



# CURED MEATS DELICACIES

EXQUISITE EXPERIENCES



## A TENDER AND TASTY BITE

**FONT-SANS** is a family-owned company with a tradition in charcuterie since **1917**, located in the Pyrenees. We use only fresh meat from local suppliers, combined with select spices and gourmet ingredients. The climate of the **Pyrenees** allows for a slow and natural curing process.

For over 3 months, under optimal temperature and humidity conditions, our charcuterie delights acquire a tender texture, as well as **authentic flavour and aroma**. With premium presentation, we guarantee the finest **gastronomic experience**.



### FILET MIGNON

*The traditional loin is a Pyrenees specialty. Fresh loin from selected local suppliers, marinated with salt and pepper for over a week, and slowly cured for over 3 months, to offer a tender texture and authentic flavour and aroma.*



### FILET MIGNON MEDITERRANEAN HERBS

*Selection of the finest Mediterranean herbs, offers a fresh and aromatic flavour.*



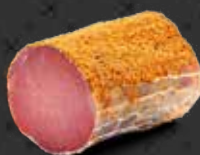
### FILET MIGNON MADAGASCAR PEPPER

*Wild pepper from the Island of Madagascar. Scarce and unique, it boasts predominant forest notes.*



### FILET MIGNON ESPELETTE PEPPER **PDO Certified**

*Variety of red pepper grown in the Espelette area (Atlantic Pyrenees - France). Hand-picked, not irrigated, and dried hanging on balconies. A very special pepper.*



### FILET MIGNON TOULOUSE DEVIL

*The most savoury and spicy blend of spices of the famous Toulouse sausage, a penetrating and complex flavour with a spicy touch.*



### FILET MIGNON BARBECUE

*Sweet blend of the most typical American flavours, a complex smoky and spicy aroma that transports us to the essence of the grill and embers.*



### FILET MIGNON NAPOLI

*Authentic Italian flavour, reminiscent of the sauces of the best Neapolitan pizzas and pastas: tomato, black olives, garlic and oregano.*



### FILET MIGNON MEXICO

*Fresh recipe of ingredients with Chipotle as the protagonist to transport us to the Mexican gastronomy, a World Heritage.*



### FILET MIGNON ARGENTINA

*Herbs and spices reminiscent of Chimichurri sauce, the taste of an authentic Argentinian barbecue in every bite.*



### SPANISH LOIN PAPRIKA

*The most traditional and Spanish interpretation of the salting and curing of the loin. A maceration for two weeks in the best Spanish paprika (Pimentón de la Vera) and a curing of over three months, represent one of the noblest cured pork products.*



### SPANISH HEAD OF LOIN PAPRIKA

*The head of loin is one of the leanest cuts of pork. Marinated in Spanish paprika (Pimentón de la Vera) for two weeks and cured for over three months, its light smoke and tenderness make it one of our juiciest products.*



### JAMÓN SERRANO GRAN RESERVA TGS

*The most internationally recognized of all cured pork products is cured ham. Our ham holds the highest certified category: Serrano Traditional Guaranteed Specialty (TGS) and Grand Reserve curing, with a maturation period ranging from 16 to 32 months. An authentic culinary jewel.*



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**FONT-SANS**

DISCOVER MORE THAN  
100 YEARS' HISTORY

