterie to design, in the heart of its factory, **free "Museum & Discovery Trail" spaces open to the public**. History, views of the workshops, fun activities, manufacturing secrets, highlighting its suppliers... it is with great transparency that the Biscuiterie immerses visitors in its delicious and exciting world.





What you
gain from
working
with us



The best ingredients for
unique recipes that will
delight your customers!

New permanent and event
products for promotion
throughout the year

Ultra-delicious products made
from A to Z in the factory with
flawless traceability

The possibility of
creating tailor-made
projects in your image as
quickly as possible

Immediate support by phone
or email to assist you with your
orders, deliveries, invoicing,
etc.

Deliveries scheduled according
to your opening days and
hours

THESE COMMITMENTS THAT BRING YOU SATISFACTION

Use only carefully
selected, noble
ingredients

No artificial colors, flavors, preservatives, or palm oil! By following a responsible purchasing policy and sourcing as much as possible from local producers.



Wheat flour from Drôme (2km from the factory), Herbs from Provence (25km), Nyons PDO olives (14km), Drôme PGI garlic (20km) and much more!

Develop new recipes each year by
promoting organic products

a real team of pastry chefs who work with bakery equipment and who sometimes carry out hundreds of recipe tests before arriving at the one that everyone agrees on!



Master each step from A to Z

At La Fabrique we are in control of the entire production process of a product, including its manufacturing and packaging, in our workshops which meet strict standards.

All monitored and controlled by our quality department, guaranteeing the safety of food and people.



Design all our packaging and communication
materials ourselves

thus ensuring total control over the identity, quality, speed of execution and launches of new products. It also provides the ability to be responsive to the development of urgent projects requiring tailor-made solutions!



Ensure a quality relationship
with our customers thanks to our
sales and administration team

ensuring a rapid response to your needs, in-depth expertise and a sincere commitment to customer satisfaction.



Maintaining lasting relationships
with our carriers

Careful, daily work to ensure our customers receive quality care.



CATALOGUE 2025



**The soul of the Factory
- Created in 1995 -**

*Very gourmet recipes made with
good ingredients rigorously selected
and sourced, as much as possible,
from local producers out of love for
our beautiful and rich land.*



**Creator of gourmet emotions since
1991**

- Joined the Factory in 2019 -

*This brand is the result of a passionate
dive into the archives of gastronomy to
bring out gourmet treasures full of history.*



**The beginnings of the biscuit maker
profession**

*The traditional biscuit of Drôme
Provençale since 1908*

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**Click here or scan
the QR code to
discover the
presentation of
our company**



*La Fabrique is a know-how
around almonds, for 6
generations, available today
under three gourmet brands...*








SHORTBREAD APPETIZERS

It is thanks to its expertise and its passion for good ingredients that Biscuiterie de Provence has imagined a range of super delicious organic shortbread appetizers.

Combining wheat flour from Drôme and almond powder, these shortbreads will be the new favorites of your aperitifs!

Each recipe in this new range is carefully developed using premium quality organic ingredients, reflecting the CSR commitments of Biscuiterie de Provence. Designed to amaze the taste buds, these savory shortbreads will seduce you at aperitif time or during a gourmet snack...



-  Eggplant & thyme **NEW**
90g case - Pack 180g - Metal box 300g
-  Colombo spice blend
90g case
-  Provençal-style black olives
90g case - Pack 180g - Metal box 300g
-  Pepper & Espelette pepper PDO
90g case - Pack 180g
-  Roquefort PDO & walnut
90g case

NEW



NEW



NEW





BISCUITERIE de PROVENCE

Une histoire de famille
depuis 1833

COFFRET COLLECTOR

Olive de Nyons AOP



Ail de la Drôme IGP



Aubergine & thym



Poivron & piment d'Espelette AOP



L'ASSORTIMENT
APÉRITIF

Croquets et Sablés
à grignoter



APERITIF CROQUETS

A range of 6 crunchy biscuit recipes, with almond slivers, to nibble at aperitif time or to enjoy in a salad.

