



THE INSTRUMENTS OF TASTE



2026 CATALOGUE

RESTAURANTS | HOTELS | CATERING

A PEUGEOT PRODUCT TO ELEVATE YOUR ESTABLISHMENT

On the tables of fine dining restaurants, timeless brasseries, welcoming bistros, Parisian cafés and prestigious hotels, Peugeot has long embodied French craftsmanship. A signature of excellence recognised worldwide.

ENHANCE YOUR IMAGE EFFORTLESSLY

Instantly recognisable, Peugeot products reinforce your guests' perception of quality and attention to detail.

ENSURE IMPECCABLE CONSISTENCY

Precision mechanisms deliver uniform grinding and controlled dosing for the same seasoning quality, service after service.

ENHANCE THE GUEST EXPERIENCE

The ritual of the mill, whether in the kitchen or at the table, adds a sensory and artisanal dimension, transforming simple seasoning into a true experience.

RELY ON DEPENDABLE, LONG-LASTING INSTRUMENTS

Designed for intensive professional use, Peugeot products combine robustness, durability and ingenious functionality. Easily refilled for next service.

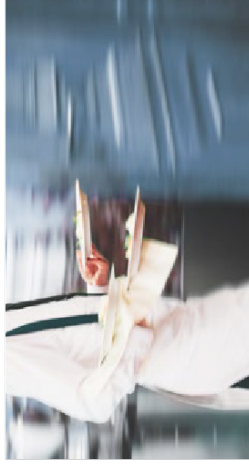
AT THE TABLE



IN THE KITCHEN



DURING SERVICE



FOR TASTING



PEUGEOT, A CULTURAL HERITAGE OF FRENCH GASTRONOMY

Peugeot is one of France's iconic brands, deeply rooted in the **collective imagination**.

For more than **215 years**, Peugeot has been **imagining, designing and manufacturing** everyday objects with one ambition: to **enhance usability and bring out the finest expression of flavour**.

Each mill and each tasting accessory is designed to **transform a meal into an exceptional moment**, where **sensory pleasure meets sharing and conviviality**.



Peugeot passionately upholds the values of **design, performance and durability**.

Awarded the prestigious **Entreprise du Patrimoine Vivant (EPV)** certification, the brand preserves a unique expertise combining **craftsmanship** with **industrial innovation**.

Based in Quingey, in the Franche-Comté region, the company manufactures 85% of its products in France, ensuring **uncompromising quality and a strong local footprint**.



TWO AREAS OF EXPERTISE AT THE HEART OF ITS IDENTITY

Wood turning

The bodies of the mills are crafted from **carefully selected wood**, worked with the utmost precision to ensure **strength, ergonomics** and **everyday ease of use**.

The company operates the **largest woodturning workshop in Europe**, where **4 million wooden parts** are machined each year before being meticulously **painted and assembled**.



Mastery of metal and mechanisms

Each mechanism is engineered with a level of precision built on more than **215 years of expertise**.

Specifically designed for each spice, particularly **pepper and salt**, they ensure **consistent grinding, controlled dosing** and **outstanding durability**, even under **intensive use**.

This dual expertise provides hospitality professionals with mills that are reliable, precise and built to last.

SUPPORTING THE TRANSMISSION OF CULINARY SKILLS

Driven by a shared passion for **excellence** and the transmission of **expertise**, the partnership with the Disciples d'Escoffier is a natural fit, built around **common values**:

- **Respect for culinary professions, craftsmanship and products,**
- **Open, intergenerational transmission of knowledge,**
- **Commitment to sustainability, circular economy principles and better eating,**
- **Creativity and innovation** to meet the expectations of an evolving gastronomic world.



AT THE TABLE

PEUGEOT, THE SIGNATURE THAT MAKES THE DIFFERENCE

Every detail matters at the table.

Even before the first bite, it is the attention given to every object that sets the tone.

The mill becomes far more than a simple accessory: it reflects a style, expresses a positioning and fully contributes to the guest experience.

