CLEEGASTRONOMIE

**Go to France and you will discover that in France gastronomy has a heart! Wherever you go, everyone talks about the pleasure of eating and drinking… at the kitchen table, in cafés, in supermarkets, and in line at the bakery or the butcher shop. For me, gastronomic life in France is a combination of taste, passion, love, rituals, and outstanding presentation. In a nutshell, it is “*l’Art de la Table*”. And because I am so passionate about this *table art*, I bring my passion to the Netherlands by way of CLEEGASTRONOMIE.**

**CLEEGASTRONOMIE** imports only the best, nicest, tastiest, and the most exclusive French products. No intermediaries or middlemen are used; the products are shipped directly to your door. Only in this way one can enjoy the pure taste of these authentic products. The same treatment is given to the typically French products such as wine, confit de canard, or chestnut butter as to those less well-known products such as Genepi liqueur from the Alps or the bubbly lemonade with floating 24-karat gold flakes.

**When one’s heart is in one’s mouth…**

Just like the French, CLEEGASTRONOMIE values everything that is edible or drinkable. But even more important is “quality”. Thanks to my French upbringing, I am a native speaker so I receive ideas and tips from French friends, acquaintances, and colleagues. As taste is very personal, my sources of information are carefully scrutinized. They are all people of discriminating and fine taste and true connoisseurs of French cuisine.

**A Frenchman in heart and soul**

CLEEGASTONOMIE invests in authentic products and honest business practices. Only by *literally* traveling off the beaten path, it is possible to find just the right products unfamiliar/unknown to most. Therefore, there is no fixed plan. Products that enrich our gastronomic life can only be discovered by allowing for ample time to explore the country, the French taste, and the producers. To find these products one must immerse oneself in the French way of life and operate as a true Frenchman.

**The key to culinary France**

CLEEGASTRONOMIE proves that where there is a will, there is a way. No matter which French grastronomic product you are looking for, gherkins, sugar coated pansies, or other… it can be found even if it may take a while. This is why CLEEGASTRONOMIE delivers to companies as well as individuals. And as for your request… the sky is the limit! We, at CLEEGASTRONOMIE, will go out of our way to bring you the product you desire.