



Unforgettables



French Vanilla Wonderful, creamy flavor of vanilla custard combining butterscotch, caramel and hazelnut flavors with a sweet, slightly more buttery taste than regular vanilla.



Belgian Milk Chocolate Milk chocolate contains cocoa solids diluted with milk solids, sugar and cream, giving it a smoother, creamier taste with less bite than dark.



Swiss Dark Chocolate Look for bitter, roasted, fruit, earthy, woody and/or nutty notes. with a strong chocolate flavor and a good balance of sugar: it is not too sweet and the aftertaste is equally balanced



Sea Salt Caramel Somewhere between the chemistry of butterscotch and toffee you have bronzed caramel. Tasting notes are hazelnut, mocha, molasses and coffee.



Tiramisu Once you taste this vanilla-hazelnut mocha-kissed espresso explosion, you will need one every day for the rest of your life. Truth.



Latte Macchiato Macchiato method of preparation wherein the milk is "stained" by the addition of espresso. Roasted milk with dark espresso make this truffle the best after-lunch dessert.



Ginger Savory and tangy, this crystallized flavor leaves your feeling revitalized.



Fruite Delices



Strawberry Ripe and sweet, this flavor is great for picnics and pairing with Pinot Noir.



Raspberry Like a cool breeze on a hot day by the lake, our ripe raspberry is refreshing and liberating.



Elderberry If rose gold has a taste, Elderberry would be it. A sweet-tart berry taste with earthy undertones and notes of tannins like fine red wines.



Amarena Cherry Amarena cherry flavor comes from the small bitter dark coloured Italian cherry grown in the Bologna and Modena regions of Italy.



Blueberry A forest of blueberries in each bite, this morsel contains vanilla and almond nuances.



Passionfruit If the color magenta were a flavor, it would be Passionfruit. Highly aromatic, this tropical sweetness has nuances of pineapple, papaya, mango, and guava.



Key Lime Named after the Florida Keys, this unique citrus flavor compared to other limes, has a more sweet and bitter flavor.



Peach Velvet Balanced sweetness and acidity, peaches are a symbol of youth.



Valencia Orange Experience a cocoa and tangy harmony like never before. Valencia oranges are considered a sweet orange and are juicier than most other varieties.



Apricot A strong stone-fruit like apricot possesses citrus-sweet thickness, transporting you to a river's edge under a canopy of trees with a good book.



Bartlett Pear Yearning for something succulent? Ripe Bartlett pear takes on nuances like honeydew, vanilla and cinnamon.



Royal Liqueurs



Amaretto This northern Italy flavor comes from Saronno with almond nuances topped with vanilla, pecan and cherry, perfect for an autumn evening.



Irish Cream With flavors of vanilla, honey and caramel, transcend to a simpler time where there's no rush to get anything done.



Courvoisier Crema Napoléon This complex cognac flavor has notes of old port, prune, and orange blossom and blends the Grande and Petite Champagne crus matured up to 20 years.



German Kirschwasser Enjoy this cherry-flavored brandy from the Black Forest of Germany made from black morello cherries.



Creme de Violette Made from wild violet blossoms that grow in the Alps, a very delicate scent, but it's well-defined and memorable. There's a note to it that's almost earthy.



Italian Prosecco Fruit and flower aromas such as banana cream, hazelnut, vanilla and honeycomb, this flavor comes from the sparkling Italian wine made in the Veneto region of Italy just north of Venice.



French Chartreuse A French liqueur made by the Carthusian Monks since 1737 and contains a sweet and spicy herbal flavor with nuances of anise.



Creme de Menthe Reanimate your spirit with the awakened taste of Corsican peppermint.



St. Germain Elderflower Silky smooth elderflower, with just the right amount of sweetness. A hint of citrus and macadamia nut offer greater complexity.



Florals et Noisettes



French Lavender Tastes exactly like it smells: a little bit like evergreen, a little bit like mint, a little bit like rosemary and a little bit like spicy



Rose A sweet, fragrant flavor just like the smell of fresh cut roses.



Jasmine A sweet, rich floral taste with hints of burnt honey.



Hibiscus A tart, almost-cranberry like flavor and a deep red-violet color that looks more like cabernet than chamomile.



Toasted Walnut With its hard and wrinkled shell, toasted by a campfire adds a smokey velvet to its naturally mild, earthy, and a little tangy flavors.



Viennese Almond Evoking memories of the famous Viennese Almond Crescent Cookie; roasted candied almonds with a hint of burnt tart cherry.



Pistachio Escape to Italy with the remarkable flavor of mouthwatering pistachio with a sweet hazelnut and warm vanilla flavor.



Coconut Melt in your mouth pressed coconut shavings with a hint of toasted oak brings you back to the islands.



Hazelnut This sweet, buttery nut is a perfect partner to the sweet and buttery flavors of chocolate.



Peanut Butter The creamy flavor of peanut butter melted into a smooth milk chocolate ganache, drenched in more chocolate.



Herbes and épices



Sweet Basil This basil has a fresh aroma with a subtle peppery flavor and a hint of mint. *May benefit nervous tension, mental fatigue, melancholy, migraines and depression.*



Rosemary The taste is piney, bitter and somewhat astringent. The aroma is tea-like, with charred wood. *A rich source of antioxidants, may help boost the immune system and improve blood circulation.*



Thyme Its flavor is very earthy and a little bit sweet, with a slightly minty taste. Warm, peppery undertones. *Packed with vitamin C and vitamin A, may benefit if you feel a cold coming on.*



Fresh Peppermint This familiar flavor is deep, crisp and refreshing. *May ease digestive upsets, relieve tension headaches and migraines, freshen your breath, and improve sleep.*



Anise A star shaped herb packing a hint of sweet licorice, Native to the Mediterranean region. *With anti-inflammatory properties, may fight stomach ulcers, keep blood sugar levels in check and reduce symptoms of depression.*



Cumin A small seed with an earthy, woody flavor, cumin is native to the shores of the Mediterranean Sea. *Has anticancer and anti-inflammatory properties, may help control blood sugar, may help lower cholesterol and aid in weight loss.*



Turmeric Originating in Southeast Asia, Turmeric is an ancient superfood with scents of orange or ginger. *Touted as a super food that may fight cancer, ease depression and breathing problems.*



Chili Pepper Smooth dark chocolate ganache, with a kick of pepper at the end of each luscious bite. *With Capsaicin which may benefit pain associated with arthritis, psoriasis, and diabetic neuropathy.*



Coffee Bean A single perfect flavor that is the fusion of body, acidity, aroma, bitterness and sweetness. *May reduce risk of Type 2 Diabetes, Heart Disease and Skin Cancer.*



Chai Tea Originating in India, simmered aromatic spices such as cinnamon, cardamom, clove, ginger and pepper. *May help boost heart health, reduce blood sugar levels, aid digestion and help with weight loss.*