Truffle Menu

for your enjoyment...
Swiss and Belgian truffles made from the finest ingredients
**WHITE**

**BELGIAN WHITE CHOCOLATE**
Silky white chocolate ganache fills a white chocolate dome.

**SWISS WHITE**
A white chocolate shell with a smooth, rich white chocolate ganache.

**MILK**

**BELGIAN MILK CHOCOLATE**
A milk chocolate dome filled with creamy milk chocolate.

**SWISS MILK**
Creamy milk chocolate ganache fills a milk chocolate shell.

**MOUSSE AU CHOCOLAT**
Milk chocolate mousse covered in creamy milk chocolate.

**DARK**

**BELGIAN DARK**
Dark chocolate ganache in a dark chocolate dome.

**BRAZIL DARK MOUSSE**
Crunchy cookie base topped with whipped mousse and covered with a dark chocolate shell.

**INTENSE DARK**
Dark chocolate ganache covered with a thin dark chocolate shell.

**LE NOIR 65% DARK**
Rich dark chocolate ganache in a dark chocolate shell.

**SWISS DARK**
Decadent dark chocolate ganache in a dark chocolate shell.

**DARK VANILLA**
Vanilla blended with dark chocolate in a dark chocolate shell.

**FRUIT**

**LEMON**
A dark chocolate ganache imbued with lemon essence in a dark chocolate shell.

**ORANGE**
Smooth orange-infused dark chocolate ganache in rich dark couverture.

**BLOOD ORANGE**
Blood orange-infused dark chocolate ganache in a dark chocolate dome.

**PASSION FRUIT HEART**
Passion fruit-infused white chocolate ganache in a white chocolate shell.

**MILK PASSION FRUIT**
Passion fruit-infused milk chocolate ganache in a milk chocolate shell.

**WHITE PASSION FRUIT**
Passion fruit filling in white chocolate dusted with powdered sugar.

**RASPBERRY RECTANGLE**
Raspberry dark chocolate ganache thinly enrobed in dark chocolate.

**RASPBERRY HEART**
Dark chocolate ganache topped with raspberry ganache in white chocolate.

**RASPBERRY SPHERE**
Raspberry-flavored dark chocolate ganache fills a dark chocolate shell.

**RASPBERRY NEAPOLITAN**
Layers of raspberry, hazelnut & white chocolate ganache with pieces of caramelized raspberry and passion fruit in a dark shell.
**HAZELNUT**

