





100% FRENCH WILD MEAT

www.venandi-sauvage.fr

THE RAW STORY

Venandi is first and foremost the desire to create a responsible, human and very tasty adventure around wild meat. The idea is to concoct products based on game meat to put it at the forefront of the French culinary scene (no less)!



TRANSPARENCY

With us, there's no secret! All our products are processed in a short circuit and exclusively in the Lyon region. We control the entire process, from picking the game to processing it and shipping it to our customers. A section is available on our website if you'd like to chat:)



AUTHENTICITY

Our aim is to bring out the best in wild game meat, which is why all our products are made with at least 50% game meat. The result is generous, gourmet and authentic products.



QUALITY

Quality is a core value for us: that's why all our products are 100% French. We have taken great care to incorporate quality ingredients into our recipes to match the quality of the meat we use. We call on the best suppliers in the Lyon region to ensure the best possible results.

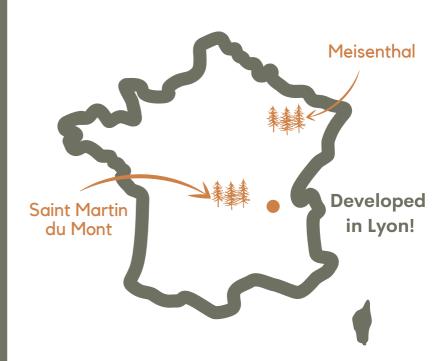


MADE IN FRANCE

All our products come from sustainable hunting and are made in the Lyon region.
The game meat used comes mainly from the Côte D'or.



Our delicious forests







100% FRENCH WILD GAME SAUSAGES



100% FRENCH DRIED WILD GAME MEAT



TERRINES OF 100% FRENCH WILD GAME



100% FRENCH WILD GAME RILLETTES



BOXES



FRESH MEAT FROM 100% FRENCH WILD GAME



CHARCUTERIE AND RILLETTE MADE FROM 100% FRENCH WAGYU BEEF

100% FRENCH WILD GAME SAUSAGES







100% French wild boar sausage with hazelnuts



100% French wild venison sausage



100% French wild deer sausage



100% French wild boar sausage smoked in beech wood



Dried wild boar fillet 100% French

WILD BOAR SAUSAGE WITH HAZELNUTS

Made with 50% wild boar meat, this wild boar sausage with hazelnuts will delight even the most demanding gourmets. The generous amount of roasted hazelnuts (around 3%) adds sweetness and indulgence to our sausage. Let yourself be surprised by this subtle, richly flavoured combination!

Our sausages are perfect for aperitifs with friends, but can also be eaten at any time of the day if you're a fan of charcuterie! Cut into thin slices, it will reveal all its aromas and subtleties. Thickly sliced, it's powerful and creamy. The choice is yours!



TERRINES AND RILLETTES 100% FRENCH WILD GAME



Terrine - 100% French wild deer / figs and green pepper



Terrine - 100% French wild boar / hazelnuts



Terrine - 100% French wild boar / Espelette chilli pepper



100% French wild venison terrine with walnuts



Terrine - 100% French wild venison / apricots and pistachios



Terrine - 100% French wild deer / death trumpets and hazeInuts



100% French wild boar terrine with chestnuts



Rillette of 100% French wild boar with DNA gin and juniper berries



Rillette of 100% French wild boar with whisky and black pepper

WILD BOAR RILLETTE WITH WHISKY AND BLACK PEPPER

Made from 75% French wild boar meat, our rillette is flavoured with whisky (made in the Lyon region), which adds a woody touch to this product. Black pepper, harvested when ripe, adds a very special seasoning that gives this rillette a woody, fruity flavour. Finally, to add smoothness and character to our rillette, we add French duck fat.

You can stick to the classics with a good toast that will always go wonderfully with rillettes (rye bread, for example). You can also use it in recipes such as stuffing, shepherd's pie, sandwiches, etc. Don't hesitate to vary the pleasures!



DRIED MEAT FROM 100% FRENCH WILD GAME

Wild boar coppa wild boar French







wild boar 100% French

Wild boar

Dried wild boar fillet 100% French

FRESH MEAT FROM 100% FRENCH WILD GAME



Venison fillet



Wild boar fillet



Venison steak



Wild boar leg



Roast venison



Roast wild boar



Sauté of venison



Sauté of venison

COOKED SAUSAGE

Emblematic of the Lyon region, our wild boar cooked sausage is made from 60% wild boar meat, 100% French. Made with the traditional know-how of Maison Bobosse, our cooked sausages come in a range of flavours: plain, morel mushroom/pistachio, ...



BOXES

Discover or rediscover wild game meat.



QUATUOR n°1 - tasting box

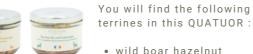
You will find the following terrines in this OUATUOR:

- wild boar hazelnuts
- wild boar chestnuts
- roe deer walnuts deer green pepper



QUATUOR n°2 – tasting box





- wild boar chilli
- roe deer apricots pistachios
- deer trumpets

BOXES

Discover or rediscover wild game meat.

To suit all tastes and prices!



BOXE "Le Classique"

- · Natural wild boar sausage
- · Wild boar sausage smoked with beech wood
- Wild venison terrine with walnuts (100g)
- Wild deer terrine with figs and green pepper (100g)



BOXE "Le Festif"

- · Natural wild boar sausage
- · Wild boar sausage smoked with beech wood
- Wild boar sausage
- Wild boar terrine with Espelette chilli (100g)
- Wild deer terrine with trumpets of death and hazelnuts (100g)
- Wild boar rillette with black pepper whisky (100g)

BOXE "LE PRESTIGE"

Our prestige boxed set is the most complete in the range, with 4 sausages, 4 terrines and 1 rillette. It's an opportunity to vary the pleasures with recipes and flavours that are very different from one product to another. A gift that's sure to please!





WAGYU BEEF PRODUCTS 100% FRENCH



CHARCUTERIE DE BŒUF WAGYU 100% FRANÇAIS

Beef jerky Wagyu beef jerky 100%French







Wagyu beef jerky Wagyu beef jerky marbled 100% French

100% French Waguy beef sausage

WAGYU BEEF RILLETTE

Discover these delicious rillettes made from WAGYU beef reared in the Lyon region!



100% French Wagyu beef and venison rillette



100% French Wagyu beef rillette





CONTACTEZ-NOUS





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