A range in accordance with the identity and values of Biscuiterie de Provence: a supply of noble ingredients 100% of natural origin, as much as possible from local production, without any additives, artificial flavors, palm oil or even preservatives !

In summary ? Good, tasty and local!



Nyons olives PDO

90g case / 150g packs / Metal box 300g



Garlic from Drôme PGI

90g case / Metal box 300g



Picodon (local goat cheese) PDO

90g case

Pesto & Parmesan PDO

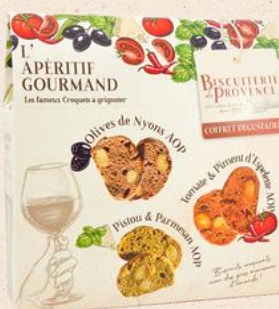
90g case / Packs 150g

Provence Tomatoes & PDO Espelette Pepper

Mini case 30g / Case 90g / Packs 150g



NEW





TOASTS FOR CHEESE

Inspired by our famous Croquets, our Toasts are fine and delicate biscuits, rich in fruits, perfect to accompany cheese.

Crunchy and extremely tasty, they will bring subtlety and originality for exceptional flavor combinations.

Simple recipes and quality ingredients for a range of three references to discover without delay...

Almond & fig

120g case

To pair with hard matured Comté cheeses, extra-aged Mimolette, Tomme de brebis, etc.) or, on the contrary, tangy fresh cheeses like mozzarella or even feta...

Almond & apricot

120g case

To pair with creamy and blue cheeses (Bleu d'Auvergne, Roquefort, Stilton...) or, on the contrary, goat's cheese enhanced with a little touch of honey...

Almond & date

120g case

To pair with fresh, unripened cheeses, whether creamy or sparkling (fresh goat's cheese, ricotta, cottage cheese, etc.) or, on the contrary, soft cheeses like Brie or Camembert...



Super tasty toasts to enhance the cheese!









TRADITIONAL BISCUITS

Discover our traditional and famous biscuits in Provence!

Specialties made by our pastry chefs with artisanal equipment, old-fashioned know-how and high-quality ingredients.

Discover our delicious biscuits to enjoy with coffee, tea or any other gourmet moment...

-  Craquantes (crunchy almonds biscuits)
180g case / 210g gourmet coffee pack / 320g metal box
-  Canistrelli with lemon
180g case / 210g gourmet coffee pack / 320g metal box
-  Orange blossom Navettes
210g case / 210g gourmet coffee pack / 320g metal box
-  Aniseed Navettes
210g case





BISCUITERIE
de **PROVENCE**

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depuis 1833*

CITRON

ES
CANISTRELLI

AU PETIT ÉPEAUTRE DE HAUTE-PROVENCE IGP

*Biscuits
croustillants
adorés de tous
les gourmands*






SHORTBREADS

Who said that shortbread was a Breton thing? Right here at La Biscuiterie, we have started making almond-based shortbreads that are delicately buttered and tenderly delicious.

These little shortbread biscuits, made by our pastry chefs using a traditional method, will be a treat for your taste buds!



-  Salted butter caramel
120g case / Shortbreads Pack 210g / Metal box 330g
-  Dark chocolate
120g case / Shortbreads Pack 210g
-  Vanilla bourbon
120g case / Shortbreads Pack 210g / Metal box 330g
- Pralines roses
120g case

NEW



L'ASSORTIMENT DE SABLÉS

Recettes très gourmandes

Vanille Bourbon



Caramel au beurre salé



Chocolat noir



Toutefois, nous
vous recommandons
de les déguster
avec un bon café
ou un bon verre
de vin.

BISCUITERIE
de PROVENCE

Une tradition de famille
depuis 1835

COFFRET GOÛTER





COOKIES

These organic Cookies are biscuits inspired by the richness of the Mediterranean region.

Rich in fruit, these delicious biscuits delight young and old gourmands at snack time thanks to their irresistible flavors...



