



Imported French Bonbons

Dark Chocolates



Bahia. The smooth flavor of richly roasted beans is evident in this piece. Soft milk chocolate coffee ganache is covered in deep dark chocolate.



Cacaoforte. Our darkest secrets 99% cocoa dark chocolate ganache decorated in gold and pearly white.



Concepcione. To satisfy all dark chocolate fantasies, a very smooth dark chocolate ganache from Cluizel's Venezuela plantation.



Cyrano. Ganache with Santo Domingo Plantation chocolate decorated with 22-carat gold. This bonbon is a must!!!!



Esmeralda. Dark meets zest in this exquisite pairing of dark chocolate ganache and lemon. The lemon compliments the flavor of the chocolate, thus creating an amazing treat.



Mendiant Noir. A perfect dark chocolate disk is covered in tasty candied fruits and nuts. Each bite is filled with something different.



Palet A la Feuille D'Argent. Dark chocolate cocoa ganache from Santo Domingo is perfectly specked in gorgeous silver flakes.



Palet A la Feuille D'Or. Full dark chocolate cocoa ganache from New Guinea plantation.



Pallet Noir. Dark chocolate ganache captures the flavor of full bodied coffee coated in milk chocolate.



Truffe A la Crème. Dark cream ganache is rolled around in a soft cocoa powder from Santo Domingo Plantation.



Vesuve. Rich dark chocolate ganache from Madagascar covered in dark chocolate.



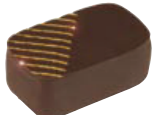
Milk Chocolates, with fruits and others



Bouchons. Dark chocolate covers delicious Calvados ganache, combined with Fine de Bordeaux ganache, and Vieux Marc ganache, giving the chocolate a robust red wine flavor.



Cappuccino. A cup of happiness awaits you in this beautifully delicious chocolate. Creamy milk chocolate ganache is blended with the flavor of cappuccino and wrapped in an outer layer of dark chocolate.



Carmelli. A slight taste of Bourbon and Grand Marnier defines a lovely chocolate ganache. The ganache is very lightly caramelized and then, for your pallet pleasures, chocolate covers the ganache.



Champignon Caramel. Sweet thick caramel is enhanced with a crunchy croquant and all embodied in dark and white chocolate.



Coco Des Iles. An outer layer of deep dark chocolate and sweet white chocolate cover a wonderful mixed almond and coconut paste with a drop of Rum.



Flamenco. A desirable combination of sweet almond paste and dark chocolate, topped off with a delicious fresh raw almond.



Madrilene. Allow the flavors of orange marmalade and succulent dark chocolate to sit on your taste buds and sooth them to ecstasy, with this dark chocolate ganache and plantation chocolate from Madagascar.



Mendiant Lait. A milk chocolate disk is covered in tasty candied fruits and nuts. Each bite is filled with something different.



Mimosa. Dark on the outside, white on the inside. Dark chocolate covers candied fruits in a white chocolate ganache.



Mirabella. Ganache with "Los Ancones" (Saint Dominique) plantation chocolate and mirabelle marmelade.



Mini Florentin Noir. A combination of essences that dances on the senses. Almonds, honey, candied orange and fruits are joined together to create a masterwork, and then coated in dark chocolate for the ideal finish.



Orange Lisse (Orange Peel). In this small satisfying treat succulent orange peels are dipped in bittersweet dark chocolate.



Palet Au The. The robust yet subtle flavor of Earl Grey tea is mixed with a dark chocolate ganache and dipped in a harder dark chocolate shell



Palet Des Neiges. Milk chocolate raspberry ganache is caught in the rapture of delicate white chocolate.



Palet Framboise. An irresistible mix of dark chocolate ganache and sweet raspberry pulp covered in dark chocolate.



Palet Passion. The tropical flavor of passion fruit is captured in this perfect little dark chocolate dream.



Pistra. Your favorite nuts become the soft paste center of this treat. Almond and pistachio paste are covered in dark chocolate.



Rocher Blanc. Happiness has a new name. Crunchy almond bits and hazelnut are sweetly mixed and covered in an unforgettable white chocolate.



Success. So this is what success tastes like. Crunchy croquant and gianduja combined with the sweet taste of vanilla.



Vallauris. An inner pleasure of almond paste and orange pieces covered in dark chocolate.

Liqueur Thistles



Cognac. A mini shot of full-bodied cognac.



Grand Marnier. The strong flavor of Grand Marnier.



Poire Williams. Pear brandy.



Cassis. Highest quality blackcurrants liqueur.

