VETTE & VERHAART

SHELLFISH AND CRUSTACEANS

SPRAAKMAKEND - SMAAKMAKEND - YERSEKE - ZEELAND - EST. 1880

# PREMIUM SELECTION OYSTERS

**At Vette & Verhaart, it has been all about one thing since 1880: delivering the very best oysters. With over 140 years of experience, we combine traditional craftsmanship with modern techniques, resulting in a selection of premium oysters of exceptional quality.**

Thanks to our long-standing expertise, passion for quality, and reliable service, we are the trusted partner for restaurants, fishmongers and true connoisseurs. With Vette & Verhaart, you don't just choose an oyster, you choose trust, tradition, and pure taste.

DISCOVER YOUR FAVOURITE OYSTERS IN OUR EXTENSIVE OYSTER PROGRAMME

## What makes our oysters truly special?

After arrival, our oysters are carefully rinsed in chilled, purified Oosterschelde water. This process guarantees optimal flavour, texture, and food safety.

- **Fresh and sustainably harvested**
- **Unique flavour experience**
- **Ideal for special occasions**
- **Easy to prepare**
- **A healthy margin**


VETTEVERHAART.NL

# PREMIUM SELECTION

RICH IN PROTEIN, VITAMIN B12, ZINC, IRON, SELENIUM AND OMEGA-3 FATTY ACIDS

## PRESTIGE DE ZÉLANDE

**Vette & Verhaart Premium Selection**


Our special Zeeland table oyster, carefully cultivated in the Oosterschelde. A favourite among experts for its high meat content and soft, briny, slightly fruity flavour,

**Why choose Prestige de Zélande:**

- ✓ Freshly harvested and carefully selected
- ✓ Creamy texture with a salty touch
- ✓ Perfect for gastronomic occasions

**Sizes (grams)**

**No 1** - 130-150 gr
**No 2** - 110-130 gr
**No 3** - 85-110 gr

**Packaging**
Available in **12**, **25** en **50 pieces**

## Q'MER PREMIUM QUIBERON

**Vette & Verhaart Premium Selection**

This exclusive deep-sea oyster from the Bay of Quiberon and Plouharnel has a strong shell and refined full-bodied taste. Its perfect balance of salty freshness, creamy sweetness, and a subtle nutty finish makes every bite a true delight.

**Why choose Q'Mer Premium Quiberon:**

- ✓ Unique deep-sea oyster with a distinctive, salty flavour.
- ✓ Only top-quality, perfectly matured selection.
- ✓ Sustainably farmed in the pure waters of Brittany.
- ✓ Fresh from sea to plate for maximum taste and quality.

**Sizes (grams)**

**No 2** - 90-120 gr
**No 3** - 65-90 gr

**Packaging**
Available in **12**, **25** en **50 pieces**


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PREMIUM SELECTION

## ZEEUWSE PLATTE

**Vette & Verhaart Premium Selection**


A unique flat oyster from Zeeland that grows for 4–5 years in our carefully controlled waters. A rare delicacy with fresh, salty, and nutty notes.

**Why choose the Zeeuwse Platte:**

- Origin: Zeeland, The Netherlands
- Creamy, slightly sweet taste with mineral tones
- Ideal for culinary enthusiasts and gourmet dishes
- Cultivated with care for superior quality
- Perfect pairing with sparkling wines or champagne

**Sizes (grams)**

**6.OE** - 110+ gr
**6.O** - 90-100 gr
**5.O** - 80-90 gr
**4.O** - 70-80 gr
**3.O** - 60-70 gr
**2.O** - 50-60 gr

**Packaging**
Available in **12**, **25** en **50 pieces**

## PREMIUM EIRE

**Vette & Verhaart Premium Selection**

Our acclaimed Irish oyster, carefully cultivated in rich tidal waters in Ireland. Available all year round. Full-bodied, creamy, salty and sweet.

