

Delice

francuska vína í gastronomía

CATALOGUE

2021 – 2022



Discover the entire collection of **Delice** gifts, wines, chocolate, foie Gras, sweets and many other surprises.

We are at your disposal for any project of events, tastings and gastronomic gifts.

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Our Shops & bars

Come visit us to see and feel the exquisite feeling of fine products. Ask our staff for any kind of help you may need and let you drive threwh a magical selection...

You need to organize a corporate event, a private tasting, or an intimate evening with your closest beloved..? **Delice** is the right place to fulfill all expectations in the most charming atmosphere...



Delice
francuska vina i gastronomija

DELICE Dorcol
Gospodar Jovanova 47
Sunday - Thursday 10:00 - 24:00
Friday - Saturday 10:00 - 1:00
Tel: 011 4236 400

DELICE Vracar
Kursulina 29
Monday - Sunday 10:00 - 20:00
Tel: 011 4518 460

 Delice gastronomija I pokloni

 Delicebeograd

www.delice.rs



Taylor Made & Personalized Gifts



Our concept allows you to make the best impression by offering a perfect gift, adapted to your budget... Transmit the finest gastronomic values and offer an experience worthy of the refinement of the best tables. Rillettes, Foie Gras, chocolates... large range of wines and champagnes will delight your taste buds.

Whether you need a chic package, with terrines and fine wines, a box of chocolate or a basket with exquisite delicacies, come to our stores and together we will create inspired combinations that will always be enjoyed. Tasty, beautiful, impeccably presented, **Delice's** selection of products seduces through the refinement and splendor of the flavors that reflect the quality French handicrafts.

We invite you to the magical universe of gastronomy and fine wines!

We support you throughout the year in choosing the gifts you want to give to your employees, service providers, customers, collaborators...





N°1: BORDEAUX

- Namaz od pačijeg mesa 70g
- Crvena metalna bombonjera 40g
- Chateau loumelat cuvee jj lesgourges, Bordeaux 37,5cl
- Prestige gift box small

3.360 din

N°2: REIMS

- Namaz od pačijeg mesa sa 20% Foie Gras 70g
- Extra džem od višanja 230g
- Karamelizovani kolači "Kanele" u sirupu od Armanjaka 110g
- Champagne Canard Duchene Brut 37,5cl
- Prestige gift box small

5.550 din





N°3: SUD OUEST

- Namaz od pačijeg mesa sa 20% Foie Gras 140g
- Oblikovani vafli preliveni mlečnom čokoladom 90g
- Château Du Cedre Heritage 2018 75cl
- Prestige gift box medium

4.560 din

N°4: OCEAN

- Namaz od Skuše sa Sečuan biberom 100g
- Crna metalna bombonjera 40g
- Extra džem od pomorandža 230g
- Château De Fontaine Audon Sancerre 2019 75cl
- Prestige gift box medium

6.450 din





N°5: SOLEIL

- Namaz od pačijeg mesa 140g
- Namaz od Skuše 100g
- Palačinke u sirupu od ruma I vanile 270g
- Château de l'Aumérade, Cuvée Marie-Christine rosé 2020 75cl
- Prestige gift box medium

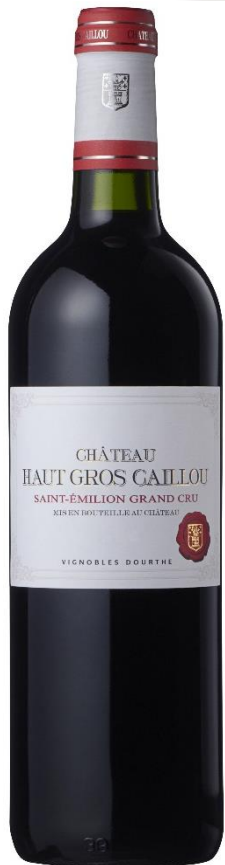
6.350 din

N°6: GIRONDE

- Pačiji Foie Gras 100g
- Džem od vina Sotern 45g
- Male jabuke u likereri 195g
- La Terrasse de La Garde 75cl 2016
- Prestige gift box medium

7.950 din





N°7: GRAND CRU

- Namaz od pačijeg mesa sa 20% Foie Gras 140g
- Namaz od pačijeg mesa sa Tartufima 140g
- Trufeline Šampanjac & Konjak 140g
- Mekani kolači "Baba" u soku od ruma 450g
- Château Haut Gros Caillou 2016 75cl
- Prestige gift box Large

11.840 din

N°9: CHAMPAGNE!

