

CRESS & PLANT SPECIALITIES

Mertensia leaf

The oyster-tasting leaf, blue-green and fleshy.

Mertensia, also called oyster leaf, is a small, oval, fleshy leaf of a bluish green. Its iodised flavour is surprisingly reminiscent of oyster. It is served raw, as a decoration or alongside seafood. Delivered in punnets, it keeps chilled.

FLAVOUR
iodised, oyster taste

ORIGIN
France

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
France				○	○	●	●			●		

Indicative calendar based on our sales. Our sales team will confirm current availability.

Pack sizes

- **Punnet** — France

In the kitchen

- Over oysters, a tartare or raw fish
- As a seafood plate decoration
- In an iodised butter

Orders and prices

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