**Caramelized Hazelnut**
Caramelized hazelnuts and creamy milk chocolate ganache.

**Checkerboard**
Almond & hazelnut fillings in a milk chocolate shell.

**Dark Hazelnut**
Hazelnut ganache with roasted bits of hazelnuts.

**Feuilletine Hazelnut Crunch**
Swiss milk over a crunchy hazelnut filling.

**Gianduja**
Hazelnut gianduja with crunchy caramelized hazelnut pieces in dark chocolate.

**Hazelnut**
Hazelnut gianduja with toasted hazelnut pieces & crushed hazelnuts coated in milk chocolate.

**Milk Hazelnut I**
Milk chocolate hazelnut shell with a silky milk chocolate ganache.

**Milk Hazelnut II**
Hazelnut gianduja topped with a caramelized hazelnut.

**SPICES**

**Basil**
Aromatic basil-infused milk chocolate ganache covered in dark chocolate.

**Chai**
Creamy chai tea-infused milk chocolate ganache in an elegant white couverture.

**Coconut Curry**
Sweet & spicy coconut curry milk chocolate ganache in dark couverture.

**Cardamom**
Aromatic cardamom-spiced milk chocolate ganache in milk couverture.

**Hazelnut**
Hazelnut gianduja with toasted hazelnut pieces & crushed hazelnuts coated in milk chocolate.

**Semisweet Almond Brittle**
Almond brittle over semisweet almond ganache in dark chocolate.

**Milk Almond Brittle**
Layered milk chocolate ganache & almond nougatine in milk chocolate.

**Pistachio**
Dark ganache and pistachio marzipan covered with dark chocolate.

**Red Calvados**
White chocolate ganache with apple liqueur in a white chocolate shell sprayed red.

**Bourbon Vanilla**
Bourbon vanilla white chocolate ganache coated in white & dark chocolate.

**Champagne**
A dark velvety champagne ganache enrobed in milk chocolate and snowy white sugar.

**Mixed Nuts**

**Almond**
A white & milk chocolate shell filled with almond praline filling.

**Dark Almond**
Bittersweet ganache topped with a roasted almond enrobed in dark chocolate.

**Semisweet Almond Brittle**
Almond brittle over semisweet almond ganache in dark chocolate.

**Milk Almond Brittle**
Layered milk chocolate ganache & almond nougatine in milk chocolate.

**Pistachio**
Dark ganache and pistachio marzipan covered with dark chocolate.

**Walnut**
Crispy walnut filling enrobed in creamy milk chocolate.
<table>
<thead>
<tr>
<th><strong>CARAMEL</strong></th>
<th><strong>COFFEE &amp; TEA</strong></th>
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</thead>
<tbody>
<tr>
<td><strong>Milk Caramel</strong></td>
<td><strong>Cappuccino</strong></td>
</tr>
<tr>
<td>Caramel milk chocolate ganache in a milk chocolate shell.</td>
<td>Dark chocolate cup filled with a dark coffee-flavored ganache and topped with a white chocolate cap.</td>
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<tr>
<td><strong>Dark Caramel I</strong></td>
<td><strong>Cinnamon</strong></td>
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<tr>
<td>A dark shell filled with creamy caramel.</td>
<td>Indonesian cinnamon-infused milk chocolate ganache in milk chocolate.</td>
</tr>
<tr>
<td><strong>Dark Caramel II</strong></td>
<td><strong>Coffee</strong></td>
</tr>
<tr>
<td>A soft buttery caramel filling surrounded by decadent dark couverture.</td>
<td>A milk chocolate shell filled with smooth coffee milk chocolate ganache.</td>
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<tr>
<td><strong>Dulce de Leche</strong></td>
<td><strong>Earl Grey</strong></td>
</tr>
<tr>
<td>Caramelized milk filling enrobed in white chocolate.</td>
<td>A milk chocolate shell filled with Earl Grey tea-infused dark chocolate ganache.</td>
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<tr>
<td><strong>Salted Caramel I</strong></td>
<td><strong>Espresso</strong></td>
</tr>
<tr>
<td>Caramel filling with a hint of salt in a dark chocolate shell.</td>
<td>Dark chocolate filled with coffee-infused dark chocolate ganache.</td>
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<tr>
<td><strong>Salted Caramel II</strong></td>
<td><strong>Gugelhopf</strong></td>
</tr>
<tr>
<td>Caramel ganache with a hint of salt enrobed in milk &amp; dark chocolate.</td>
<td>Soft coffee ganache in a milk chocolate shell.</td>
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<tr>
<th><strong>COCONUT-MARZIPAN-NOUGATINE</strong></th>
<th><strong>Honey Almond</strong></th>
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<tbody>
<tr>
<td><strong>Marzipan</strong></td>
<td>Crunchy feuillletine almond gianduja with a layer of real honey in a milk chocolate shell.</td>
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<tr>
<td>Almond marzipan, semisweet ganache, and hazelnut pieces in a dark shell.</td>
<td><strong>Moccatine</strong></td>
</tr>
<tr>
<td><strong>Cocobello</strong></td>
<td>Swiss milk chocolate with a roasted coffee center.</td>
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<tr>
<td>A dark chocolate shell with a creamy coconut filling.</td>
<td><strong>Mocha</strong></td>
</tr>
<tr>
<td><strong>Milk Coconut</strong></td>
<td>Rich mocha ganache covered with luscious milk chocolate.</td>
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<tr>
<td>White coconut ganache center coated in milk chocolate.</td>
<td><strong>Nougatine</strong></td>
</tr>
<tr>
<td><strong>Nougatine</strong></td>
<td>A crunchy caramel hazelnut cap over milk gianduja dipped in milk chocolate.</td>
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