- Guščiji Foie Gras u komadu 140g
- Marmelada od manga sa Sechuan biberom 45g
- Džem od vina Sotern 45g
- asortiman od 22 čokolade sa različitim punjenjima
- Champagne Canard Duchene Brut Rose 75cl

14.740 din





N°8: BOURGOGNE

- Pačiji Foie Gras u komadu 90g
- Glazirani medenjaci punjeni džemom od kajsije u metalnoj kutiji 200g
- Chassagne Montrachet J.Drouhin 2017 75cl
- Gevrey Chambertin J.Drouhin 2016 75cl
- Prestige gift box Large

21.650 din

N°10: GASCOGNE

- Gušćiji Foie Gras u komadu 140g
- Marmelada od smokve 110g
- Asortiman od 32 deserta sa različitim punjenjem 195g
- Chateau de Laubade XO 70cl
- Prestige gift box Large

18.950 din



MAXIM'S DE PARIS

Since 1893, Maxim's de Paris has developed high quality fine food products for the most demanding gourmets. We are deeply involved in the selection of the best ingredients to elaborate our succulent recipes, and call out the best specialists of French gastronomy for our developments. Prestigious craftsmen, chocolate and confectionery experts help us to elaborate our best creations where they can express all their « savoir-faire » and talent.

Our chocolate assortment are certified pure cocoa butter, to offer an irreproachable quality. Our expertise is the guarantee for exceptional products, both aesthetic, elegant and tasty.





Assortment of 32 French specialties
 Asortiman od 32 deserta 195g
1.990 din



Hat-box of assorted Christmas confectionery
 Svečana Božićna kolekcija 205g
3.590 din



Cardbox with 10 French dusted truffles
 Francuske trufeline kakao puter 100g
990 din



Maxims chocolate bar
 Čokoladna tabla sa dodatkom hrskave gianduje (nugat)
 ili peperminta 85g
 790 din



Red or Black oval tin
 Draže bombone sa kafom ili jezgrom ukusa
 peperminta, obavijene čokoladom 175g
 1.290 din





Red Heart Tin

Čokoladni desert pojedinačnih umotanih pralina sa hrskavim bademom i medom

90g

1.290 din



Black Maxim's egg

Čokoladne loptaste praline punjene karamelom 100g

1.390 din



Shopping bag

Toffees - mlečne karamele sa usoljenim puterom 100g

990 din



Black heart Tin

Čokoladni desert pojedinačnih umotanih pralina sa hrskavim bademom i medom 90g

1.290 din



Red Maxim's egg

Čokoladne loptaste praline punjene karamelom 100g

1.390 din



Red tin 22 Assorted chocolates
 Asortiman od 22 čokoladna deserta 215g
2.490 din



Chocolates Connoisseurs
 Asortiman od 12 crnih ili mlečnih čokoladnih
 deserta 120g
1.590 din





Founded over 220 years ago, Mulot & Petitjean has had a long and prestigious history.

It is one of those rare French companies which has been in existence for over two centuries.

The nurture of manufacturing secrets, the selection and showcasing of ingredients...

Production is done in the same way in which it has always been.

It remains faithful to the skills and expertise which have been passed down the generations.





Pain d'Epice Pure Miel
slatki kolač sa medom 230g
950 din



Pain d'Epice Pure Miel Figes
slatki kolač sa smokvama 200g
820 din



Pain d'Epice Pure Miel Graine & Moutarde
slatki kolač sa senfom 170g
790 din



Pain d'Epice Pure Miel Oranges Confites
slatki kolač sa medom, kandiranom
pomorandžinom korom 170g
890 din





Box 10 Mini Nonnettes
Mali medenjaci punjeni džemom
Pomorandže, ribizle, kajsije, maline, čokolada 190g
950 din



Collector Tin 6 Nonnettes
Glazirani medenjaci punjeni džemom u
metalnoj kutiji 200g
1.490 din

WINES

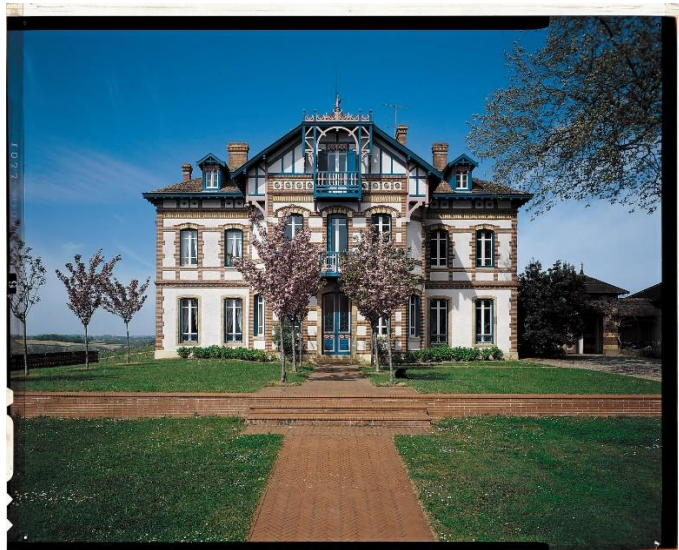
Our cellar contains more than 200 different wines from France, Serbia and other parts of the world, feel free to contact us for more exhaustive selection or any information you may need...



