

# Chocolate

## GROUP A



**CSP-A-008**

**BASIL**  
Bittersweet ganache  
flavored with basil



**CSP-A-014**

**COFFEE BEAN**  
Dark ganache with  
coarse ground coffee beans



**CSP-A-017**

**CREAM CHEESE**  
Walnut and sultanas in  
french cream cheese



**CSP-A-020**

**DARK TRUFFLE**  
Creamy bittersweet  
chocolate ganache



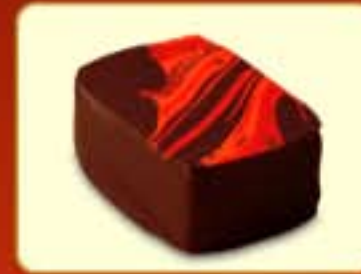
**CSP-A-023**

**EARL GREY**  
Dark bittersweet ganache  
flavoured with earl grey tea



**CSP-A-024**

**EXOTIC PASSION**  
White ganache with  
fresh passion fruit



**CSP-A-035**

**HOT CHOCOLATE**  
Bittersweet ganache  
flavoured with red chili



**CSP-A-041**

**MIELE**  
White ganache with honey



**CSP-A-042**

**MILK TRUFFLE**  
Creamy milk  
chocolate ganache



**CSP-A-044**

**MINT TEA**  
Bittersweet ganache  
flavoured with fresh mint



**CSP-A-055**

**TROPICAL**  
White coconut cream  
ganache flavoured with  
fresh lemon grass



**CSP-A-057**

**WHITE TRUFFLE**  
Creamy white chocolate  
ganache

# Chocolate

## GROUP B



**CSP-B-004**

**APRICOT YOGHURT**  
White italian yoghurt  
ganache with apricot puree



**CSP-B-007**

**BANANA ROYAL**  
Milk cream ganache with  
banana paste



**CSP-B-010**

**CAFE LATTE**  
Coffee and milk chocolate  
ganache



**CSP-B-011**

**CAPPUCINO**  
Strong coffee chocolate  
ganache in chocolate cup



**CSP-B-013**

**COEUR AMOUR**  
Creamy almond paste



**CSP-B-016**

**COOL BREEZE**  
White ganache flavoured  
with natural mint and  
caramel cream



**CSP-B-018**

**CRÈME AUX CASSIS**  
Black currant puree in white  
ganache dusted with black  
currant powder



**CSP-B-019**

**CROQUE NOISETTE**  
Hazelnut gianduja with  
croquant



**CSP-B-025**

**EXQUISITE**  
Dark bittersweet ganache  
with high cocoa content



**CSP-B-026**

**FLAMME BLANC**  
Almond gianduja



**CSP-B-027**

**FLAMME NOIR**  
Hazelnut gianduja



**CSP-B-030**

**GOOD NIGHT**  
Dark Sesame paste in  
milk ganache



**CSP-B-032**

**GREEN APPLE**  
Green apple ganache dusted  
with swiss apple powder



**CSP-B-039**

**MANGO TRUFFLE**  
White cream ganache with mango puree



**CSP-B-043**

**MILLE FEUILLES**  
Light gianduja with crispy flakes



**CSP-B-046**

**ORANGE CINNAMON**  
Orange milk ganache with cinnamon on a base of almond gianduja with almond flakes



**CSP-B-048**

**ORANGE SURFINE**  
Dark ganache flavoured with natural orange paste



**CSP-B-051**

**ROSEHIP FLORAL**  
Rosehip shell in milk ganache



**CSP-B-052**

**STRAWBERRY**  
White ganache with strawberry paste



**CSP-B-054**

**TANGERINE CREAM**  
White mandarin ganache in white shell and dusted with Swiss mandarin powder

# Chocz.

## Chocolate

### GROUP C



**CSP-C-001**

**ALMOND ROCHER DARK**  
Roasted almond stripes in dark chocolate



**CSP-C-002**

**ALMOND ROCHER MILK**  
Roasted almond stripes in milk chocolate



**CSP-C-003**

**ALMOND SURPRISE**  
Whole roasted almond in almond gianduja



**CSP-C-005**

**AVOLETTE**  
A dot of caramel in almond cream



**CSP-C-006**

**BALLEY'S IRISH CREAM (L)**  
Milk cream ganache with bailey's liquor and light cocoa dusted



**CSP-C-015**

**COGNAC GRAND CRU (L)**  
Dark bittersweet ganache with fine cognac



**CSP-C-021**

**DUETTO**  
Crunchy walnut paste in milk ganache on a base of hazelnut gianduja with walnut top



**CSP-C-022**

**DURIAN ROYAL**  
Fresh durian in milk ganache



**CSP-C-028**

**GIANDUJA AMANDE**  
Almond gianduja with roasted almond flakes



**CSP-C-029**

**GIANDUJA NOISETTE**  
Hazelnut gianduja with hazelnut croquant



**CSP-C-033**

**GREEN MINT LIQUOR (L)**  
Dark ganache with green mint liquor



**CSP-C-036**

**MAC AUX LAIT**  
Milk ganache with roasted macadamia nut



