

Discover
The first soup made with Mineral Water®



A WORLD OF
FINEFOOD

OUR PHILOSOPHY

Dear partners,

For over five generations, our family has ceaselessly striven to select the most exclusive ingredients in order to create unique recipes.

Our dishes achieve the highest quality standards, greatly superior to the current market regulations.

This search for excellence reflects our family's know-how and highlights our utmost respect for the recipes that you will enjoy tasting.

A VISION, AN IDEA

True to our philosophy, we have been working on the creation of an unprecedented and exclusive collection of soups.

We noticed that all of the soups available on the market are made with tap water that does not always taste good depending on its region of origin and that sometimes even contains health risks.

By dissociating the main components of a soup (water, vegetables and seasoning), our search for excellence led us to identify the best ingredients available.

All of the vegetables cooked in our soups are the result of organic farming respecting methods that exclude the use of synthetic products, chemicals, fertilizers or pesticides. Our seasoning is also the product of the best French producers.

Water is the essential element. For our recipes, we have chosen to use mineral water that is genuinely the result of natural processes with no human intervention. The various minerals contained in the water are also known for their health benefits.

This unique alliance of premium products cooked to perfection enables us to offer you exclusively the collection of soups we have dreamt of.

***This is how our soup made with mineral water
came into being***

The first soup made with mineral water[®]



COOKED IN FRANCE



no additives or preservatives

All of our soups benefit from :

- best before date : +2 years
- storage at room temperature

EACH BOX INCLUDES :

- A 11.64 oz soup
- A leaflet about the origin of our recipes
- A high-quality napkin
- A « fleur de sel » (salt) and « poivre 5 baies » (pepper)
- A certificate of authenticity

OUR FIRST COLLECTION OF SOUPS

N°11

Organic vegetable soup made with mineral water

Mineral Water (45%), organic potato, organic carrot, organic leek, organic tomato, organic zucchini, organic onion, organic turnip, organic olive oil

N°12

Organic pumpkin soup made with made mineral water

Mineral Water (44%), organic pumpkin (37%), organic potato, organic olive oil

N°13

Organic creamy tomato soup made with mineral water

Organic tomato (52%), mineral water (36%), organic potato, organic onions, organic garlic, organic olive oil

IN YOUR SALES AREA



An example of a display available in your sales area

A SIMPLE IDEA : ASSOCIATE PREMIUM PRODUCTS

Mineral Water

is collected from so deep underground that no kind of human pollution alters it.

Its composition is known for its therapeutic properties.



ORGANIC VEGETABLES

Our vegetables are the result of organic farming respecting strict farming methods.

Excluding the use of synthetic products, chemicals, fertilizers or pesticides.



PREMIUM SEASONING

Our seasonings are from the finest producers.

The « fleur de sel » and Espelette pepper are an essential part of our recipes.

MEUNIER®

1874 ————— 1924 ————— 1964 ————— 1982 ————— 2012



Constant MEUNIER
(1874)
A baker in Rarécourt



Gaston MEUNIER
(1899)
His son opened
his first butcher shop



André MEUNIER
(1941)
Gaston's successor
ensured the growth
of the familial business



Jérôme MEUNIER
(1967)
Constant's great grandson
obtained his butchery diploma



Hugo MEUNIER
(1992)
5th generation

www.MEUNIER1874.com

MEUNIER GROUP
7, rue Docteur Stein
21000 Dijon



Phone : +33 (0)3 80 53 53 53
(grouped lines)
Mail : info@meunier1874.com
Site : www.meunier1874.com