

# Cococo Chocolates Menu



1. Sea Salt Caramel Milk NA / NN / GF Milk Chocolate, Caramel, Fleur de sel **GOLD** International Chocolate Awards, Canada
2. Sea Salt Caramel Dark NA / NN / GF Dark Chocolate, Caramel, Fleur de sel
3. Mango Peppercorn NN / GF Dark Chocolate, Mango, Pink Peppercorn
4. Apricot Jelly and Lavender NA / NN / GF Dark Chocolate, Apricot Jelly, Lavender **GOLD** International Chocolate Awards, Canada
5. Peanut Butter and Jelly NA / GF Raspberry Jelly, Peanut Butter, Milk Chocolate
6. Ruby Raspberry Caramel NA / NN / GF Raspberry Caramel, Ruby Couverture, Pink Hawaiian Sea Salt
7. Honey Anise NN / GF Milk Chocolate, Star Anise, Honey **SILVER** International Chocolate Awards, World **SILVER** International Chocolate Awards, Canada
8. Rhum NN / GF Rum, Crème Fraîche, Dark Chocolate
9. Earl Grey Tea GF Honey, Praline, Tea, Milk Chocolate **GOLD** International Chocolate Awards, Canada **BRONZE** International Chocolate Awards, World
10. Ruby Raspberry Meringue NN / GF Raspberry, Egg Whites, Ruby Couverture
11. Leopold NN / GF Rum, Milk
12. Strawberry NN / GF Strawberry, Crème Fraîche, Maraschino, Milk Chocolate Ganache



11. Amaretto GF Amaretto, Crème Fraîche, Whiskey, Dark Chocolate
12. Passion Fruit Caramel NA / NN / GF Passion fruit, Caramel, White Chocolate **SILVER** International Chocolate Awards, Canada
13. Nutmeg Orange GF Praline, Milk Chocolate, Cointreau, Nutmeg **GOLD** International Chocolate Awards, Canada
14. Butter Truffle NA / GF Hazelnut Praline, Milk Chocolate Buttercream
15. Kahlúa Truffle GF Coffee, Kahlúa, Milk and White Chocolate Ganache, Dark Chocolate, Roasted Coconut
16. Celeste Truffle NN / GF Dark Chocolate Ganache



16. Almond GF Whole Almond, Amaretto, Milk Chocolate Ganache
17. Sambuca NN / GF Sambuca Liqueur, Dark Chocolate Ganache
18. Pistachio NA / GF Ground and Whole Pistachios, Hazelnut Praline, White Chocolate Ganache
19. Grand Marnier NN / GF Grand Marnier, Milk and Dark Chocolate Buttercream
20. Delice NN / GF Pear Liqueur, Milk Chocolate Buttercream
21. Bernard NN / GF Vanilla, Egg Liqueur, White Chocolate Buttercream



22. Ginger Milk NN / GF Ginger, Benedictine, Milk Chocolate Ganache
23. Karamel NN / GF Maraschino, Soft Caramel, Milk Chocolate
24. Ginger V / NA / NN / GF Candied Ginger, Dark Chocolate
25. Coconut NA / GF Coconut, Soft Caramel, Milk Chocolate **BRONZE** International Chocolate Awards, Canada
26. Thai Ginger Chocolate Caramel NA / NN / GF Dark Chocolate, Caramel Thai Ginger Sea Salt **BRONZE** International Chocolate Awards, Canada



