

LES BISTRONOMES

CATALOG

2025



The European way, crafted on American soil.

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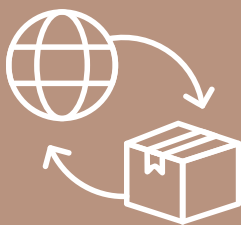


WHO ARE Les Bistronomes ?

Based in Montreal, Les Bistronomes has been developed from a long experience in importing charcuterie and dried sausages from Europe. With a deep-rooted passion for high-quality, artisanal products, our brand has established itself as a leader in the Canadian gourmet food market. Our commitment to quality, tradition, and innovation ensures that Les Bistronomes will quickly become a favorite among American consumers seeking authentic and exquisite culinary experiences.

THE ORIGINAL IDEA

Develop European-inspired recipes to create high-quality, artisanal products in Québec and across Canada.



Less import



Local jobs



Less transport



French inspired Mini dried sausages

The mini dried sausage are succulent
pork dried sausages ready to be enjoyed
as an aperitif, tapas, on the go, etc

Made in the USA

No gluten, artificial dye or nitrite
Shelf stable

Bulk: 8 x 1LB

- U-BAT01 MINI PLAIN
- U-BAT03 MINI ESPELETTE
- U-BAT05 MINI GOAT CHEESE
- U-BAT06 MINI PORCINI

Retail : 16 x 2,5 oz

- U-BAT30 MINI PLAIN
- U-BAT31 MINI ESPELETTE
- U-BAT34 MINI GOAT CHEESE
- U-BAT35 MINI PORCINI



LES BISTRONOMES



Plain

Mini Sausage

Made in USA

LES BISTRONOMES



Espelette

Mini Sausage

Made in USA

LES BISTRONOMES



Goat
Cheese

Mini Sausage

Made in USA

LES BISTRONOMES



Porcini

Mini Sausage

Made in USA



Spanish inspired Fuet dried sausages

AMERICAN MADE

Crafted from high-quality pork, this slender, flavorful sausage is seasoned with garlic, black pepper, and a hint of paprika, then air-dried to perfection. The result is a firm, yet tender texture with a mildly spiced and savory taste that captures the essence of Catalan charcuterie. Ideal for tapas, charcuterie boards, or simply enjoyed on its own.

Retail : 12 x 4.4 oz

- **TRADITIONAL**
- **TRUFFLE**

NEW

LES BISTRONOMES
DE L'ART
et du cochon



Pink Balsamic Vinegar

This exquisite balsamic vinegar boasts a delicate pink hue and a unique flavor profile. Crafted from a blend of white grapes and aged balsamic, it offers a perfect balance of sweetness and acidity. Ideal for enhancing oysters, salads, marinades, and gourmet dishes with a touch of elegance.

Retail : 6 x 200ml



Québec inspired dried sausages

AMERICAN MADE

The Pearls by Les Bistronomes is a gourmet delicacy that redefines the art of charcuterie. These delectable pork bites are crafted from premium cuts of pork, expertly seasoned and slow-cooked to achieve a perfect balance of tender texture and rich flavor.

Perfect for appetizers, entertaining, or an indulgent snack, The Pearls embodies the exquisite craftsmanship and culinary excellence that Les Bistronomes is renowned for. Treat yourself to a taste of luxury with these delightful pork Pearls.

- Plain
- Beer
- Caribbean
- Blue Cheese

AVAILABLE SOON



Our achievements



We are now ready to expand into the United States, bringing our exceptional range of European-inspired charcuterie to a new audience.

1

Excellence

40 tons of artisan quality charcuterie distributed in Canada in 2023.

2

Exclusivity

Exclusively available in independent stores throughout Canada (butcher shop, cheese stores, bakeries, specialty foodstore).

3

Innovation

Increasing our local production, growing from 15% in 2019 to a trend of 70% locally sourced products in 2024.

THE PROJECT

Make our products available to independent stores and specialty cheese distributors in the US

OUR MEANS

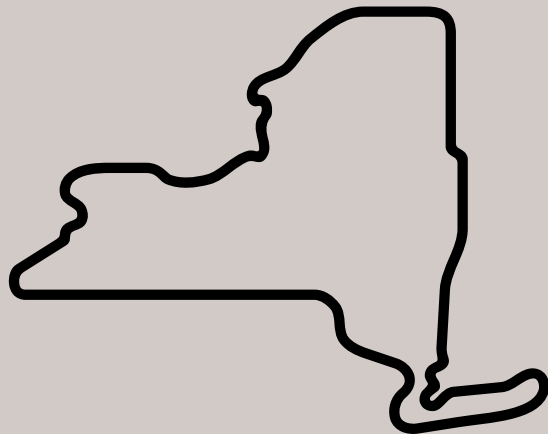
Develop partnerships with local producers to make our French, Spanish, and Québec inspired recipes in the US

The result

We are excited to announce our first partnership with a renowned producer based in New York State.

After a year of rigorous testing and development, we are now ready to offer 8 premium products, all available nationwide through our strategically located warehouse in Champlain, NY.

This partnership ensures that our high-quality charcuterie and dried sausages can be conveniently accessed by customers across the USA.





Treat yourself to the best

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