

150

MAISON
ROUGIÉ
1875

**150 YEARS
OF EXPERTISE**
*From land
to sea*





Maison Rougié extends its expertise to *a full seafood range*



— Maison Rougié has been raising the profile of French gastronomy for 150 years.

Ever the pioneer, it has long mastered the art of blending **timeless tradition with cutting-edge innovation** — a signature approach that keeps the brand at the forefront of culinary excellence, especially in duck foie gras. As **the go-to supplier**, renowned for flavor and quality, it inspires chefs from 65 countries empowering them to express their full creativity.

— Now, Maison Rougié is embarking on the same quest for excellence for seafood products.

A new playing field, approached with the same uncompromising standards and deep commitment to working alongside chefs. In close partnership with specialists in responsible fishing who share its dedication to protecting biodiversity, the brand now offers a refined **selection of expertly prepared fish and shellfish**.

— Premium products easy to prepare and practical for everyday use.

Consistently high quality, all year round, this range of quick-frozen seafood products includes **exceptional specialties** and **ready-to-use formats**. Perfect for saving time without compromising on flavor. This is one of the ways Maison Rougié stands alongside its chefs.



This new line of seafood products is testimony to Maison Rougié's long-standing identity and expertise. As with our duck and goose delicacies, we select the finest ingredients, then transform them with great care into exceptional offerings for all chefs. Our products are consistently high quality, simple to use and can be adapted to even the most creative recipes.

Audrey Estival,
Marketing Director Rougié France and International



The best of the sea, *a culinary seal of excellence*

As a renowned leader in the duck sector from egg to plate, Maison Rougié is now rolling out its expertise to seafood products.

After launching lobster and scallops — the preferred supplier for chefs — is broadening its offering to include a complete seafood range. An undeniable source of inspiration combining kitchen-ready practicality in the kitchen with year-round availability and excellence on the menu.

— Exquisite ingredients, culminating in exceptional results

Maison Rougié meticulously selects the finest ingredients for its seafood range. It features time-honored favorites, such as **lobster or scallops**, along with more distinctive delicacies, such as **large, mature salmon, mackerel and wild herring**.

Maison Rougié has partnered with **responsible fishing specialists** who select the most renowned, appropriate areas and harvest at peak season. This guarantees outstanding quality while respecting **ecosystems** and protecting **biodiversity**.



Our raw and cold-smoked seafood products

are meticulously selected by Maison Rougié to elevate your exquisite creations.



— What Maison Rougié does best: *tradition meets innovation*



Throughout history, Maison Rougié has seamlessly blended **artisanal know-how** with the evolving demands of modern cuisine. Its manufacturing processes combine **traditional and modern** techniques with the same level of care and precision that defines the Maison.

With this philosophy in mind, Maison Rougié experts perform many of their operations **by hand**. The fish are carefully filleted and deboned, dry-cured with salt and sugar, precisely sliced, and individually prepared — each step performed with expert technique and attention to detail. Scallops are carefully opened by hand to preserve the delicacy and structure of their flesh



Not to mention **cold smoking**, which is carried out at a maximum temperature of 4°C, to preserve the fish. We use Mediterranean pine cones gathered within a 20 km radius of the smoking facility.



Always working closely with chefs
to inspire their creativity

Designed with chefs in mind, Maison Rougié's seafood range includes an array of different formats, textures and flavors, suitable for all uses: **bistro, gastronomic, catering services and more**. It's the perfect inspiration for unleashing your creativity on both winter and summer menus, as well as creating new pairings between land and sea or smoked and raw.

From a practicality perspective, the products are ready to use and easy to

prepare and quick to serve, **saving time and increasing productivity**.

As they are precisely sized, they can be easily portioned for maximum consistency and minimal waste, and they are quick-frozen to ensure consistency.

Not only can Maison Rougié guarantee that the quality of its initial products is preserved, it also ensures **a long shelf life**. This makes them perfect for ensuring year-round availability.



“Excellence has always been Maison Rougié's guiding compass and these new delicacies are testimony to this. Following on from lobster and scallops, which have already proven to be very popular, we are proud to present these additional exquisite products to complete our seafood range. They will help chefs elevate their menus, while making their lives easier.

Florian de Prada
Seafood Product Manager, Food Service
Rougié France and International

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Overview of
Maison Rougié seafood ranges



Grand Chef

A **premium range** composed of raw products, designed to make the finest gastronomic creations shine.



SÉLECTION

A **range of professional-quality products** aimed at all chefs seeking to add a Midas touch to their flavorful, generous dishes.



