

## CRACKERS

Dark-Caramel and Milk-Caramel



## BARS



Bars Dark/marzipan

Bars Milk/speculoos

Bars Dark/70% guanaja

## ORANGETTES / CITRONETTES

Dark chocolate / Lemon

Dark chocolate / Orange



## PASTE

Paste-Babelutte Dark



## BABELUTTES

Babelutte / Sea Salt



## MARSHMALLOWS

Yoghurt Raspberry or Strawberry



## 22 FLAVORS

- # 03 Dark chocolate / Rhubarb / Violet  
An interaction between sweet sour rhubarb and the fine sweet aroma of violets covered with dark chocolate.
- # 05 Dark chocolate / Cherries / Lemon  
A colourful, fresh pallet of dark chocolate with cherries and lemon.
- # 08 Milk chocolate / Speculoos / Orange  
Duality between the crunch of the speculoos and the soft of the orange is interesting, 2 layers of textures.
- # 09 Milk chocolate / Passion fruit  
Refreshing, good balance between acid-sweet, pure passion.
- # 15 Milk chocolate / Hazelnut  
Innovative composition of milk chocolate and hazelnut.
- # 19 Dark chocolate / Babelutte/Apple  
A surprise of sweet babelutte and fresh apple hidden in dark chocolate.
- # 23 Milk chocolate / Babelutte / Coffee  
Classic, but still brought more extravagant by adding sea salt that remains in the mouth.
- # 25 Dark chocolate / Strawberry / Pepper / Lemon  
The black chocolate a little bit bitter, than the soft taste of strawberry and at last the slight tingling of the pepper in your mouth.
- # 27 Dark chocolate / Star anise / Honey  
Intense with a subtle taste of honey.
- # 28 Dark chocolate / Macadamia  
A strong combination of dark chocolate with salty macadamia nuts.
- # 35 Milk chocolate / Crème Brûlée  
Warm pallet with a sweet and elegant crème brûlée.
- # 36 Dark chocolate / Nougat  
Mild and creamy.
- # 41 Dark chocolate / Cherries / Pistachio  
Delicate mixture of cherries and pistachio.
- # 42 Dark chocolate / Raspberry / Lemon  
Pure and refreshing.
- # 48 Dark chocolate / Ginger  
Refreshing and tangy.
- # 58 Dark chocolate / Babelutte / Sea salt  
Simply delicious, a little masterpiece of bitter chocolate, sea salt and sweet babelutte.
- # 63 White chocolate / Passion fruit / Basil  
It is a surprising and a much chosen praline, people are fascinated by the combination passion fruit – basil.
- # 64 White chocolate / Raspberry / Roses  
Sweet and mellow taste.
- # 71 White chocolate / Strawberry / Samba tea  
Fruity, exotic and soft.
- # 84 White chocolate / Hazelnut / Coffee  
Classic, ideal combination.
- # 88 Milk chocolate / Sesame  
A contemporary creation of milk chocolate with a special texture of sesame seeds
- # 98 Milk chocolate / Cherries  
A smooth transition from milk chocolate to sweet cherries

## PASSION FRUIT

# 09

Milk chocolate / Passion fruit

# 63

White Chocolate / Passion fruit / Basil

## SPECIALS

# 03

Dark chocolate / Rhubarb / Violet

## STRAWBERRY

# 25

Dark Chocolate / Strawberry / Pepper / Lemon

# 71

White chocolate / Strawberry / Samba tea

## BABELUTTE

# 19

Dark Chocolate / Babelutte / Apple

# 23

Milk Chocolate / Babelutte / Coffee

# 58

Dark chocolate / Babelutte / Sea Salt

## NUTS

# 15

Milk chocolate / Hazelnut

# 28

Dark Chocolate / Macadamia

# 36

Dark Chocolate / Nougat

# 84

White chocolate / Hazelnut / Coffee

# 88

Milk chocolate / Sesame

## SPICES

# 08

Milk chocolate / Speculoos / Orange

# 27

Dark Chocolate / Star anise / Honey

# 35

Milk Chocolate / Crème Brûlée

# 48

Dark chocolate / Ginger

## RASPBERRY

# 42

Dark chocolate / Raspberry / Lemon

# 64

White Chocolate / Raspberry / Roses

## CHERRIES

# 05

Dark Chocolate / Cherries / Lemon

# 41

Dark Chocolate / Cherries / Pistachio

# 98

Milk chocolate / Cherries