

Two thousand twenty four

# FLAVOURS

AUTUMN/WINTER



# Nicolas Vahé





## FLAVOURS

# *Engaging all the senses*

Food brings joy and well-being into our everyday lives. Eating is a sensory experience that engages all our senses. With improvements, exciting newcomers, and a complete revamp of our tea selection, this season caters to all senses with products that tastes just as good, as they look.

New flavours see the light as we introduce a new soy sauce and a goma dressing – both flavourful additions bringing the Asian cuisine straight to your table, guaranteeing a delightful umami experience for your taste buds.

In the beverages department, both existing and new tea arrivals come in refined packaging. With white, black, and herbal teas, there are flavour combos for every taste and routine - morning, day, and evening. Enjoy them hot, cold-brewed, or iced. The choice is yours.

Finally, in addition to improving quality and flavours of our existing syrups, this season welcomes an irresistible newcomer with the flavour of salted caramel. It's sure to be a seasonal must-have.

Welcome to yet another flavourful season.



**ASIAN**

6 - 15

**SWEETS**

18 - 25

**ACCESSORIES**

26 - 35

**HIGH PERFORMANCE PRODUCTS**

36 - 39



# コンサル業界に景気循環の波

## FT Lex.

影響を受けやすくなっていることを示している。マッキンゼーは米英露と米国の一部のスタッフに全職と引き換えに退職を提案した。昨年行われた1400人の新しい人員削減に続くものだ。ペイン・アンド・カンパニーは新人社員に全職を奨励し、入社料金を減らしたと伝えられる。こうした動きは、相対的に見れば小規模なものだがコンサルタティング会社はマッキンゼーは世界で4万2000人を雇用している。それでは、マッキンゼーは、米国の

影響を受けやすくなっていることを示している。最近採用されたESG（環境・社会・企業統治）の専門家や私的活動に寛容していることがその例だ。機動的な組織に最適化されている。かつては事務のペースがゆっくりだったため、工場やプラントの仕組みを改善する「スリム化」プログラムのような方法論を完成させ、世界中に広める時期があった。しかし、革新のスピードは徐々に減速してきている。生成AI（人工知能）の影響は今このところ未だ明らかでない。AIにチャンスをもたらす一方で、コンサル会社がクライアントに一度先んじていることが懸念されている。（7日配信）

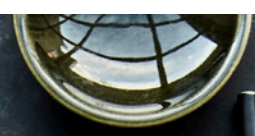
## 悪期を脱却

が、今年に入ってから驚くほど好調に推移していることだ。上場企業全体の株数増減率は、1-3月時点で9.7%の株数増減率を記録している。これは、2022年の株数増減率は-1.1%だったことと比べると、2023年の株数増減率は+9.7%と、2022年の株数増減率と比べると、10.8%の株数増減率を記録している。これは、2022年の株数増減率は-1.1%だったことと比べると、2023年の株数増減率は+9.7%と、2022年の株数増減率と比べると、10.8%の株数増減率を記録している。

## 55 インサイド

## 影響は危うさ

方も左右





**THE ASIAN SELECTION**

157980047 / Colli 4

l: 14 cm, w: 22 cm, h: 40 cm

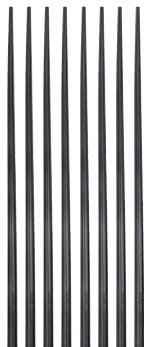
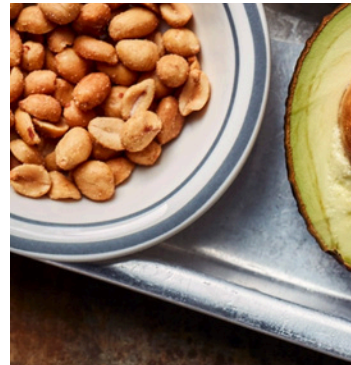
**THE PERFECT GRAB-AND-GO GIFT  
FOR ANY FOOD ENTHUSIAST**



**SOYA SAUCE**  
104980601 / Colli 6  
25 cl



**GOMA DRESSING**  
104980600 / Colli 6  
25 cl



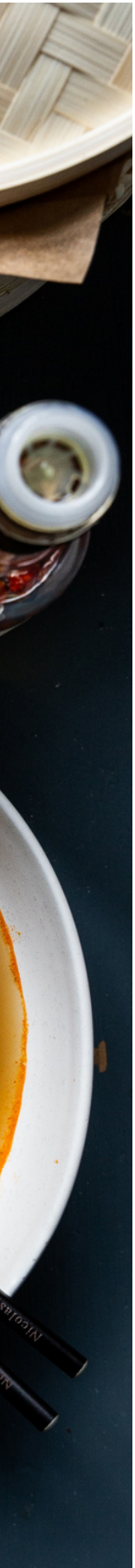
**CHOPSTICK, BLACK**  
104460107 / Colli 12  
l: 23 cm