Service

A **ready-to-use range** with consistent, easy-to-portion products that save time and improve efficiency.





What's new from the sea

To broaden its seafood offering, Maison Rougié has boldly introduced additional innovative products, including delicately smoked fish and refined carpaccios. Products that combine quality and expertise for dishes that are ready in no time. The result? Authentic taste, subtle flavors and a multitude of upscale uses.

— From the smokehouse: smoked fish expertly prepared with time-honored tradition

Through five signature products, Maison Rougié offers fish of the finest quality, cold smoked with Mediterranean pine cones and elevated by its own expertise.

Fully mature, meaty, delicious salmon¹ from the Faroe Islands and Scotland, not to mention wild herring² and mackerel³ from the cold waters of Norway and the United Kingdom.



Pine cone
smoked herring

¹Salmo Salar
²Clupea Harengus
³Scomber Scombrus



Pine cone smoked
salmon tartare



Pine cone
smoked mackerel



Pine cone smoked
salmon loin



Pine cone
smoked salmon belly



THE SECRETS BEHIND THE CRAFT

1 The fish are filleted by hand by Maison Rougié experts at our processing facilities and the bones removed using tweezers **to ensure the fillets remain intact.**

2 For **optimum aging**, the fillets are rubbed with dry salt and sugar, again by hand, to dehydrate them while preserving and enhancing their flavor.

3 Next comes the smoking stage, which is performed cold (maximum of 4°C) using Mediterranean pine cones, to lightly **perfume** the fillets while avoiding any heat damage.

4 The fish is then sliced **by hand** with great care to ensure the pieces are perfectly uniform.

5 Finally, the fish is **quick-frozen** using our timeless method that ensures that the smoked fish is available and of consistent quality all year round.



Mouthwatering inspiration

On the menu...

Create an aperitif verrine or **an original appetizer**, or use it as the main ingredient to upgrade a traditional or tataki-style dish.

... and in the kitchen

Defrost for 8 hours in a cold store.

To serve cold: Slice as desired, then serve with butter alongside a salad.

To serve hot: Heat a little fat in a pan and sear for a few minutes. Perfect for a dish with multiple textures: crispy skin, cooked fish and raw fish. Serve with a cauliflower and chorizo cream.



Carpaccios: original seafood dishes ready to serve

Another newcomer to Maison Rougié's seafood range is the distinctly premium **trio of carpaccios** which preserve their original texture and are ready within minutes.

They include our wild, coral-free Normandy scallops,⁴ generous salmon⁵ from Scotland and the Faroe Islands, and Norwegian cod.⁶

⁴ Pecten Maximus
⁵ Salmo Salar
⁶ Gadus Morhuas

French Normandy
scallop carpaccio

Pine cone
smoked salmon
carpaccio

Pine cone
smoked
cod carpaccio



Mouthwatering inspiration

On the menu...

For a light, elegant appetizer or to add a **fresh, marine flavor** to a dish.

... and in the kitchen

Remove the bag of carpaccio from the freezer.

Immediately remove from the packaging and place on the desired plate.

Simply decorate and it's ready to serve.



“

The chefs we work with were excited to learn that we were thinking of offering seafood carpaccios. Aside from being fresh and high quality, they appreciated the quick-frozen format that is ready to plate up, saving them time while offering a variety of dishes. The varied options mean they lend themselves to many different uses.

Nadège Gagné,
Culinary Advisor Rougié Paris

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THE SECRETS BEHIND THE CRAFT

1

Maison Rougié has developed and honed its own processes. Shellfish and fish fillets are **delicately placed** in appropriately sized round molds before being pressed down by hand, leaving them **elegantly presented** while preserving their original texture.

2

When **packaged**, products are carefully arranged and individually vacuum-packed in the shape of a plate. This makes it easy to use when needed. **Perfect for using on-demand.**

3

The carpaccios are then **quick-frozen** using Maison Rougié's tried and tested process. This makes them **easy to store** all the while **preserving them** and **maintaining their quality**. When it's time to serve, they're ready in just 5 minutes.



Favorites from the sea

Maison Rougié already offered two seafood products:
lobster since 2012 and scallops since 2022.

Due to the state-of-the-art in-house manufacturing processes that preserve all their freshness, texture and flavor, they have become the go-to choice for chefs.

— Lobster: *the king of crustaceans*

Drawing on its time-honored expertise, Maison Rougié decided to make its first foray into seafood with the king of crustaceans: **lobster**. Caught in cold Canadian waters at the optimum time of year, it is then treated with processes that are as **innovative as they are rigorous**. Consistency is guaranteed so customers can enjoy the same quality all year round.

