



CHARBONNEAU-BRABANT
1797



Classic Recipes

MUSTARDS



WHOLE GRAIN MUSTARD

Rustic, strong & refined.
Perfect to make mayonnaises or sauces.

DIJON MUSTARD

Traditional recipe.

Strong & smooth. To accompany red or white meat, fish & vegetables !



AMERICAN YELLOW MUSTARD

Mild & smooth.
Ideal for all snacks (hot dogs, burgers, bagels...)

SWEET HONEY MUSTARD

Sweet & creamy, made with 10% honey & balsamic vinegar.
Additives free.





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Specialties

MUSTARDS



REIMS CHAMPAGNE STYLE MUSTARD

Elegant and tangy taste.
Perfect with charcuterie, adds a refined touch to dressings.

HOT & SPICY MUSTARD

Rich & spicy.
Perfect with red meat, poultry and in sandwiches.



TARRAGON MUSTARD

Looks like a «Béarnaise».
Thanks to its freshness, it enhances every meat, poultry & fish dishes.

GRAPE MUST MUSTARD

Fruity and strong taste.
Savor with chutney, bold flavour in a vinaigrette.





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Specialties

MUSTARDS



GREEN PEPPERCORN

MUSTARD

The fresh & warm dual for red meat lovers.
A touch of green pepper mustard will wake up any dish!



TRUFFLE

MUSTARD

Rich and earthy taste.
Elevate meats and cheeses, adds depth to gourmet sauces.



ESPELETTE PEPPER

MUSTARD

Spicy and aromatic taste.
Pair with grilled meats, adds a fiery kick to marinades and dressings.



PROVENCE HERBS

MUSTARD

A bouquet of flavours.
This mustard will make your taste buds travel straight to the South of France.



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Technical information

MUSTARDS

FORMATS AND RECIPES

Organic recipes available, depending on packaging



	25G	40G	90G	200G	350G	250 & 500 G	700 g	850G	1.6KG	1KG	5KG	4KG
DIJON	•	•	•	•	•		•	•	•	•	•	•
WHOLE GRAIN	•	•	•	•	•	•	•	•	•	•	•	•
AMERICAN YELLOW				•	•			•			•	
SWEET TURMERIC				•	•		•				•	
CHAMPAGNE STYLE				•	•			•			•	
CHAMPAGNE OLD STYLE				•	•			•			•	
CLASSIC HONEY				•	•			•			•	
SWEET HONEY	•	•		•	•			•			•	
BALSAMIC HONEY				•	•			•			•	
RED GRAPE MUST				•	•			•			•	
CIDER WHOLE GRAIN			•	•	•		•	•			•	
GREEN PEPPERCORN				•	•			•			•	
GARLIC & PARSLEY				•	•			•			•	
PROVENCE HERBS			•	•	•		•	•			•	
FINES HERBS				•	•			•			•	
TARRAGON				•	•			•			•	
CURRY				•	•			•			•	
LEMON ZEST & THYME				•	•			•			•	
WALNUT				•	•			•			•	
PROVENÇALE				•	•			•			•	
HÔT ENGLISH				•	•			•			•	
ESPELETTE PIMENTO			•	•	•		•	•			•	
JALAPENO PIMENTO				•	•			•			•	
HONEY & SPICES			•	•	•			•			•	
LEMON			•	•	•		•				•	
NETTLES				•	•			•			•	
PLANTES			•	•	•		•				•	
TRADITION				•	•			•			•	
TRUFFLE				•	•			•			•	

INDUSTRIAL FORMATS



BUCKET 15KG



BARREL 220L



IBC 1000L



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Classic Recipes

VINEGARS



RED WINE VINEGAR 7%

Perfect balance between the acidity of vinegar
& the aromatic power of red wine.

*Vinegar doesn't contain
any alcohol.
The % is for the acidity.*



CIDER VINEGAR 5%

Made from Normandy Cider.
Its fruity flavour goes perfectly with fish & chicken.

WHITE WINE VINEGAR 7%

Very versatile vinegar.
Can be used to deglaze white meat, enhance a risotto ...



CHAMPAGNE ARDENNE VINEGAR 7%

Aged in oak barrels.
Woody notes that goes with all kinds of vinaigrettes & sauces.





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Specialties

VINEGARS



MANGO PULP VINEGAR

Generous in pulp.
Exotic and peppery tastes.

*The pulp vinegars
contain 40% of pulp*



RASPBERRY VINEGAR 7%

Authentic but atypical.
Rich & surprising flavours.

RASPBERRY PULP VINEGAR

Generous in pulp.
Sweet and gourmet tastes.



TARRAGON VINEGAR 7%

The tarragon powerful aroma perfectly balances the vinegar acidity,
for a bouquet of flavours.