**BOWL, MOCHA**  
106261001 / Colli 4  
h: 5 cm, dia: 17 cm



**BOWL, YELLOW**  
106261005 / Colli 4  
h: 6.5 cm, dia: 12 cm



**BOWL, GREEN/YELLOW/MOCHA**  
106261002 / Colli 4  
h: 2 cm, dia: 9 cm



**VINEGAR, CUCUMBER**

111040022 / Colli 6

200 ml







SAVOURY-NUTTY FLAVOUR FOR  
SUSHI, SALADS AND ASIAN MEALS

**GOMA**  
DRESSING  
SAVOURY-NUTTY FLAVOUR FOR  
SUSHI, SALADS AND ASIAN MEALS  
Nicolas Vahé



RECIPE

# *Fresh spring rolls with crispy, green tofu and goma dip*

12 pcs

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## **Ingredients**

250 g tofu  
1 ripe avocado  
1/2 cucumber  
2 carrots  
100 g cabbage  
1/2 bunch fresh coriander, chopped  
100 g peanuts, chopped  
12 pieces of rice paper  
Lime wedges (optional)  
[Nicolas Vahé Goma dressing](#)

## **Preparation**

Cut the tofu into long strips. Heat a little rapeseed oil in a deep pan and fry the tofu for a few minutes on each side until golden and crispy. Season with salt and pepper, e.g. chili salt. Set them aside for later.

Finely chop all the vegetables. When the filling is ready, start rolling. Take one piece of rice paper at a time and put it in a dish of cold water. Leave it in the water for 20-30 seconds. Take up the rice paper and place it where you want to roll, for example on a large, clean cutting board.

Place the filling in a pile on the middle of the rice paper with cabbage as a base. This makes it easier to roll a uniform spring roll. Roll one end of the rice paper over the filling. Fold the rice paper inwards on both sides and then roll up into a roll.

Slice the rolls into smaller lengths, arrange on a dish and serve with the tangy dip and optional lime wedges.

Serve with goma dressing and soy sauce.



**SOYA SAUCE**  
A SALTY UMAMI TWIST TO PERFECT YOUR SUSHI, MARINADES AND ANY KIND OF ASIAN MEAL.  
Nicolas Vahé

**OIL**  
EXTRA VIRGIN OLIVE OIL  
RECOMMENDATION: USE IT FOR FRYING AND SEASONING.  
Nicolas Vahé

**OLIVE OIL CHILI**  
THIS OIL ADDS EXTRA FLAVOUR TO RICE DISHES, SALADS AND MEXICAN DISHES. CAN ALSO BE USED AS PIZZA TOPPING.  
NET 8.45 FL. OZ (250g)  
Nicolas Vahé

**VINEGAR SHERRY**  
A SWEET VINEGAR PERFECT FOR SAUCES AND DRESSINGS.  
NET 6.76 FL. OZ (200ml)  
Nicolas Vahé

**ORGANIC OLIVE OIL ROSEMARY**  
THIS AROMATIC OIL ADDS A CHARACTERISTIC TASTE TO ANYTHING, FROM PIZZA TO FOCACCIA, BREAD, SALADS AND ROASTED VEGETABLES.  
NET 8.45 FL. OZ (250g)  
Nicolas Vahé



# IT'S ALL ABOUT THE ESSENTIALS



## OLIVE OIL

LEMON

THIS AROMATIC OIL BRINGS OUT THE FLAVOUR IN TOMATO SALADS. CAN ALSO BE USED AS DRESSING OR ADDS WITH COOKING FISH AND SHELLFISH.

NET 8.45 FL OZ (25 cl)

Nicolas Vahé

## OLIVE OIL

BASIL

THIS AROMATIC OIL IS PERFECT FOR SALADS, HEAT CHEESE AND FRESH PASTA.

NET 8.45 FL OZ (25 cl)

Nicolas Vahé

## ACETO BALSAMICO DI MODENA

PROTECTED GEOGRAPHICAL INDICATION

PERFECT FOR SAUCES, MIX WITH OLIVE OIL TO MAKE A FRESH SALAD DRESSING OR GREAT DIPPING.

NET 8.5 FL OZ (250 ml)

Nicolas Vahé

## GLAZE TRUFFLE

NET 8.45 FL OZ (250 ml)

THIS ACETO BALSAMICO DI MODENA 100% P.D.G.I. IS PERFECT FOR SAUCES, MIX WITH OLIVE OIL TO MAKE A FRESH SALAD DRESSING OR GREAT DIPPING.