Fig & hazelnut

Case 120g / Cookie pack 210g



Dark chocolate & hazelnut

Case 120g / Cookie pack 210g / Metal box 330g



Menton lemon PGI & almond

Case 120g / Cookie pack 210g / Metal box 330g



Cranberry & seed mix

Case 120g



NEW



**BISCUITERIE
de PROVENCE**

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COFFRET COLLECTOR

Citron de Menton IGP & Amande

Chocolat noir & Noisette

Vanille Bourbon

Caramel au beurre salé

**L'ASSORTIMENT
GÔTER**

Cookies et Sablés bio
hyper gourmands



MACAROONS GLUTEN FREE AND MILK FREE

Our Macaroons have been loved for over 20 years. Appreciated for their incredibly soft heart, they are as tasty as they are delicate and combine the best ingredients for flavor combinations like nowhere else!

A wealth of almonds (between 30 and 43% per recipe), extremely short lists of ingredients (based on almond, sugar, honey and egg) for small pastries, gluten-free and milk-free, simply irresistible!

Almond & honey from Provence PGI

Etui 150g

Almond & dark chocolate Valrhona

Case 130g



Almond

Case 130g



Almond & lemon

Case 130g



Almond & chocolate

Case 130g



Almond & hazelnut

Case 130g



*Création
exclusive
avec*
VALRHONA®

**BISCUITERIE
de PROVENCE**

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**AMANDE &
CHOCOLAT NOIR**



**LES
MACARONS**

AVEC 30% D'AMANDES
SANS GLUTEN | SANS LAIT

COEUR DE GUANAJA® DE VALRHONA®

Born from a family recipe over 30 years ago, our soft almond cakes are the very definition of indulgence!



SOFT ALMOND CAKES

GLUTEN FREE

Gluten-free, thanks to their richness in almonds, they will seduce you with their soft texture which melts in the mouth and their incomparable flavors.

Discover these cakes made with very few ingredients, all selected with the greatest care, and baked in their steel mold, for recipes just like at home!

With their unique and 100% recyclable packaging, you will have a dessert ready to be enjoyed at any time, which will keep all its freshness and softness for more than a year...

Almond & vanilla Case 120g / Case 240g

Almond & chestnut Case 240g


Almond & lemon Case 240g


Almond & chocolate Case 240g


Almond, fig & grape Case 240g


Almond & dark chocolate Valrhona Case 225g


Almond & Nougat from Montélimar IGP ^{NEW} Case 225g

 Almond Case 225g

 Almond & orange (without milk) ^{NEW} Case 110g / Case 225g

 Almond & chocolate ^{NEW} Case 110g / Case 225g

 Almond & hazelnut Case 225g

 Almond & lemon from Menton PGI Case 225g



NEW

NEW

NEW



SEASONAL RANGES

COEURS DE MACARONS GLUTEN-FREE AND DAIRY-FREE

The sweetness of a macaroon in a tenderly delicious heart...
Discover our range of writable gift boxes



raspberry - 90g case



chestnut - 90g case



lavender - 90g case



organic dark chocolate with
candied oranges - 80g box

THE SMALL CASES SPECIAL GIFT COMPOSITIONS

Discover some of our specialties in small formats! Perfect for gift arrangements, these inexpensive boxes will bring elegance and deliciousness to your baskets and ballotins...

Organic dark chocolate shortbread - 80g box

Organic orange blossom shuttles - 100g case

Praline shortbread - 80g case

Organic lemon canistrelli - 90g case

Tomato & Espelette Pepper Croquets AOP - 30g Case

Almond crunchies - 30g case



NEW!



METAL BOX VERY CHOCOLATEY BISCUITS

420g metal box

A delicious assortment of dark chocolate biscuits including organic shortbread, organic cookies and Vinsobres croquettes...



EASTER & CHRISTMAS RANGES

Discover our Easter and Christmas catalogs and find our limited-edition specialties for gourmet celebrations...

Click on the thumbnails or contact us to view the catalogs.



NEW PACKAGING

CALISSENS

5 recipes to discover

Before the era of manufacturing, that is, at the end of the 19th century, sugar remained a rare commodity, used with restraint. We followed the same principle during the hours we spent studying the recipes before the Calisson d'Aix to finally arrive at our Calisson de Saint-Rémy... not very sweet, extremely soft and with a delicious almond flavor.

