



CHOCOLATS SUISSES

Please note that we don't guarantee the absence of allergens in any of our chocolates, even if it may not be listed here. For a complete list of ingredients, please contact us.

Truffes avec crème

À consommer en premier



Colette

Milk chocolate truffle coated with either dark or milk chocolate



Tradition

Dark chocolate truffle coated with either dark or milk chocolate



Orange

Orange truffle coated with dark or milk chocolate



Sublime

Dark chocolate truffle, 70% criollo, cream and butter



Moka

Dark chocolate coffee truffle coated either with dark or milk chocolate



Boule de neige

Almond praline coated with white chocolate



Nocato

Hazelnut praline coated with dark chocolate



Praline

Hazelnut praline coated with milk chocolate

Truffes sans crème



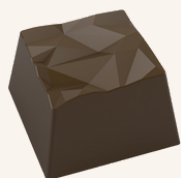
Bleuet

Dark chocolate filled with a light praline and homemade blueberry jam



Caramel

Soft homemade caramel coated with dark or milk chocolate



Caramel salé

Soft homemade caramel and sea salt coated with dark or milk chocolate



Coeur croquant

Double milk or dark chocolate heart filled with a crunchy hazelnut praline



Délice

Dark chocolate filled with a hazelnut house speciality that includes little pieces of roasted hazelnut



Désir

Buttery milk chocolate in a dark chocolate cup



Érable

Milk or dark chocolate filled with soft homemade maple caramel



Escargot

Whole roasted hazelnut in dark or milk chocolate



Fantaisie

Dark, white or milk chocolate square with seasonal patterns



Framboise

Dark chocolate filled with a light praline and homemade raspberry jam.



Marzipan

Almond paste and almond praline coated with dark chocolate



Perle

Whole roasted almond in rich homemade caramel covered with dark or milk chocolate



Rocher

Roasted almonds in dark or milk chocolate



Zurich

Whipped hazelnut praline in milk chocolate