

Ôbleu
sélection

Huitres d'eau profonde
QUIBERON

Huitres fines
CANCALE

Huitres plates
**BELON
DE CANCALE**

This selection is representative of our 3 oysters: the Quiberon oyster from the open sea, the fine hollow oyster from Cancale, and the flat oyster Belon de Cancale.

A selection of our 3 iconic oysters: the fine Cancale oyster, the open sea Quiberon oyster and the flat Cancale oyster.

For you to enjoy and discover. The best of Breton oysters on your table.

Available from October to April.

A Selection trio box contains:

Calibre 2 :

- 4 Fine hollow oysters from Cancale
- 4 Deep-water hollow oysters
- 6 Flat oysters Belon de Cancale

Calibre 3 :

- 6 Fine hollow oysters from Cancale
- 6 Deep-water hollow oysters
- 9 Flat oysters Belon de Cancale

Ôbleu
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Ôbleu

Shellfish breeders since
1956,

As shellfish breeders in Brittany, **Famille Beaulieu** has built up a unique know-how over 4 generations around flat and hollow oysters, in the open sea or on the seashore.

Building on 70 years of work and passion for the sea, **Famille Beaulieu** is now offering you its selection of oysters under the brand, **Ôbleu**.

Famille
Beaulieu



Huîtres fines
CANCALE

This **hollow oyster**, worked all year round by men at sea, exudes **finesse** and **delicacy** at first sight and when tasted.

Its flesh is fine, its taste iodised and marine.

Available from January to December.

- Calibre 1** : from 120 to 150 g
- Calibre 2** : from 85 to 120 g
- Calibre 3** : from 65 to 85 g
- Calibre 4** : from 45 to 65 g



Huîtres d'eau profonde
QUIBERON

A **hollow oyster** worked by the sea, authentic and typical both for its jagged, rusty shell and its **generous**, crunchy flesh.

Just the right balance of finesse and **deliciousness**.

Available from October to the end of April.

- Calibre 1** : from 120 to 150 g
- Calibre 2** : from 85 to 120 g
- Calibre 3** : from 65 to 85 g
- Calibre 4** : from 45 to 65 g



Huîtres plates
BELON DE CANCALE

Our endemic French oyster, almost lost and rediscovered for the pleasure of connoisseurs and gourmets.

A golden-brown oyster with fine, delicate lace and a **subtle, authentic flavour**. A nutty finish... Its flesh is delicate and refined.

Available from January to December.

- Calibre 0000** : > 120 g
- Calibre 000** : from 101 to 120 g
- Calibre 00** : from 91 to 100 g
- Calibre 0** : from 81 to 90 g
- Calibre 1** : from 71 to 80 g
- Calibre 2** : from 61 to 70 g
- Calibre 3** : from 51 to 60 g
- Calibre 4** : from 40 to 50 g

