Escal: Culinary Excellence from France

Escal, a family-owned company based in Eastern France with nearly 50 years of culinary experience, produces a variety of delicious frozen and fresh products in Alsace, employing around 250 people.

French specialties for festive moments:

Escal offers traditional recipes of prepared Escargots either in *A la Bourguignonne* or *À l'Alsacienne* style or even more original and contemporary recipes such as those with Crémant, Chablis, black garlic, and morels. As the only snail manufacturer to offer more than 10 recipes, Escal stands out for the variety and taste quality of its recipes.

Escal's expertise shines through its extensive appetizer range, offering dozens of specialties such as Escargots in puff pastry, toasts, and mini pastries. Additionally, their "bite-size" range features Escargots, scallops, and mussels in crispy shells, perfect for immediate enjoyment. Embodying the French "art de vivre," the aperitif is a cherished time for conviviality and gastronomy, where small bites are savored. Escal embraces this tradition with diverse, innovative, and visually appealing products designed for one-bite enjoyment at any table.

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