**Hierom kies je de Premium Oysters Éire:**

- Fresh and sustainably harvested
- Unique flavour experience
- Ideal for special occasions
- Easy to prepare


**Sizes (grams)**

**No 2** - 110-130 gr
**No 3** - 85-110 gr
**No 4** - 65-85 gr

**Packaging**
Available in **12**, **24** en **48 pieces**

EVERY OYSTER HAS ITS UNIQUE CHARACTERISTICS

THE FINEST OYSTERS FROM ZEELAND (NL), FRANCE AND IRELAND.

# PREMIUM SELECTION

NEW IN THE RANGE


## FINES D'ÉIRE

**Premium Selection**

This fine Irish oyster, with its robust and elegant shell, offers a perfectly balanced taste - from fresh salinity to subtle sweetness and a refined nutty finish. Each bite delivers a silky and full experience.

**Why choose Fines d'Éire:**

- ✓ Authentic Irish oyster full of flavour and character.
- ✓ Carefully selected for optimal quality and maturity.
- ✓ Sustainably farmed in the pure waters of Ireland.

**Sizes (grams)**

**No 1** - 130-150 gr
**No 2** - 110-130 gr
**No 3** - 85-110 gr
**No 4** - 65-85 gr

**Packaging**
Available in **12**, **25** en **50 pieces**

# TRADITIONALS

EXCELLENT QUALITY OYSTERS, ECONOMICALLY PACKAGED, WELL-PRICED AND FLEXIBLE IN BRANDING OPTIONS.




## ZEEUWSE CREUSES

**Traditionals**

A high-quality creuse oyster from the Zeeland waters, grown on the seabed which gives this oyster its well appreciated flavour.

**Available sizes:**
**No 1** | **No 2** | **No 3** | **No 4**

## ZOMER CREUSES

**Traditionals**

A beautiful triploid French creuse, cultivated for the warmer summer months, wanneer veel andere oysters are not available.

**Available sizes:**
**No 1** | **No 2** | **No 3** | **No 4**

## FINES DE CLAIRES

**Traditionals**

De Fines de Claire oysters worden moved to the special claires, or oyster ponds, where they develop their mild salty and sweet taste.

**Available sizes:**
**No 1** | **No 2** | **No 3** | **No 4**

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SPECIALS

## MAGICAL MOMENTS

**You'll discover them with Vette & Verhaart**

Whether it's a romantic evening with your Valentine, a festive Christmas celebration or an exclusive tasting, our carefully selected oysters take every occasion to the next level.

**Enjoy a unique culinary experience:**

- ✔ Make Valentine's Day romantic and irresistible. The ultimate delicacy of love, renowned for
- ✔ A festive addition to any celebration, perfect to share.
- ✔ Explore the sea's diversity with adventurous tastings. This allows you to discover different types of oysters and taste the diversity of the sea.

CREATE YOUR OWN MAGICAL MOMENTS WITH THE TAILOR-MADE SPECIALS FROM VETTE EN VERHAART...

TASTY WITH CAVIAR

MY TASTY VALENTINE

LEMON SPICED!



PRIVATE LABEL

## YOUR OWN OYSTER BRAND

**Put your own brand on the map with our Private Label**

For many years, Vette & Verhaart has been a loyal partner to its customers in the retail and wholesale sectors, both at home and abroad, when it comes to private label products. Naturally, this often involves large quantities, but it can also involve a unique introducti-on where the customer needs our expertise.

ASK ABOUT THE POSSIBILITIES

**Benefits of your own brand with Vette & Verhaart:**

- ✔ Create a unique brand that stands out
- ✔ Gain more control over pricing with a healthy margin
- ✔ Ability to tailor oyster varieties, packaging and branding to your market's needs.

TASTEFUL SINCE 1880
FROM YERSEKE NL

# CONTACT

**We're always here for you**

Contact your Vette & Verhaart sales manager to find out about the many possibilities we can offer with our wonderful seafood products.

**This is why you choose oysters from Vette & Verhaart:**

- Guaranteed freshness
- Top quality as standard
- Sustainable and responsible
- Your trusted partner since 1880

**Contact details:**


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MAAK 'T MEE MET VETTE & VERHAART

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