



10-19 November

CHOCOLATE week

the destination for chocolate enthusiasts



AROUND THE WORLD CHOCOLATE EXPERIENCE

€ 8.00

Gianduja

Creamy Manjari 64% cocoa, Breton sable

Inspiration

Raspberry cream, red fruit sable, muscovado feuilletine

Peanut Butter

Jivara chocolate caramel, peanut butter financier

Dulcey Caramel

Muscovado streusel, banana confit

Milk Chocolate Tart

46% cocoa Bahibe milk chocolate cremeaux,
Dulcey whipped ganache, caramel layer

Chocolate Forest

Caraibe 66% cocoa chocolate cream,
vanilla panacotta, raspberry confit

Azelia

Gianduja coffee whipped ganache, banana jelly

Rocher

Creamy Jivara ganache, hazelnut praline, crunchy feuilletine

100% Chocolate

Chocolate choux, cocoa craquelin, milk chocolate cream,
Illanka 63% chocolate mousse

Crunchy Mango

Milk chocolate cream, mango jelly, crispy chocolate honeycomb

Almond Chocolate

Almond chocolate financier, Guanaja 70% chocolate mousse

VIENNOISERIES

€4.50

- Chocolate Brioche -
- Dulcey Flan Croissant -
- Pain Au Chocolat -

Create your own chocolate bar

€13.00

with your choice of four kinds of delicious mix-ins

- Dark Chocolate -
- Milk Chocolate -
- White Chocolate -

Choose from:

Oreo biscuit, marshmallow, chocolate pearls,
crunchy meringues, caramelized almonds,
roasted pistachios and hazelnuts, salted peanut,
caramelized ginger, M&Ms, raspberries, coconut,
burned chocolate chunks

* Available from 16:00-19:00

PRALINES

€ 1.50 per piece

- Yuzu -
- Coconut -
- Salted Caramel -
- Raspberry
- Pistachio -
- Lime & Mint -
- Passion Fruit -
- Hazelnut -

Our sommelier recommends

Al Cioccolato Scavi & Ray, Italia

€10.00 (10cl)

€35.00 (75cl)

HOT CHOCOLATE €8.00

Signature

49% cocoa milk chocolate from Latin America

Caramelia

36% cocoa milk chocolate with caramel and salted butter notes

Ferrero

Ferrero Rocher & milk

Vegan

With dark couverture and almond milk

*Please note all our cakes / creations contain nuts and / or nut products.

*Prices include all applicable taxes