Classics "Saint-Rémy"

Extremely soft signature recipe enhanced by its richness in almonds

95g glass jar
18 calissons 85g tablet
20 calissons 95g metal box
40 calissons 195g metal box

Pistachios

A melting recipe revealing all the deliciousness of pistachios

18 calissons 85g tablet

Hazelnuts **NEW!**

A gourmet recipe where hazelnuts reveal all their sweetness

18 calissons 85g tablet

Lemon **NEW!**

A tasty recipe enhanced by the liveliness of lemon

18 calissons 85g tablet

Raspberries **NEW!**

Exquisite recipe where raspberry radiates between sweetness and tangy sparkle

18 calissons 85g tablet



Why are our Calissons square?

Short answer: because they are REALLY good!

Long answer: When we started making calissons 20 years ago, we didn't have a calisson press... We put the dough through a rolling mill before cutting it "into squares" with a guitar. These calissons were such a success that we never dared to change their shape, which has since become our signature.



Also discover our Calisson cake

This cake is made from our Calisson paste, which gives it an incomparable taste and a melt-in-the-mouth texture! A delicious treat to share, perfect with coffee and tea at dessert time.

Etui 225g



NEW PACKAGING

CALISSENS ASSORTMENTS

Before the era of manufacturing, that is, at the end of the 19th century, sugar remained a rare commodity, used with restraint. We followed the same principle during the hours we spent studying the recipes before the Calisson d'Aix to finally arrive at our Calisson de Saint-Rémy... not very sweet, extremely soft and with a delicious almond flavor.

The assortments in tablets

The fruity ones **NEW !**

lemons - classics - raspberries

18 calissons 85g tablet

The gourmands **NEW !**

hazelnuts - classics - pistachios

18 calissons 85g tablet

Assortments in metal boxes

The five recipes **NEW !**

lemons - raspberries - classics - hazelnuts - pistachios

Metal box of 40 calissons 195g

The four recipes **NEW !**

lemons - raspberries - hazelnuts - pistachios

Metal box of 20 calissons 95g

The checkerboard "Damier"

Assortment of classic calissons and fruit jellies from Provence

Metal box of 12 calissons & 12 fruit jellies 105g

Metal box of 27 calissons & 27 fruit jellies 240g





NEW PACKAGING

NOUGATS

Our nougat is the product of an ancestral Provençal recipe that is still made in copper basins for a guarantee of authenticity. The result is a tender nougat, neither too hard nor too soft, which does not stick to the teeth and is always less sweet than usual, thus revealing the delicious taste of the fruit...

Almonds

Ancestral Provençal recipe revealing the delicious taste of almonds

Barre 95g

Pistachios 100% Pistachios!

Until the middle of the 19th century, the Brignoles region was covered in pistachio trees, which gave us the idea for this delicious 100% pistachio nougat...

A unique recipe richly garnished where the pistachio reveals all its deliciousness

Barre 95g

Almonds, walnuts & chestnut honey

A nougat with character combining the full-bodied notes of chestnut honey and walnuts.

Barre 95g



NEW PACKAGING



CANDIES

Le Petit Duc, maker of sweets, is also a discoverer of treasures. This collection of confectionery brings together our favorite sweets, all from traditional know-how and always made according to the rules of the art by passionate artisans.

FLEURS CRISTALLISÉES

Roses Pot en verre 50g

Violettes Pot en verre 70g

Assortiment fleurs Pot en verre 70g

BONBONS HISTORIQUES

Berlingots de Carpentras Pot en verre 130g

Bonbons au miel Pot en verre 125g

Bonbons fruits des bois Pot en verre 120g

Bonbons à la violette Pot en verre 110g

Coquelicots Pot en verre 100g

Tranches d'agrumes Pot en verre 120g

Réglistes de Montpellier Pot en verre 90g

Pâtes de fruits de Provence Pot en verre 115g





BISCUITS

BETWEEN CONFECTIONERY AND BISCUIT

Triangles aux amandes

Etui 110g / Sachet 260g / Boîte métal 200g

Three successive firings are necessary to assemble the different elements. The mixture of almonds, honey and butter is gently reduced in a copper bowl while a shortbread base is placed in the oven for a moment to finally come together during a final pass in the oven. Cutting with a knife, hot, completes the marathon to obtain these delights...