NET 8.45 FL OZ (250 ml)

Nicolas Vahé

## OLIVE OIL

HERBS OF PROVENCE

THIS AROMATIC OIL IS FLAVOURED WITH HERBS OF PROVENCE AND IS IDEAL IN TOMATO SALADS, FISH DISHES, FRESH PASTA OR AS A MARINADE FOR GRILLED MEAT.

Nicolas Vahé

## OLIVE OIL

GARLIC

THIS AROMATIC OIL BRINGS OUT THE FLAVOUR IN SALADS, ROAST LAMB OR GRILLED MEAT.

NET 8.45 FL OZ (25 cl)

Nicolas Vahé



**SYRUP, CARMEL**  
111040036 / Colli 6  
280 ml



**SYRUP, VANILLA**  
111040037 / Colli 6  
280 ml



**SYRUP, HAZELNUT**  
111040038 / Colli 6  
280 ml



**SYRUP, SALTED CARAMEL**  
111040040 / Colli 6  
280 ml



# LET OUR SYRUPS BE THE FINAL TOUCH TO YOUR DESSERT OR BREAKFAST





RECIPE

# *Dalgona coffee*

2 glasses

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**Ingredients**

2 tablespoons instant coffee 1 tablespoon sugar 1 tbsp Nicolas Vahé Syrup - Salted caramel/Caramel/Vanilla/Hazelnut 2 tablespoons boiling water

400 ml dairy milk or oat milk  
Ice cubes

**Preparation**

Dissolve coffee, sugar, syrup, and boiling water in a bowl and beat with a hand mixer for about 2 minutes until creamy and fluffy, like meringue.

Divide the milk and ice cubes into 2 glasses and spread the creamy foam on top.

Top with optional extra Nicolas Vahé Syrup or drizzle syrup around the edge of the glass.



**BLACK TEA, QUINCE & LEMON**  
111350005 - 100 g / 111350011 - 150 g



**ORGANIC HERBAL TEA, MINT & LEMONGRASS**  
111350006 - 100 g / 111350012 - 150 g



**ORGANIC HERBAL TEA, LIQUORICE & GINGER**  
111350007 - 100 g / 111350013 - 150 g



ORGANIC HERBAL TEA  
**LIQUORICE & GINGER**

5-10 MIN. AT 100° C.  
NO CAFFEINE. ENJOY HOT OR COLD.

Nicolas Vahé

**OUR TEA CAN BE ENJOYED  
COLD-BREWED TOO**







**WHITE TEA, COCONUT & PASSION**

111350001 - 100 g / 111350015 - 150 g



**GREEN TEA, FIG & LEMON**

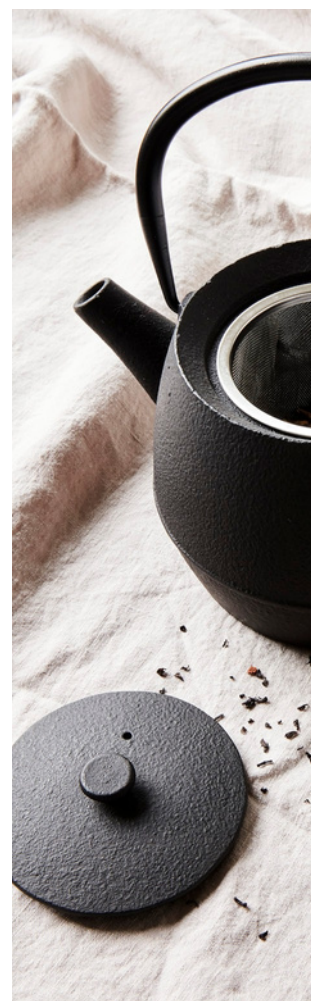
111350003 - 100 g / 111350014 - 150 g



**TEAPOT, BLACK**  
159480300 / Colli 4  
h: 17.4 cm, dia: 12 cm



**BURNER, BLACK**  
159480301 / Colli 4  
h: 8.5 cm, dia: 14.5 cm





**TEA STRAINER,  
GOLDEN**

163240033 / Colli 6  
l: 20.5 cm, w: 5.8 cm, h: 2.5 cm



GREEN TEA  
**FIG & LEMON**

2-3 MIN. AT 80° C.  
ENJOY HOT OR COLD.

Nicolas Vahé

WHITE TEA  
**T & PASSION**

2-3 MIN. AT 70° C.  
ENJOY HOT.

Nicolas Vahé

BLACK TEA  
**QUINCE & LEMON**

3-4 MIN. AT 100° C.  
ENJOY HOT.

