



THE CHOCOLATES



LA MAISON DU CHOCOLAT
PARIS

THE CREATOR

Under the impetus of its Master Chef Creator, Nicolas Cloiseau, MOF, Best Craftsman Chocolatier of France, La Maison du Chocolat pushes this material to its limit to explore new territories of tastes and emotions as a Creator of enchanted escapes.



LA MAISON

La Maison du Chocolat likes to upset our gustatory certitudes to offer us moments of pure wonder where delight reigns supreme over all of our senses. Rigorous creativity, sleek sophistication, unwavering passion propel La Maison to work tirelessly with an eye for detail in its collections in a spirit as hedonistic as it is haute couture.

THE CHOCOLATES

These timeless chocolates make up the collection of La Maison du Chocolat. Always in style with their perfect balance and elegance, they embody the savoir-faire of this Parisian maison.

The Ganaches: a veritable structure of flavor in an “haute couture” chocolate. This collection is available in plain and flavored ganaches.

The Pralinés: all the flavors of nuts are showcased in these chocolates. Nostalgic pleasure and crunch sure to please all gourmands.

TASTING RECOMMENDATIONS

Our chocolates are best appreciated at a temperature of 20°C or 68°F. We recommend storing them in their original packaging in a cool dry place (18°C or 64° F) or in the vegetable compartment of your refrigerator, wrapped carefully in a tightly sealed paper or plastic bag (if refrigerated, remove 30 minutes before tasting).

THE PLAIN GANACHES



AKOSOMBO

Dark chocolate ganache with spicy notes of cacao from Ghana



EXTRÊME CHOCOLAT

Dark chocolate ganache, perfect balance between the acidulous character and bitterness of pure cocoa



CARACAS

Robust dark chocolate ganache



QUITO

Bittersweet dark chocolate ganache



BOHÈME

Whipped milk chocolate ganache



CARAMELO

Plain milk chocolate ganache with luscious caramel



SYLVIA

Milk chocolate ganache

THE FLAVORED GANACHES



ABYSSINIE

Dark chocolate ganache flavored with a cold infusion of coffee from Ethiopia



GUAYAQUIL

Dark chocolate ganache with Bourbon vanilla



ZAGORA

Dark chocolate ganache with an infusion of fresh mint leaves



ANDALOUSIE

Dark chocolate ganache with lemon cream and zest from the South of France



CHIBERTA

Dark chocolate ganache infused with orange zest and blended with orange



MARACUJA

Dark chocolate ganache with passionfruit pulp and juice



BACCHUS

Dark chocolate ganache with raisins flambéed in rum



VALENCIA

Whipped dark chocolate ganache and Grand-Marnier

THE PRALINÉS



CARYA*

Milk chocolate praliné with pieces of caramelized pecans



NOIR DE CASSIS

Dark chocolate ganache with cassis



SALVADOR

Dark chocolate ganache with raspberry pulp



ANASTASIA

Dark chocolate praliné and Gianduja hazelnuts



PALMIRA*

Milk chocolate praliné, almonds and hazelnuts with roasted grated coconut



FIGARO LAIT

Milk chocolate praliné, roasted almonds and hazelnuts



GRAIN DENTELLE

Milk chocolate praliné with slivers of crispy crêpes



CARIACO*

Dark chocolate praliné with almonds and hazelnuts, and Gianduja with slivers of cacao nibs



CRISTAL

Almond, hazelnut praliné with crushed hazelnuts and grains of Maldon sea salt



PRALINÉ NOISETTE*

Praliné with slivers of hazelnuts from Piedmont

* Available only in the Praliné gift box assortments



LISELETTE

Milk chocolate
praliné, Gianduja,
hazelnuts



ROCHER NOIR ET LAIT

Praliné with almonds
and hazelnuts with
slivers of roasted
almonds



JOLIKA

Almond paste
with pistachio



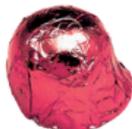
RIGOLETTO LAIT

Caramelized mousse
with milk chocolate



TRAVIATA

Praliné with almonds
and hazelnuts with
slivers of roasted and
caramelized almonds



CERISE GRIOTTE

Whole cherry with cherry eau-de-vie,
enrobed in dark chocolate with its
pit to preserve its authenticity and
rich taste

OTHER GOURMANDISES



LA MAISON DU CHOCOLAT
PARIS

Paris - Cannes

New York

Tokyo - Osaka

Hong Kong

Macao

Seoul - Busan

Kuwait

www.lamaisonduchocolat.us
www.lamaisonduchocolat.hk

