

## Double Bites



**AFFRIOLANT**  
Praline with hazelnut and  
crispy cookie flakes



**ÉRABLIÈRE**  
Pure maple butter



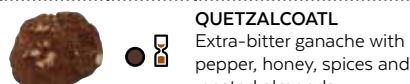
**MANON**  
Hazelnut and coffee crème  
fraîche with walnuts



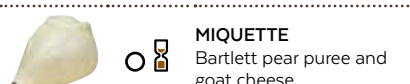
**MONA LISA**  
White chocolate ganache  
flavoured with Amaretto liquor



**VELOURS**  
Bitter-sweet ganache topped  
with raspberry puree



**QUETZALCOATL**  
Extra-bitter ganache with hot  
pepper, honey, spices and  
roasted almonds



**MIQUETTE**  
Bartlett pear puree and  
goat cheese



**SOURIS NEW-YORQUAISE**  
Raspberry cream cheese



**CHOCO-GRENOUILLE**  
Chocolaty caramel with  
mild butter

## Liquor & dessert wines



**BAILEYS\***  
Baileys Irish cream, Ireland



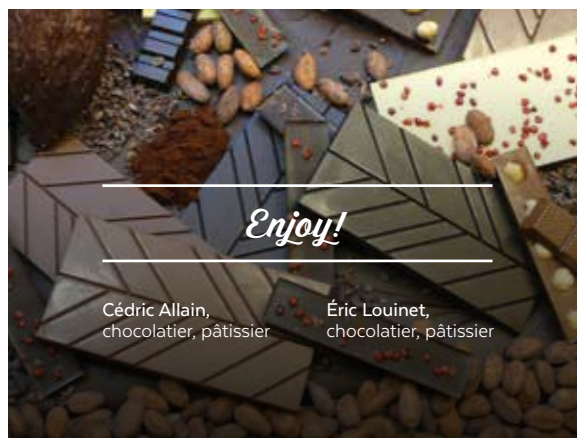
**PORTO\***  
W&S Graham's late bottled vintage  
Port, Portugal



**POMME DE GLACE\***  
Neige apple ice wine with candied  
apples, Hemmingford, Qc

### \* Chocolates with liquid centres!

*Allow these chocolates to reach room temperature before consumption (the shell will be less brittle). Carefully nibble away a corner of the chocolate to drink its precious contents, or indulge, taking it in one bite.*



*Enjoy!*

Cédric Allain,  
chocolatier, pâtissier

Éric Louinet,  
chocolatier, pâtissier

## HOW TO PRESERVE YOUR CHOCOLATES

### Solid Chocolate

Store solid chocolate pieces (chips, molded pieces, solid bars) in a dry place away from light, heat, and odours. It is not necessary to keep these pieces in the refrigerator.

PRESERVATION TIME	1 month and longer
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Avoid freezing your chocolate.

### Soft Centre Chocolates

Keep your chocolates in a cool place (12 to 14° Celsius), away from humidity and odors. If it's not possible, keep them in a refrigerator in an airtight container.

To avoid condensation, let the chocolates reach room temperature before taking them out of their container.

PRESERVATION TIME	1 to 4 weeks depending of the filling
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Avoid freezing your chocolate.

*Delivery service available!*

## Print your image on our chocolates

Logo printed on soft centre chocolates



Photo printed on white chocolate with milk chocolate frame

Wedding picture printed on soft centre chocolates with gift box

Take a tour around the world of flavours with our selection of chocolate bars Pure Origin made by hand. From Madagascar via Peru and many other destinations to discover!



## VISIT OUR CHOCOLATE MUSEUM

- Discover the secret of artisan chocolate making.
- Learn the history of chocolate from Maya's time to today.

GROUP TOUR  
ON RESERVATION

FREE  
ADMISSION



*Erico*

CHOCOLATERIE CRÉATIVE  
MUSÉE DU CHOCOLAT

## CHOCOLATES MENU




*Erico*

CHOCOLATERIE CRÉATIVE  
MUSÉE DU CHOCOLAT

*Your chocolate source since 1988!*


## Classics

- AFRICA**  
Tanzania chocolate fondant with raw cocoa nibs
- ANTIGUA**  
Hazelnut praline topped with an Antigua coffee bean
- BALSAMIQUE**  
Balsamic vinegar and berries in a bitter-sweet ganache
- CAPPUCINO**  
Bitter-sweet ganache with Italian Espresso coffee
- CARAÏBE**  
Valrhona 66% chocolate ganache, with fruity and woody aromas
- CRÈME DE MARRONS**  
Chestnut cream with a touch of rum and allspice
- DOMINICANA**  
White chocolate ganache with vanilla from the Dominican Republic
- DOUX PLAISIR**  
Chocolaty caramel
- ÉRABLIÈRE**  
Pure maple butter
- FLEUR DE SEL**  
Sea salt caramel