From Michelin-starred restaurants to contemporary bistros, it embodies the same choice: a commitment to excellence.

**A marker of perceived quality,
a symbol of credibility.**



Pepper mill and salt mill duo in Lalique crystal
(2/3227200)

KNOBS MARKED WITH P AND S

for instant identification
of pepper and salt.



Nature Black pepper mill (41366) and Nature salt mill (3815100)
Linéa ceramic tray with stainless steel handle, satin black (44527)
Appolla square individual dish 18 cm, ecru (61814)





Maestro Salt Bar (46989) & Maestro Pepper Bar (41731)



Boréal pepper mill and salt mill
Hazelnut (44268) & Petal Pink (4642200)
Linéa ceramic tray with stainless steel handle, ecru (44510)
Appolla rectangular individual dish 19 cm, sage green (63009)



Appolla rectangular individual dish 22 cm, satin black (61807)



Bistro graphite pepper mill (39509) and salt mill (3951600)
Appolla square individual dish 18 cm, slate (61838)



Tchiti pepper mill and salt mill duo, Earth (2/42993100)

A lively terrace, changing light, a more spontaneous style of service.

Adapting to the atmosphere does not require everything to be redesigned.

Well-chosen, durable pieces make it possible to evolve the table throughout the seasons.



Bistro pepper mill (38212) and salt mill (3822900) duo, olive wood (2/3821200)

ACRYLIC MILLS DESIGNED TO SIMPLIFY EVERYDAY SERVICE

Easy maintenance

Quick cleaning in a single wipe
Stain resistant
Easily refilled

Immediate visibility

Visible fill level
Quick content identification

Built for intensive use

Designed for professional, high-frequency use
Resistant to humidity (kitchen / terrace)



Bistro acrylic pepper mill (41700) and salt mill (4171700) duo (2/4168700)

IN THE KITCHEN

PRECISION AND CONSISTENCY

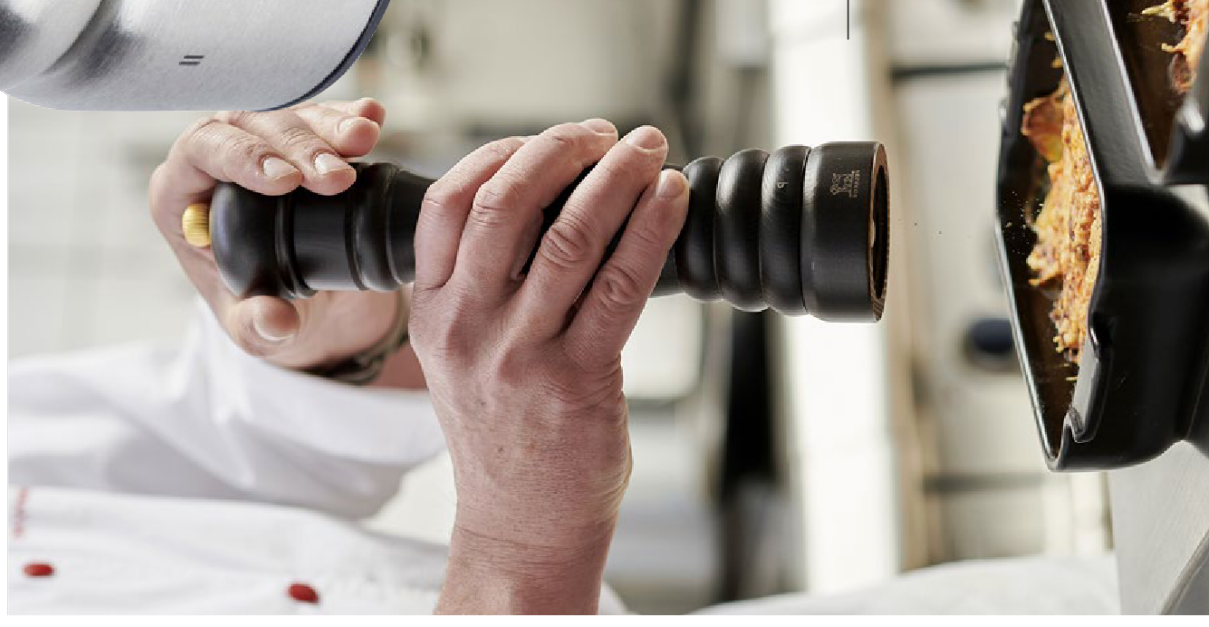
In the kitchen, pace leaves no room for approximation.