Quick-frozen shelled
lobster tail and claws



Raw quick-frozen
lobster meat



THE SECRETS BEHIND THE CRAFT

1 Maison Rougié lobsters are trap-caught between **May and July**, when they are at their meatiest with a hard shell, which makes for a firm texture and fine flavor. They are then graded live in large tanks, to ensure uniformity.

2 They are quickly brought back to the quayside to preserve the meat and treated by **High Pressure Processing (HPP)** which allows the shell to be easily removed from the tail and claws, preserving the lobster's shape without losing any meat.

3 They are then vacuum-packed before being **cryogenically frozen**. This process preserves the integrity of the meat, the flavor and nutritional elements, equivalent to freshly caught lobster.



“ I really like working with seafood products, particularly Maison Rougié scallops. This new range, which features first-rate smoked fish and other original products, is Maison Rougié's way of speaking the same languages as chefs: one of appreciation for finer delicacies. What's more, they are premium quality and simple to use. ”

Romuald Fassenet,
*Meilleur Ouvrier de France and
Michelin-starred chef at Château
Mont Joly*



THE SECRETS BEHIND THE CRAFT

1 For this sought-after species, Maison Rougié has opted for **sustainable fishing** in the best zone. The scallops are caught between October and mid-December, which is outside of the breeding period, to help the population grow.

3 Next, they are **ice glazed**, where a thin layer of ice is applied to the scallop to protect the delicate meat during packaging and storage. Maintaining the same quality as fresh produce, they are then graded and packaged in resealable bags containing a set number of scallops for greater convenience in the kitchen.



— Scallops: *a bestseller*

Maison Rougié also offers **the highest quality** wild, white, coral-free scallops⁷ from Normandy. Caught in dredge bags by **experienced** fishermen, they have a distinct salty flavor, with a texture that is both firm and tender. Expertly prepared and quick-frozen, they are also available all year round.

2 **Delivered live on the same day**, they are then selected and opened by hand. Within an hour they are individually quick frozen (IQF) ensuring year-round availability with the same high standard.



Maison Rougié

a sustainably minded brand

Since 1875 Maison Rougié has been maintaining and revisiting time-honored expertise, prioritizing quality and practicality to serve chefs.

In addition to providing exceptional delicacies, we also offer personalized support to bring out the best in each dish with our commitment to an increasingly responsible approach.



— Always supporting chefs

Maison Rougié's mission is to become the **partner of choice for chefs**. All culinary professionals, whether at renowned or up-and-coming establishments, can rely on our expertise **to inspire them every day**.

With a team of **16 culinary advisors** in France and across the globe, Maison Rougié provides chefs with access to industry specialists. Specialists who can inform, advise and guide them on how to **elevate** their duck, goose and seafood creations.



Scan for further details about our values.



Care and dedication *in all that we do*

Having always been committed to providing premium products, Maison Rougié believes that quality and responsibility **go hand in hand**. Day in, day out, it does its utmost to respect not only its

employees, but also the animals and land that produce the **ranges inspired** by the best that nature has to offer.

This formed the foundation of its CSR philosophy, based on **6 key principles**:

1

Promote
the French fattened
duck industry

2

Always listen
to chefs and respond to
their needs

3

Reduce the carbon
footprint of our activities
and our products

4

Ensure
animal welfare

5

Nurture
future talent

6

Always strive
for excellence



Maison Rougié *in figures*



Present in

65 countries

spanning

5 continents

111
employees



including **16**
culinary advisors

4
activities

rearing,
selecting,
processing
and marketing

It was with this in mind that Maison Rougié became a founding partner of the **Bocuse d'Or Winners Academy**, the most prestigious gastronomy competition in the world. It also promotes emerging talent through various schemes, such as the Jean Rougié Trophy, whose 15th edition will take place in 2026.



We INNOVATE, *You* CREATE

About *Maison Rougié*

Maison Rougié: 150 years of dedication to chefs

Building on the success of its fully integrated duck supply chain — from egg to plate — Maison Rougié is extending its expertise through long-term collaborations with specialists in fishing and seafood.

Founded in 1875, the brand has stood the test of time by continuously evolving its range, while maintaining the highest standards of quality in duck, goose, and seafood products.

Over the decades, Maison Rougié's unique blend of tradition and innovation has enabled it to offer chefs exceptional ingredients and practical solutions tailored to their kitchen realities.

rougie.com



Learn more





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