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Specialties

VINEGARS



CHARDONNAY

VINEGAR 6%

Softened by grape must.
Gourmet flavours of yellow fruits & almond.

An 'aged' vinegar means
12 months of ageing in
oak barrels.



SHERRY



MADE IN
Spain

VINEGAR 7%

Matured for two years in barrels.
Discover the full-bodied flavours from Andalusia.



MERLOT

VINEGAR 6%

Softened by grape must.
Gourmet flavours of blackcurrant & blackberry.



BALSAMIC OF MODENA

VINEGAR 6%

Very aromatic & extremely soft taste.
Perfect for salad dressings, to enhance red meat or a plate of pasta...





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Specialties

BALSAMIC VINEGAR OF MODENA

The most objective parameter to assess balsamic vinegar is its DENSITY (for example, one liter of water weighs 1 kilogram and has a density of 1. In comparison, one liter of balsamic vinegar with a density of 1.30 weighs 1.30 kilograms).

WHY DENSITY?

- The more grape must you have in the initial blend, the denser the blend will be
- The longer the product is aged, the thicker it becomes.

WE HAVE DEFINED 4 QUALITY CLASSES:

- **low:** density lower than 1,17
- **high:** density between 1,26 and 1,30
- **medium:** density between 1,18 and 1,25
- **very high:** density higher than 1,30





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Technical information

VINEGARS

FORMATS AND RECIPES

Organic recipes available, depending on packaging



	250 ml	500 ml	750 ml	1L	2L	5L
REIMS CHAMPAGNE 7%	•	•	•	•	•	•
RASPBERRY REIMS CHAMPAGNE 7%	•	•	•	•	•	•
CHARDONNAY 6%	•	•	•	•	•	•
MERLOT 6%	•	•	•	•	•	•
CABERNET SAUVIGNON 6%	•	•	•	•	•	•
CIDER 5% (/ UNFILTERED, WITH THE MOTHER)	•	•	•	•	•	•
AGED RED WINE AGED 2 MONTHS 7%	•	•	•	•	•	•
SHALLOT RED WINE 7%	•	•	•	•	•	•
RASPBERRY RED WINE 7%	•	•	•	•	•	•
WHITE WINE 7%	•	•	•	•	•	•
WHITE BALSAMIC CONDIMENT 5.5%	•	•	•	•	•	•
BALSAMIC OF MODENA 6%	•	•	•	•	•	•
SHERRY 7%	•	•	•	•	•	•
PROVENCE HERBS 7%	•	•	•	•	•	•
LEMON 6%	•	•	•	•	•	•
TARRAGON 7%	•	•	•	•	•	•
FIG 6%	•	•	•	•	•	•
WALNUT 7%	•	•	•	•	•	•
RICE 5% (10% IN 10L PLASTIC JUG)	•	•	•	•	•	•
CIDER & WALNUT 5%	•	•	•	•	•	•
CIDER & HONEY 5%	•	•	•	•	•	•
PASSION FRUIT 5%	•	•	•	•	•	•
GARLIC	•	•	•	•	•	•
BLACKCURRANT	•	•	•	•	•	•
CHERRY	•	•	•	•	•	•
VERIUS	•	•	•	•	•	•
MANGO PULP	•	•	•	•	•	•
RASPBERRY PULP	•	•	•	•	•	•
TOMATO PULP	•	•	•	•	•	•
ALCOOL 10%	•	•	•	•	•	•

INDUSTRIAL FORMATS



BARREL 10L



BARREL 220L



IBC 1000L



23 500 L



25 000 L



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Classic Recipes

SAUCES



DIJONNAISE

SAUCE

The spiciness of the Dijon mustard mix with the rustic character of the whole grain mustard.



GARLIC

SAUCE

A French classic.
Ideal with potatoes, fish, white meat...



BEARNAISE

SAUCE

With tarragon & shallot.
Ideal with red meat, fresh salad, raw vegetables...



FRENCH

MAYONNAISE

Smooth & delicate.
Perfect for accompanying your fries or filling your sandwiches.



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Specialties

SAUCES



TARTAR SAUCE

With fines herbs, gherkins & capers.
To accompany fish or meat.



BASILIC SAUCE

A smooth taste of Italy.
Goes well with vegetables, meat, salad...



LEMON SAUCE

Smooth & delicate.
Perfect with any fish, ww seafood and raw vegetables !



TRUFFLE MUSTARD

A new classic !
Ideal with cold fish & meat, or for the aperitif with some shrimps !



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MADE IN
France

Specialties

SAUCES



CURRY SAUCE

Will make your taste buds travel !
Recommended for accompanying rice, pasta, white meat, fish...