Seasoning must remain consistent, service after service.

Reliable instruments make it possible to reproduce the same gesture with precision, without adjustment or loss of time.



Paris Chef pepper mill, 30 cm (32517)
Paris Chef salt mill, 18 cm (3248700)

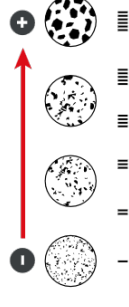


Auberge pepper mill (41625)

U SELECT CUSTOM GRIND

PRECISE GRIND ADJUSTMENT SYSTEM

Choose from 6 pre-set grind sizes, from the finest to the coarsest.



In the hands of chefs, flavour comes to life

MAESTRO, SALT BAR & PEPPER BAR



« A real surprise in the kitchen »

Laëtitia Visse
La Femme du Boucher, Gault & Millau (13),
France

What I appreciate about Maestro is the way it successfully combines **tradition** with **modernity**.

I am deeply attached to **classical cuisine** and to the **gestures passed down through generations**, but I also believe it is essential to **evolve them**.

And that is exactly what Maestro achieves: **the heritage and expertise of Peugeot**, reimagined through a **truly contemporary approach to use**.



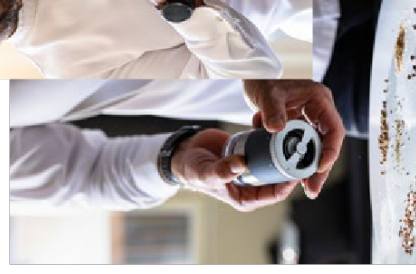
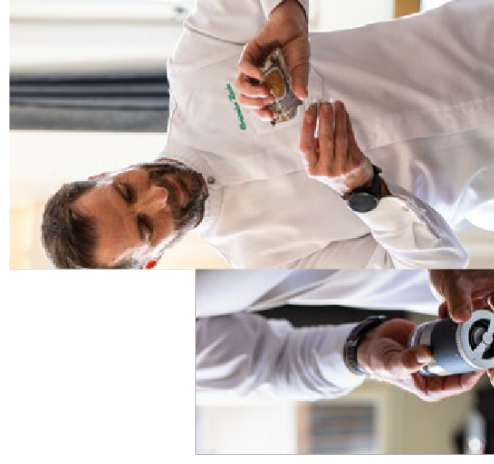
« Grind precision makes all the difference »

Christopher Hache,
Michelin-starred chef, Maison Hache (13), France

What I immediately liked about the Maestro was the **ability to adjust the grind with precision**.

Particularly for salt, that's something **quite rare and genuinely valuable in the kitchen**, as **texture** plays an important role in seasoning.

You can also immediately feel that the product is **robust, well designed and built to last**.



Peugeot invents powdered salt

Essential to life, it is excessive salt consumption that can be harmful to health.

This is why Peugeot has developed an **entirely new mechanism** capable of delivering an exceptionally fine salt grind.

It allows salt usage to be **controlled with precision**: preserving the pleasure of seasoning while **limiting excessive consumption**.



I use **powdered salt** in the kitchen because it allows for **extremely precise seasoning** and opens up **incredible creative possibilities** – and that is what makes **cooking so rich for every chef**.

Romuald Fassenet
Best Craftsman of France
Château Mont Joly (39)
France



DURING SERVICE

SMOOTH SERVICE AND ENHANCED GUEST EXPERIENCE



The transition from kitchen to dining room is a key moment.