Désirés d'Aimée - vanille

Etui 120g

Désirés are delicious almond cookies, with an unreasonable amount of vanilla, topped with royal icing reminiscent of Calissons.

BISCUITS

Bâtons de Léopold - dark chocolate

Etui 110g

Trèfles de Louis - muscat

Etui 100g

Folies de Paulette - candied fruits

Etui 120g

Palets de Jeanne - cocoa almond

Etui 125g

Cœurs d'Honorine - ginger

Etui 110g

Fleurs d'Elisabeth - almond

Etui 110g

Lunes de Diane - hazelnut **NEW**

Etui 110g

Cœurs de Léandre - lemon **NEW**

Etui 125g

Disponible en période de fin d'année :

Feuilles de houx - pink pralines

Etui 120g





NEW PACKAGING

THE ASSORTMENTS OF BISCUITS

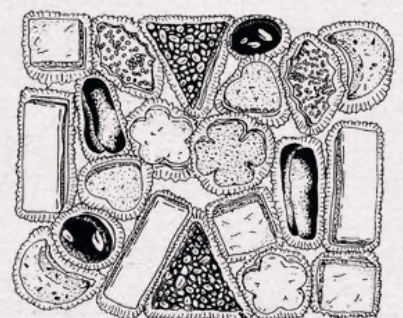
It is with great care that the expert hands of the Petit Duc teams create these delicate collections of assorted biscuits.

*Discover the 10 biscuit recipes of the Petit Duc: Triangles aux amandes, Désirés d'Aimée (vanilla), Bâtons de Léopold (dark chocolate), Trèfles de Louis (muscat wine), Folies de Paulettes (candied fruits), Palets de Jeanne (cocoa almonds), Coeurs d'Honorine (ginger), Fleur d'Elisabeth (almonds), Lunes de Diane (hazelnuts) - **NEW RECIPE** -, Coeurs de Léandre (lemon) - **NEW RECIPE** -.*



Assortment 220g
1 layer of biscuits

Assortment 470g
2 layers of biscuits



Assortment 720g
2 layers of biscuits

THE BOX MADE IN FRANCE

Metal box Made in France
Assortment of biscuits
Net weight: 190g



Fleur d'Elisabeth
almonds

Tours Eiffel
Pink praline
cookies

Palets de Jeanne
cocoa almonds





Lettes de chocolat du Petit Duc, soient pures origines, fruits ou secs, sont faites pour les fondus de chocolat, ceux qui fuient le consensus mou cherchent le goût et l'authentique. un chocolat d'artisan, aux clients bio et aux recettes éprouvées retrouver les sensations du vrai chocolat.

ORIGINES	Profil aromatique	Notes
100% République Dominicaine	Fruits acidulés	Fruits secs, Malt
70% Madagascar	Fruits acidulés	Agrume, Amande
63% Équateur	Bois	Fruits secs
48% Équateur	Fruits acidulés	Agrume, Miel
	Grillé / Caramel	Biscuit beurré
CRÉATIONS		
Amande	Racine	
Gingembre	Éclats d'Amandes	
Orange	Gingembre	
Praliné	Orange avec écorce	
Pâte Fleur de Sel	Poudre Praliné à l'Ancienne	
	Cristaux de Fleur de Sel	

No secrets in this range of organic chocolate bars

A cover created by a talented artisan cover maker, who unearths the finest beans from around the world, and the hand of our chocolatier brings these recipes to life. The result is a very indulgent range adorned with beautiful, traditional handmade papers...



NEW!

Also discover our dark chocolate cake
70% pure Madagascar origin

A cake, ready to eat for 4/5 people, baked from our 70% Madagascar dark chocolate, made from cocoa beans grown in the Sambirano Valley...