CLASSIC MAYONNAISE

Smooth & delicate and handy packaging !
Perfect for accompanying your fries or as a dip with raw vegetables.



FRENCH FRY SAUCE

Rich & flavorful !
Great for drizzling over fries or boosting the flavor of your sandwiches.



SAMOURAI SAUCE

Bold & spicy.
Great as a dipping sauce or drizzled over grilled meats for added flavor.



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Classic Recipes

SALAD DRESSINGS



WHOLE GRAIN MUSTARD & HONEY DRESSING

Delightful sweet and tangy taste.
Makes a great dip for crispy chicken strips.



LEMON & CHIVES DRESSING

Brightens up any salad with its zesty and fresh flavor. An excellent addition to grilled fish or a tangy topping for steamed vegetables.



CREAMY CRUDITES DRESSING

Rich and smooth touch to your vegetable dips. It also makes a delicious accompaniment to sandwiches or as a spread for wraps.



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Specialties

SALAD DRESSINGS



BALSAMIC VINEGAR DRESSING

With balsamic vinegar of Modena.

Drizzle over fresh tomatoes and mozzarella for a classic Caprese salad.



DRIED TOMATOES DRESSING

Rich and smooth taste of Mediterranean,
perfect for enhancing roasted chicken or vegetable dishes.



SHALLOT DRESSING

Classic recipe made from red wine vinegar
& sliced shallots.



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Specialties

SALAD DRESSINGS



GARLIC DRESSING

Adds a flavorful and tangy touch to your salads.
Its rich and balanced taste instantly enhances the freshness of your vegetables.



MANGO DRESSING

Exotic flavours with fruity and slightly spicy notes.
With a hint of ginger, it offers a unique and lively twist to your salads.



BASILIC DRESSING

Delicious combination of Sherry vinegar and basil, that adds depth and sophistication to your crisp vegetables.



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Technical information

SALAD DRESSINGS

FORMATS AND RECIPES

Organic recipes available, depending on packaging



	36cl	35cl	55cl	75cl	240cl	50cl	50cl	50cl	1L	5L
APPLE BALSAMIC	•	•								
BALSAMIC VINEGAR	•	•	•	•						
SUNDRIED TOMATOES	•	•	•	•						
SHALLOTS	•	•	•	•			•			
ESPELETTE CHILI PEPPER	•	•								
WHOLEGRAIN MUSTARD	•	•		•				•		•
DIJON MUSTARD				•			•	•		
GARLIC				•						
RED ONIONS				•						
TOMATOES & THYME		•								
MANGO		•								
SHERRY, GARLIC, BASILIC		•		•						
CREAMY CRUDITÉS							•			•
WHOLE GRAIN MUSTARD & HONEY					•					
LEMON & CHIVES					•					
DRIED TOMATOES & BASIL					•					
PITA SAUCE					•					
OLD FASHIONED						•				
PARISIAN					•	•				
NATURE							•		•	
FINE HERBS							•			
CAESAR							•			
BULGARIAN							•			



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Classic Recipes

OILS



OLIVE - EXTRA VIRGIN

OIL

Its high-quality, cold-pressed nature makes it an excellent choice for enhancing the taste of grilled vegetables and pasta dishes.



HAZELNUT

OIL

This hazelnut oil is obtained after grinding the nuts and cooking them in cast iron pans, following an ancestral recipe.



SESAME

OIL

This first-press oil is made by gently toasting the seeds in a cauldron. Perfect for adding depth to marinades, and enhancing the taste of salad dressings.



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Technical information

OILS

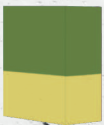
FORMATS AND RECIPES

Organic recipes available, depending on packaging



TOASTED OILS :						
SESAME			•	•		
WALNUT			•	•	•	
HAZELNUT			•	•		
PEANUT			•			
ALMOND			•			
ARGAN			•			
PUMPKIN SEED	•	•				
FRUITY WALNUT OIL BLEND				•		
COLD PRESSED OILS :						
SESAME			•	•	•	
WALNUT			•	•		
HAZELNUT			•			
GRAPESEED	•		•	•	•	
FLAXSEED			•	•		
PUMPKIN SEED						
VIRGIN ARGAN	•					
VIRGIN MACADAMIA	•		•			
VIRGIN ALMOND	•					
VIRGIN AVOCADO	•					
VIRGIN APRICOT	•					
EXTRA VIRGIN OLIVE			•	•	•	•
LINOLEIC SUNFLOWER			•	•	•	•
LINOLEIC SAFFLOWER			•	•	•	•
RAPESEED/CANOLA			•	•	•	•
COCONUT			•	•		

INDUSTRIAL FORMATS



10 L



BARREL 220L



IBC 1000L



25 000 L