

Kenmare Select Smoked Salmon

La Rousse Foods is delighted to have become the exclusive distributor of <u>Kenmare Select Smoked Salmon</u> in Ireland. Kenmare Select started about 20 years ago when the Benoit family took over the old factory and gave it a new life. Using exceptionally fresh Salmon, sourced from the deep, clear waters of the Atlantic Ocean, the company cold smokes their fish delicately to create a subtle, yet distinct, taste unlike any other smoked salmon.





Dish created by Aleksandro Pape of Fährhaus Sylt with Kenmare Select

A family business, gastronomy is in their blood. Founder and former chef, Rémy Benoit has brought his own unique character to the process. His innate understanding of fine foods, coupled with years of experience working in gastronomy, has created a truly special product, desired by starred chefs and food connoisseurs alike.

Kenmare Select is enjoyed at the very premium end of the food market, for example by the Four Seasons Milan, Sofitel St. James, Henley Royal Regatta, Peck Milan, Fährhaus Sylt in Germany and a variety of Irish Embassies in Europe.

Amongst other Kenmare Select products, La Rousse Foods offers an amazing center fillet, ideal for sahismi or pan-searing and the long sliced fillet with it wafer thin slices, perfect for salmon plates, platters, terrines, salads, etc...