27. Mokka NN / GF Espresso, Egg White, Pear Liqueur
28. Manon GF Marzipan, Walnut, Meringue, Egg White
29. Mint Leaf NN / GF Organic Mint, Crème de Menthe Liqueur, Dark Chocolate Ganache **BRONZE** International Chocolate Awards, Canada
30. Coffee Caramel and Cream NA / NN / GF Dark Chocolate, Coffee, White Chocolate **BRONZE** International Chocolate Awards, Canada
31. Orange Leaf V / NA / NN / GF Orange Oil, Dark Chocolate
32. Marsior GF Candied Orange Cubes, Marzipan, Dark Chocolate
33. Hazelnut NA / GF Hazelnut Praline, Whole Hazelnut, Milk and Dark Chocolate
34. Noisette NA / GF Chopped Hazelnuts, Hazelnut Praline, Milk Chocolate
35. Mochaccino GF Coffee, Hazelnut Praline, White and Dark Chocolate
36. Seashell NA / GF Hazelnut Praline, Milk and White Chocolate
37. Honey NN / GF Honey, Honey Liqueur, Milk Chocolate Ganache



37. Medallion Milk NA / GF Pistachio, Almond, Walnut, Hazelnut, Milk Chocolate
38. Caraques Dark V / NA / NN / GF Solid Dark Chocolate
39. Caraques Milk NA / NN / GF Solid Milk Chocolate
40. Raspberry Milk Chocolate Sea Salt Caramel NA / NN / GF Milk Chocolate, Caramel, Pink Hawaiian Sea Salt
41. Orange Peel V / NA / NN / GF Candied Orange Peel, Dark Chocolate
42. Pecamel NA / GF Pecans, Chewy Caramel, Milk Chocolate
43. Cinnamon Ginger NN / GF Cinnamon Oil, Cinnamon Schnapps, Nutmeg, Ginger, Bittersweet Ganache



44. Coffee Caramel and Cream NA / NN / GF Dark Chocolate, Coffee, White Chocolate **BRONZE** International Chocolate Awards, Canada
45. Orange Leaf V / NA / NN / GF Orange Oil, Dark Chocolate
46. Marsior GF Candied Orange Cubes, Marzipan, Dark Chocolate
47. Hazelnut NA / GF Hazelnut Praline, Whole Hazelnut, Milk and Dark Chocolate
48. Noisette NA / GF Chopped Hazelnuts, Hazelnut Praline, Milk Chocolate
49. Mochaccino GF Coffee, Hazelnut Praline, White and Dark Chocolate
50. Seashell NA / GF Hazelnut Praline, Milk and White Chocolate
51. Honey NN / GF Honey, Honey Liqueur, Milk Chocolate Ganache

**We handcraft our chocolates using only the best sustainable fair trade couverture chocolate, the finest natural ingredients, and no artificial preservatives — ever.**

Our deliciously tempting chocolates are best enjoyed fresh (why wait?) soon after purchase. **Chocolates should be stored in a cool, dry place — your refrigerator is best — for up to 14 days and away from strong odours.**

Because the full flavour of chocolate emerges only at room temperature, we recommend removing selected chocolates from the refrigerated box at least 20 minutes before enjoying them. You'll thank us later.

## DIETARY RESTRICTIONS

Look for these codes on our chocolate map to find the chocolates perfect for you.

**V** = VEGAN FRIENDLY, SUITABLE FOR VEGAN DIETS\*

**NA** = NO ALCOHOL\*

**NN** = NO NUTS\*

**GF** = GLUTEN FRIENDLY\*

## \*ALLERGIES

Because we produce more than 100 recipes in a common facility, we do not currently guarantee that any particular product is 100% nut-free, soy-free, gluten-free, egg-free, or milk-free, even if an allergen is not actually part of the product's recipe.

**If you have a serious allergy to one of these ingredients, we recommend that you do not consume our products.**

UPDATED JANUARY 2021 - Please note: menu items and availability subject to change without notice.

**Cococo Chocolatiers purchases and uses only chocolate that has been certified sustainable and that supports farm communities in West Africa.**



Buying chocolate made with Rainforest Alliance Certified™ cocoa and cocoa butter helps drive positive change for farm communities in West Africa. Rainforest Alliance certification supports international labour laws, fair trade, and promotes good agricultural practices.

[www.rainforest-alliance.org](http://www.rainforest-alliance.org)

**cococo**  
chocolate together



*Chocolaterie Bernard Callebaut*