**CSP-C-037**

**MACADAMIA CREAM**  
White macadamia ganache



**CSP-C-038**

**MALIBU RUM (L)**  
White coconut cream ganache with malibu rum in toasted coconut flakes



**CSP-C-040**

**MEDITERRANEAN NOIR**  
Roasted hazelnut on gianduja



**CSP-C-047**

**ORANGE COINTREAU (L)**  
White orange ganache with cointreau liqor in milk shell



**CSP-C-049**

**PEANUT MONKEY**  
Roasted peanut and raisins in hazelnut gianduja



**CSP-C-050**

**RASPBERRY TRUFFLE**  
White cream ganache with fresh raspberry

# Chocolate

## GROUP D



**CSP-C-053**

**STRAWBERRY TRUFFLE**  
White ganache with fresh strawberry dusted with swiss strawberry powder



**CSP-C-056**

**VANILLA CHAMPAGNE (L)**  
White cream ganache with natural vanilla pod and cognac in dark shell dusted with icing sugar



**CSP-C-058**

**ZANZIBAR**  
Dark ganache with raspberry paste



**CSP-D-009**

**CAFÉ GRAPPA (L)**  
Dark illy coffee ganache with italian grappa liquor



**CSP-D-012**

**CHAMPAGNE PEARL (L)**  
Liquid champagne sirup in dark shell, dusted with icing sugar



**CSP-D-031**

**GRAND MARNIER (L)**  
Bittersweet cream ganache with grand marnier liquor



**CSP-D-034**

**GRIOTTE SUPREME (L)**  
Griotte cherry in liquor sirup dusted with morello cherry powder



**CSP-D-045**

**NOCIOLA (L)**  
Hazelnut cream liquor in milk ganache spiked with crunchies

# Cookies



**CSCO-001**

**ALMOND FLAKES**  
Butter cookie with almond flakes



**CSCO-002**

**OATMEAL**  
Butter cookie with brown sugar & oatmeal



**CSCO-003**

**CHOCOLATE CHIP ALMOND**  
Butter cookie with chocolate chips



**CSCO-004**

**COFFEE COOKIES**  
Butter cookie with brown sugar & coffee



**CSCO-005**

**BLACK CURRANT**  
Butter cookie with black currant



**CSCO-006**

**BASLER LECKERLI**  
Swiss speciality with honey, lemon peel, spice & kirsch liquor



**CSCO-007**

**PRALINE RING**  
Butter cookie with hazelnut paste and chocolate



**CSCO-008**

**DARK CHOCOLATE CHIP**  
Butter cookie with brown sugar, cocoa powder & chocolate chips



**CSCO-009**

**CRACKER STICK**  
Butter cookie with soya chips



**CSCO-010**

**TUTTI FRUITI**  
Butter cookie with mixed fruits



**CSCO-011**

**LACE**  
Butter cookie with orange peel, black currant & almond flakes



**CSCO-012**

**SHORT BREAD**  
Butter cookie with almond flakes



**CSFJ-001 RASPBERRY**

**CSFJ-002 STRAWBERRY**

**CSFJ-003 MANGO**

**CSFJ-004 PASSION FRUIT**

**CSFJ-005 MANDARIN**

**CSFJ-006 GREEN APPLE**

# Fruit

## JELLY

# Dessert



**CSCK-001**

**CHOCOLATE TRUFFLE**

A rich and moist chocolate biscuit filled with swiss chocolate ganache and coated with chocolate. Chocolate is our speciality-it shows



**CSCK-002**

**HAZELNUT CHOCOLATE STRAWBERRY**

Hazelnut biscuit filled with swiss chocolate ganache coated with chocolate and topped with fresh strawberries. A feast of taste and flavour



**CSCK-003**

**TIRAMISU**

Ladyfingers soaked in kaluha coffee liquor on a bed of white biscuit and coated with mascarpone cream rich and moist. A classic for all occasion



**CSCK-004**

**BLACK FOREST**

Chocolate biscuit soaked with kirsch sirup and filled with black cherries and swiss chocolate ganache. Coated with fresh dairy cream. A european speciality that has conquered the world



**CSCK-005**

**CHOCOLATE MOUSSE**

Chocolate biscuit filled with a light swiss chocolate mousse on top of hazelnut macaroons coated with chocolate. Rich, yet light and creamy



**CSCK-006**

**CHOCZ. KAWA**

Walnut and coffee in a unique combination almond biscuit flavored with coffee and filled with swiss chocolate ganache. Addictively good



**CSCK-007**

**BAKED CHEESE CAKE**

Cream cheese and eggs enriched with sour cream made with our home made recipe. An all time favorite for everyone, young or old