Etui 225g

NEW PACKAGING



CHOCOLATE BARS


PURE ORIGINS


70g tablets

NEW DESIGN



 **Black 100% Dominican Republic**
no added sugar! Vegetal and dried fruit notes





 **Black 70% Madagascar**
Notes of citrus and sweet almond, caramelized





 **Milk 48% Ecuador Esmeralda**
Subtle taste of buttered biscuit and caramel



CREATIONS 70g tablets



-  Dark 60% filled with praline
-  Black 60% raspberry
-  Black 60% Timut pepper
-  Dark 60% almond and hazelnut

-  Black 60% ginger
-  Black 60% orange
-  Black 60% Espelette pepper AOP
-  Milk 48% fleur de sel

FABERGÉ EGGS

Fabergé eggs have been a tradition in our Saint-Rémy-de-Provence store for over 15 years. They are 12cm tall, decorated metal eggs filled with delicious crunchy cereal coated in dark chocolate and caramel-flavored milk chocolate...



“Heritage” Collection



2 collections of 12 Fabergé Eggs are offered to you in Ready-to-Sell packs of 24 Eggs (Doubled decorations)!

This is included for all Eggs:

- ice packs + ribbon
- legal notice labels
- cartonnette marketing

Fabergé Egg Net weight
 per unit: 100g
 Egg height: 12cm



"Imperial" Collection



Mini Fabergé Eggs

Discover Fabergé Eggs in mini format!
Still filled with chocolate balls, they are no less delicious.



Mini Fabergé Egg Unit
net weight: 50g
Egg height: 8cm



CROQUETTES DE VINSOBRES

A recipe for almond biscuits, created in 1908, which has now become the essential specialty of Drôme Provençale!

Discover all the secrets of this low-sugar delicacy, part of French culinary heritage, which can be enjoyed with tea or coffee, but also for dessert or as an aperitif.

THE TRADITIONAL RECIPE SINCE 1908

200g and 500g bags

A recipe for delicious little biscuits made with just five ingredients, including 25% almonds. It's made with the utmost care, using a method that perfectly respects the original tradition. Its famous yellow bag has given it a unique identity for over half a century.

THE CHOCOLATE RECIPE

Sachet 200g

19% almonds and 19% dark chocolate

COLLECTOR'S METAL BOXES ASSORTMENT OF 2 RECIPES

**Metal box 360g
(2 sachets 180g)**

Box of 3 assorted colors

BAKING POWDER

Sachet 500g

Rediscover the inimitable taste of our famous almond biscuits in your recipes for crumbles, cookies, pancakes, tarts, financiers... or why not in your yogurts and cottage cheese as a substitute for sugar!



Bake recipes with
unparalleled flavors...



- LA FABRIQUE -



*A question?
Our teams are
at your disposal!*

SALES ADMINISTRATION



Victoria

Orders, deliveries, requests for information

contact@biscuiteriedeprovence.com

Tel. : +33(0)4 75 26 02 98

ACCOUNTING



Angelic

Billing

comptabilite@biscuiteriedeprovence.com

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COMMERCIAL



Aurore

France Northern sector

Brittany - Normandy - Hauts de France - Ile-de-France -
Grand-Est - Pays de la Loire - Centre-Val-de-Loire -
Burgundy Franche-Comté

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Isabelle

France South and Export sector

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Provence-Alpes-Côte-d'Azur

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Amandine

New Aquitaine region

amandineserret@biscuiteriedeprovence.com

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PURCHASING / CSR



France

Know our commitments

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QUALITY



Pauline

Traceability, compositions, complaints

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Tel. : +33 (0)4 75 26 95 97

COMMUNICATION



Marion

Photos, POS, social networks

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Tel. : +33 (0)4 75 26 02 98

*Follow us
@biscuiteriedeprovence*



MUSEUM

DISCOVERY TRAIL

SPACES FOR CHILDREN

GOURMET HALL

TEA ROOM

**WANT TO DISCOVER
OUR PROFESSION AS
A BISCUIT MAKER,
CONFECTIONER AND
CHOCOLATIER?**

**See you at the Factory!
26110 St Maurice sur Eygues**