Nicolas Vahé

**SIT DOWN AND ENJOY  
A LITTLE TEA-MOMENT**







**TOOL RACK, SILVER FINISH**

103660001 / Colli 4

l: 60 cm, h: 5 cm, d: 2.5 cm



**STRAINER, SILVER FINISH**

163240031 / Colli 4

w: 21 cm, h: 13 cm



**PRESENTATION SAUCE PAN, SILVER FINISH**

163240032 / Colli 4

h: 6.5 cm, dia: 10 cm

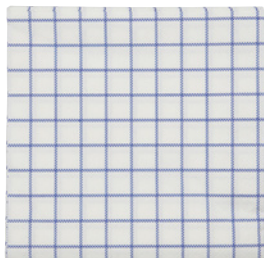






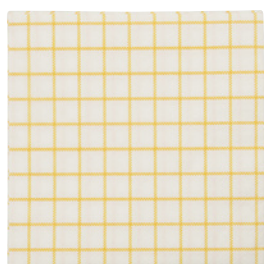
A top-down photograph of various pieces of vintage-style metal cookware and tableware arranged on a light-colored, veined marble surface. The items include a large square metal tray with a brass handle, a round metal pan with a brass handle, a smaller round metal pan with a brass handle, a metal spoon, and a metal knife. A piece of light-colored, textured fabric is draped over the larger pan. The text "PRESENTATION - YOUR GUARANTEE FOR A STYLISH DINING EXPERIENCE" is centered in the image.

**PRESENTATION - YOUR GUARANTEE  
FOR A STYLISH DINING EXPERIENCE**



**NAPKINS, BLUE**

108970001 / Colli 12  
w: 20 cm, h: 20 cm



**NAPKINS, YELLOW**

108970002 / Colli 12 w:  
20 cm, h: 20 cm



**NAPKINS, GREY**

108970100 / Colli 12  
w: 10 cm, h: 20 cm





**BASKET, NATURE**  
112470200 / Colli 6 l: 23  
cm, w: 23 cm, h: 7 cm



**BASKET, NATURE**  
112470201 / Colli 8 l: 23  
cm, w: 13 cm, h: 7 cm



# HIGH PERFORMANCE PRODUCTS

You just can't go wrong with our easy-selling products for your shelves



**OLIVE OIL WITH GARLIC**  
105790100 / Colli 6  
25 cl



**OLIVE OIL WITH CHILLI**  
105790101 / Colli 6  
25 cl



**GIFT BOX, SALT &  
ORGANIC PEPPER**  
104980719 / Colli 6 60  
g, 120 g



**SALT AND PEPPER,  
EVERYDAY MIX**  
104981007 / Colli 6  
310 g



**SALT, PARMESAN CHEESE  
& BASIL**  
104981000 / Colli 6  
320 g



**SALT, THE SECRET BLEND**  
104981003 / Colli 6  
320 g



**PEPPER, THE MIXED  
BLEND**  
104981005 / Colli 6  
140 g





**POURER, SILVER FINISH**  
105100100 / Colli 12 l: 9 cm,  
dia: 2 cm



**PESTO, BASIL & PARMESAN**  
107650002 / Colli 12  
135 g



**MAYONNAISE, TRUFFLE**  
166250300 / Colli 12  
180 g



**JAM, 4 X 40 G.**  
104621304 / Colli 14  
4 x 40 g



**JAM, COCONUT & PASSION**  
104620116 / Colli 6  
235 g



**JAM, FIG**  
104620117 / Colli 6  
240 g



**COCOA TRUFFLE WITH  
CARAMEL AND CRUNCH**  
106300701 / Colli 12 110 g



**COCOA TRUFFLE WITH  
COCONUT AND CRUNCH**  
106300703 / Colli 12 110 g



**COCOA TRUFFLE  
WITH POPCORN**  
106300707 / Colli 12 110 g



**CRISPY SNACK, POTATO  
& BACON**  
106290011 / Colli 20  
75 g



**CRISPY SNACK, POTATO  
& PAPRIKA**  
106290012 / Colli 20  
75 g



**SERVING BOARD,  
NVSLATE, GREY**  
106490004 / Colli 18 l: 28  
cm, w: 18 cm, h: 0.5 cm

# Nicolas Vahé

is a part of Society of Lifestyle

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Society of Lifestyle is an inspiring lifestyle universe with three unique and diverse brands: House Doctor, Meraki and Nicolas Vahé.

We give you a place to turn to whenever you need inspiration for creating a life with joy and space for living. We are devoted to creating beautiful products that are elegantly designed, and incorporate current consumer trends. Innovation and creativity run through our DNA.

[societyoflifestyle.com](http://societyoflifestyle.com)



society of lifestyle

house doctor | meraki | **Nicolas Vahé**