CHATEAU DE LAUBADE

B A S A R M A G N A C

Château de Laubade was built in 1870 in the heart of the noblest area of the appellation: the Bas Armagnac and is today the premier Armagnac property. Now, the third generation is actively involved in the quest of excellence of the property, composed of 260 acres of single vineyard, to make Château de Laubade an undisputed reference among the Armagnac category.



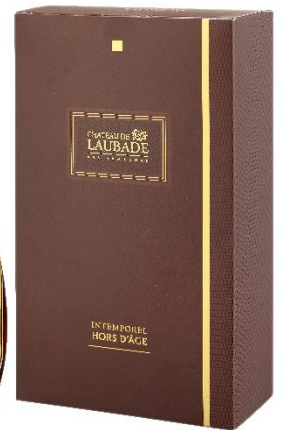
V.S.O.P - Four traditional grape varieties: Ugni-Blanc, Folle Blanche, Colombard and Baco. Grapes exclusively coming from the property. Maturing between 6 and 12 years, grape variety by grape variety, vintage by vintage. Blend of more than 20 different eaux-de-vie. Château de Laubade V.S.O.P. has a nice golden color. It is rich with ripe fruits, plum, pastry, vanilla and citrus aromas. On the mouth, it is sweet, delicate and long.

Intemporel Hors d'Age - Maturing between 12 and 20 years, grape variety by grape variety, vintage by vintage. Blend of more than 15 different eaux-de-vie. Dominance of Baco variety. Château de Laubade Intemporel Hors d'Age offers the classic aromas of a fine bas Armagnac. Light amber color. Candied fruits, spices, vanilla, oak, prune, rancio aromas. In the palate, it is elegant, masculine and powerful.

X.O. - Maturing between 15 and 25 years, grape variety by grape variety, vintage by vintage. Made with more than 40 eaux-de-vie. Mainly Ugni-Blanc. A rich and shining amber color. Multifaceted with a richness of prune, vanilla, cinnamon, cocoa, orange peel, nut, toasted bread aromas. On the mouth: fineness, femininity and elegance.



Chateau de Laubade
Athos VSOP 70cl
6.590 din



Chateau de Laubade
Aramis Intemporel 12y 70cl
9.490 din



Chateau de Laubade
Le Plant De Grasse 2006 50cl
7.690 din



Chateau de Laubade
L'Enchanteur 2010 50cl
8.290 din



Chateau de Laubade
L'Agricole 50cl
6.490 din



Chateau de Laubade
Fontaine XO 300cl
57.700 din



Chateau de Laubade
XO Extra De Luxe Decanter 70cl
32.900 din

Each vintage entirely comes from a single harvest and distillation year. Each vintage clearly expresses its age, which is a specificity of Armagnac and the signature of the house. Each Vintage tells a particular story. A story dealing with the ongoing climate changes, with the unique Cellar Masters' know-how that has followed one another, along the generations. Château de Laubade only releases its vintages after a minimum of 15 years of ageing in oak casks from Gascony.

Delice proposes you various vintages to embody celebration: a personal event that arouses emotions and echoes at the heart of life, a birth, a wedding, a success, a shared moment of happiness.

CELEBRATION VINTAGES

40% VOL., 70cl

Collection VINTAGES

40% VOL., 50cl



2000	70cl	10.800
1999	70cl	11.000
1998	70cl	11.200
1997	70cl	11.500
1996	70cl	11.900
1995	70cl	12.000
1994	70cl	12.400
1993	70cl	12.600
1992	70cl	13.000
1991	70cl	13.500
1990	70cl	13.900
1989	70cl	14.200
1988	70cl	14.600
1987	70cl	15.000
1986	70cl	15.300
1985	70cl	15.600
1984	70cl	15.900
1983	70cl	16.500
1982	70cl	17.700
1981	70cl	19.600
1980	70cl	20.700
1979	70cl	21.500
1978	70cl	22.900
1976	70cl	24.500
1975	70cl	25.200
1974	70cl	26.900
1973	70cl	29.900
1972	70cl	30.200

1971	50cl	36.400
1970	50cl	38.000
1969	50cl	40.200
1968	50cl	40.900
1967	50cl	41.500
1966	50cl	42.500
1965	50cl	43.200
1964	50cl	44.200
1963	50cl	45.900
1962	50cl	50.000
1961	50cl	74.200
1960	50cl	74.000
1959	50cl	88.300
1955	50cl	150.000
1952	50cl	105.000
1951	50cl	133.000
1949	50cl	136.000
1946	50cl	120.000
1944	50cl	135.000
1936	50cl	125.000
1929	50cl	180.000



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O BISTRO DELICE

Dorcol

Gospodar Jovanova 47

Sunday - Thursday 10:00 - 24:00

Friday - Saturday 10:00 - 1:00

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DELICE

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