

RESTAURANT
Au Petit Poucet

Gifts

CORPORATE
OR INDIVIDUAL

Offer
Quebec's
flavour



Since 1945, our
Master Grill Chef's
traditional recipe has
created a reputation
for our unique ham
around the world.

In order to guarantee its exceptional quality, we rigorously select the best pork hind legs, brine cure them the old-fashioned way, roast them with a maple sugar glaze and smoke them slowly over a maplewood fire, a very ancient and natural technique that gives the delicate and much sought after flavour to our home-made hams.

DELIVERY ACROSS CANADA...

ASK FOR INFORMATION!

TO PLACE AN ORDER

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The AUTHENTIC
"Petit Poucet smoked ham"

A HIGH-CLASS GIFT IDEA...

AND A TASTY ORIGINAL PRODUCT!

The PETIT POUCKET

- Quarter maple-smoked ham
- Baked beans with diced ham
- "Cretons"
- Maple mustard
- Pure maple syrup
- Strawberry jam

\$84⁹⁵

The OGRE

- Half maple-smoked ham
- Baked beans with diced ham
- "Cretons"
- Maple mustard
- Pure maple syrup
- Strawberry jam

\$115⁹⁵

The BALUCHON

- Quarter maple-smoked ham
- Petit Poucet meat pie
- Fruit Chutney
- Maple taffy

\$67⁹⁵

The RÉVEILLON

- Half maple-smoked ham
- Petit Poucet meat pie
- Pickled beets
- Baked beans with diced ham
- "Cretons"
- Sugar pie

\$120⁹⁵

SMOKED HAM - Quarter

\$41⁹⁵

With maple mustard

SMOKED HAM - Half

\$72⁹⁵

With maple mustard

SMOKED HAM - Whole

\$123⁹⁵

With maple mustard