 ● **POMME D'ÉRABLE** 🍁  
Maple syrup and apple butter caramel


 ● **RUCHER** 🍯  
Milky ganache with buckwheat honey


## Fruits


 ● **ALIZÉ**  
White chocolate ganache with passion fruits


 ● **ARGOUSIER** 🍓  
Sea buckhorn and strawberry puree


 ○ **BIQUETTE**  
Bartlett pear puree with goat cheese


 ● **CASSIS**  
Bitter-sweet ganache topped with blackcurrant puree


 ● **CITRON LIME**  
White chocolate ganache with lemon and lime juice


 ● **EXOTIQUE**  
Extra-bitter ganache with caramelized banana


 ● **FRAISES DE L'ÎLE** 🍓  
White chocolate vanilla ganache topped with strawberry puree

 ● **FRAMBOISIER**  
Bitter-sweet ganache topped with raspberry puree

 ● **FRUIT DU PALMIER**  
White chocolate ganache with coconut


 ● **LITCHI CANNEBERGE**  
White chocolate ganache with litchi and cranberry puree

 ● **MANGUIER**  
Milk caramel ganache with mango puree and ginger

 ● **NARANJA**  
Mild orange ganache delicately enhanced with spices


 ● **PASSION**  
Passion fruit and raspberry fondant

## Nuts

 ○ **BELGE**  
Hazelnut and coffee crème fraîche with walnuts


 ○ **CLASSICO**  
Hazelnut praline and Gianduja


 ● **CROISSANT DE LUNE**  
Orange almond paste

 ● **EUROPÉEN**  
Almond and hazelnut praline with hazelnut pieces

 ● **FEUILLETINE**  
Hazelnut praline and crispy cookie flakes

 ○ **FLOCON**  
Gianduja and hazelnut ganache


 ● **PACANES AU BEURRE**  
Butter sautéed pecans in a fleur de sel caramel

 ● **PISTACHE**  
White chocolate ganache with roasted pistachio


## Truffles

 ● **TRUFFE FRAMBOISES**  
Bitter-sweet ganache with raspberry

 ● **TRUFFE GRAND ARÔME**  
Extra-bitter Valrhona chocolate ganache


 ● **TRUFFE SÉSAME**  
Extra-bitter ganache, tahini and roasted sesame seed oil


## Flavored with Liqueur

 ● **BAILEYS**  
Milk chocolate ganache with Baileys and whiskey

 ● **FIN DU MONDE**  
Bitter-sweet ganache with Unibroue's Fin du Monde beer


 ● **FRUIT DÉFENDU**  
Griottine (sour cherry) in a kirsch fondant

 ● **MÉDIÉVAL** 🍷  
White and milk chocolate ganache with honey wine

 ● **POMMES CALVADOS**  
Vanilla flavoured white chocolate ganache, calvados apple butter

 ● **PORTO**  
Milk ganache with W&S Graham's Late Bottled Vintage Port

## Spices & Fines herbs

 ● **APHRODISIAQUE**  
Salted caramel with 4 peppers (Ancho, Pasilla, Chipotle, Espelette)

 ● **BASILIC**  
Milk chocolate ganache, of Ghana origin, and fresh basil


 ● **CHAÏ**  
Milky ganache with black tea and spices


 ● **CHIPOTLE**  
Bitter-sweet ganache with smoked Chipotle pepper (very spicy!)

 ● **FRAISES ENDIABLÉES**  
Strawberry, black pepper and cognac fondant

 ● **INDIA**  
Bitter-sweet ganache with coconut milk, mangoes, lime and Indian spices


 ● **MONTEZUMA**  
Mild ganache with cardamom, ginger and honey

 ● **MÛRES ET ESTRAGON**  
Blackberry puree infused with fresh tarragon


 ● **OLIVIA**  
White chocolate ganache with olive oil and fresh thyme

## Flowers & Infusions


 ● **ANIS ÉTOILÉ**  
Bitter ganache with star anise and absinthe liquor

 ● **FLEUR DE LAVANDE**  
White chocolate ganache with lavender flowers and honey


 ● **GINGEMBRE**  
Extra-bitter ganache with fresh ginger

 ● **HIBISCUS**  
Crème fraîche with hibiscus flower

 ● **JASMIN**  
Mild ganache infused with jasmine tea leaves

 ● **MATCHA**  
White chocolate ganache with Matcha tea

## Ephemeral

 ● **ÉRICO**  
Changes with the seasons and our chocolatiers inspirations