Trays, serving accessories and mills; each element supports the gesture without slowing it down.

Together, they create a seamless and intuitive experience for the guest, where every detail feels natural.



Bistro pepper mill and salt mill
Rock Grey (48501) & Feather White (4856300)
Lined bamboo tray with stainless steel handle
(44556)

Bistro acrylic pepper mill and salt mill duo (2/4168700)
Lined bamboo tray, black (44541)
Appolla square individual dish 18 cm, slate (61838)



CERAMIC COOKWARE MADE IN FRANCE DESIGNED FOR THE PACE OF PROFESSIONAL KITCHENS

Controlled cooking

Even heat distribution

Keeps food warm for up to 30 minutes

Durability

Long-lasting colour and shine

Abrasion resistant

Dishwasher safe

Practical handles

Designed to facilitate service

Rounded corners

Easier cleaning and maintenance



Boréal pepper mill and salt mill
Hazelnut (48167) & Petal Pink (4823500)
Lined ceramic tray with stainless steel handle, ecru (44510)
Appolla rectangular individual dish 19 cm, sage green (63009)



FOR TASTING

PRECISION AND RITUAL

Wine service is part of a complete experience, where every step matters.

Corkscrews, decanters, accessories... each tool must be reliable, precise and suited to the pace of service.

Together, they help present and serve wine with accuracy, while reinforcing the credibility of every gesture.



Malbec Sommelier corkscrew (201111)

FRESHNESS AND PERFORMANCE

With Frizz, champagne or wine is chilled in 20 minutes and kept cool for up to 2 hours. Condensation-free fabric exterior.



Capitaine decanter (230081)





Preserve Duo manual wine and sparkling wine preservation pump, black ABS (210854)



Line Preserve electric wine preservation pump (210908)

« The **vaccuum** was created in just **7 seconds!** »

Yves Gander
Sommelier, La Cave au Millésime
Strasbourg (68), France

A **quick, effortless use, ideal when several bottles need to be resealed** : place **Pre-serve Electric** on the bottle, apply light pressure, then the blue indicator lights up when it's done.



Whisky tasting set (266097) or as a Duo (266226)



Mathus twin-blade corkscrew (200251)



Paris Nature Black pepper mill (41380)
Paris Nature salt mill (381300)
Variation decanter (230159)

OUR HoReCa EXPERTISE

Aware of the specific requirements of the HORECA market, Peugeot has optimised its offering with adapted packing formats, packaging-free solutions and preferential pricing, providing products that are ready for immediate use.



Packaging-free
for immediate use

PU
x12

Bulk packaging
formats

PU
x6

PEUGEOT INVENTS POWDERED SALT

Peugeot's brand-new Zirconia mechanism delivers an exceptionally fine grind: **powdered salt**.

- **Exceptionally fine salt texture**
- **Immediate perception on the palate**
- All the pleasure of salt with a **reduced quantity**.
Up to three times less salt for an equivalent salty sensation, while helping to **limit excessive salt** consumption.



ZIRCONIA : A MATERIAL INNOVATION

- **Corrosion resistant**, even in **environments with very high humidity**
- **Exceptional hardness**, superior to conventional **ceramic or steel**
- **Perfect grinding performance** for salts from around the world and aromatic blends

Peugeot ceramic cookware, from oven to table

A selection of ceramic dishes in individual square and rectangular formats, designed to enhance table presentation **from oven to table**.

Packing unit: 6



NEW

Slate



61838

Satin Black



61845

Red



62408

Ecru



61814

White



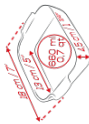
62446

Sage Green

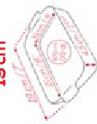


63023

Squares
18 cm



Rectangulars
19 cm



Rectangulars
22 cm



62422



62415



62408



62439



62439



63009



61791



61807



61784



61777



63016

10
YEAR
WARRANTY





THE INSTRUMENTS OF TASTE



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