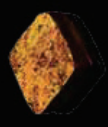


**Africa**  
70% dark chocolate ganache in a dark and white chocolate log.



**Aztec**  
70% dark and milk chocolate ganache flavoured with Ancho chilli and enrobed in dark chocolate.



**Bastien**  
Milk and White chocolate ganache with 60% dark chocolate and mint with coconut enrobed in dark chocolate.



**Burnt Orange**  
Caramelised orange with milk chocolate and Grand Marnier.



**Cacao**  
Dark praline topped with crispy pistachio, milk praline enrobed in milk chocolate.



**Café Latte**  
Cognac and coffee bean infused milk ganache in dark chocolate.



**Café au Lait**  
Smooth coffee caramel ganache enrobed in milk chocolate.



**Cain Caramel**  
Caramel and milk chocolate praline topped with a roasted hazelnut, enrobed in milk chocolate.



**Camille**  
Milk chocolate praliné and feuilletine enrobed in milk chocolate.



**Dimitri**  
Almond praline topped with dolce late ganache, enrobed in dark chocolate.



**Fleur de sel**  
Soft Caramel filling with a subtle hint of salt encased in a delicate milk chocolate shell.



**Gianduja**  
Milk chocolate gianduja enrobed in milk chocolate.



**Honey Bee**  
Honey and milk chocolate praline ganache in milk chocolate.



**Mandiani Praliné**  
Dark chocolate and hazelnut praline dice with nuts and dried fruit.



**Menthe**  
Pecan and almond marzipan topped with 60% dark chocolate and mint ganache, enrobed in dark chocolate.



**Muscadine**  
Cointreau milk chocolate ganache enrobed in milk chocolate and rolled in icing sugar.



**Nougat Pecan**  
Gianduja with crushed toffee pecan in milk chocolate.



**Pearl**  
Truffle of dark chocolate ganache with mac of champagne enrobed in white chocolate.



**Piña Colada**  
Coconut, pineapple and rum ganache, enrobed in dark chocolate.



**Pistache**  
70% dark chocolate ganache with pistachio paste, topped with marzipan, enrobed in white chocolate.



**Raspberry Jelly**  
Raspberry French fruit jelly enrobed in dark chocolate.



**Rose**  
Milk chocolate ganache with rose water and pistachio enrobed in white chocolate.



**Wild Raspberry**  
Raspberry ganache and dark chocolate.



**Ruby**  
Blood orange caramel and dark chocolate.



**Spark**  
Dark and milk praline with caramel ganache enrobed in dark chocolate with an explosive finish.



**Rum Raisin**  
Macerated raisin in rum, milk chocolate ganache, enrobed in dark chocolate.



**Tendresse Praliné**  
Dark, milk and white chocolate layers topped with white chocolate.



**Toulouse**  
Strawberry dark chocolate ganache, flavoured with lavender and cointreau.



**Truffle Noire**  
Rich dark ganache enrobed in dark chocolate and cocoa powder.



**Valentin Heart**  
Passionfruit, white peach caramel filling in white and dark chocolate.



**Wild Passionfruit**  
Passionfruit ganache and dark chocolate.



**Wild Raspberry**  
Raspberry ganache and dark chocolate.

