

A *passion* for *chocolate*



You have just bought exceptional, pure cocoa

butter chocolates. We recommend that you keep them in a cool, dry place (15° to 16° C) in

We use fresh, high-quality ingredients. Depending on the type of chocolates may be

ersion for ocolate



their original
packaging.

We recom-
mend serving

them at room temperature
(18° to 20° C).



g on what is available at the market, certain
out of stock.



Truffe, pure chocolate ganache.



Porcelana, pure Venezuela
ganache



Orfé, pure Trinidad ganache



Palet d'argent, mocha ganache,
garnished with silver leaf.



Palet d'or :
pure chocolate
ganache,
garnished with
gold leaf.



Antillais, ganache with rum flambé.



Pain d'épices, ganache with spicy filberts.



Caramélia, chocolate ganache with salted-butter caramel..



Ganache, passion-fruit milk chocolate.



Milk-chocolate palet d'or : pure chocolate ganache, garnished with gold leaf.



Malakoff,
hazelnut praline
with Piedmont
hazelnuts pieces.



Luberon,
praline with Provence
almonds and roasted
almond pieces.



Pavé, praline with Piedmont
hazelnuts and nougatine.



Lolita, pistachio praline.



Stanislas,
hazelnut slice
praline



Conquistador,
gianduja with orange.



Sesame, gianduja with
caramelised sesame.



Muscosevo Noir,
praline with hazelnuts
and Muscovado sugar.



Amande Princesse, filled nougatine
shell, praline with Provence almonds.





Pruneaux, prune jelly on top of Provence almond praline.



Maya, candied apricot on top of hazelnut gianduja coated with dark chocolate.



Orangette : candied orange sticks, dipped in dark chocolate.



Nougatine : a mixture of roasted almonds and caramel.



Tomette : slice praline with Piedmont hazelnuts.



Noix Lait : praline with caramelised walnuts.



Muscosevo : hazelnut praline with Muscovado sugar.



Amande Princesse : filled nougatine shell, Provence almond praline



Bahia,
hazelnut
gianduja



Liqueurs : pear,
raspberry, aged rum,
kirsch, Grand Marnier.



Mendiant : dark chocolate
with dried fruit.



Chua Pepitos,
dark chocolate with
pieces of Venezuela cocoa
bean pieces.



Croquette,
almonds roasted
with honey, coated with 70% bitter
chocolate or milk chocolate.



Palet Noir Café :
couverture
chocolate
flavoured with
mocha and Arabica coffee.



Pierre des Monts d'Or, old-fashioned praline feuilletine, royal meringue.

The Fresco of Lyon



Emeraude, chocolate, almond paste, pistachio.



Provence almond praline, nougatine shell coated with bitter dark chocolate, gold flakes.

