

Balzac

Chocolats & Cafés signatures

"Balzac"

Balzac 55 %

A drizzle of cinnamon on this spicy cocoa. 1, 3 Pots to taste imperatively!

Papouasie 36 %

Criollo of Java, vanilla, creamy and sweet.

The juniors love it. Lovers of milk
chocolate too.

Cuba Pure Originie 70 %

Great criollo, fresh, powerful and 1, 2 Pots persistent. Find your strengths.

St-Dominique 70 %

Intensity of tastes. Beautiful energy of the 1, 1 Pots earth.

Equateur 60 %

Typical cocoa, unique, bit bitter, natural note of banana. He hides under the banana trees.

1, 2 Pots

Velouté de Balzac 75 %

Grand Cru wedding with fresh ginger 1, 2 Pots notes. Delicious.

Noir-Orange 51 %

Criollo very black, peppered and decorated with bitter oranges confit. A real daydream..

Mayas 80 %

Power of cocoas, strong and precious.
The pepper accompanies the peppers.
Mayan ritual drink. Restore energy.

1, 3 Pots

Massala Criollo 40 %

Bewitching, mellow and tender as a heart. 1, 3 Pots An invitation to relax assured.

Café charmant

Wedding of an espresso and its Criollo.
Charmer.

1, 1 Pots
1 small chocolate fondant underlines it.

<u> Legend</u>

1 Sasce = 1.- 1 Pot = 5.- 5 Sasces = 1 Pot



Café Honoré

An espresso sprinkled with cocoa.

Volcano of whipped cream and a drizzle of Balzac chocolate. Seduction assured!

1, 1 Pots

Cafito Domingo

An express and its 70% chocolate, corked 1 Pot with Chantilly.

Café Samba

Between Express and Dark Chocolate- 1, 1 Pots Oranges, my heart swings.

Café Dolce

Coffee and vanilla ice cream ball. A real 2, 1 Pots game.

Frappés signatures

Frappé Balzac 4dl

Delicate mixture of ice cubes and Balzac 1, 3 Pots chocolate. All in cow's milk or rice milk.

Frappé Grand Cru 4 dl

This frappé has more character than the 1, 3 Pots previous one.

Frappé Café 4 dl Great Arabiata well hit. Excellent. 1, 3 Pots

Frappé Alfredo 4 dl

A scoop of ice cream coffee and milk. 1, 3 Pots Refreshing.

Frappé Banane 3dl 1, 1 Pots

Rice milk or usual milch, tell us your preference.