


HOT CHOCOLATE IN MANY VARIATIONS

a cup of real thick hot chocolate (high-quality chocolate made from selected cocoa beans from America and Africa)

PLAIN HOT CHOCOLATE

DARK CHOCOLATE 72%	69,-
MILK CHOCOLATE 39%	 79,-
WHITE CHOCOLATE	79,-

Following combinations are prepared from 72% bitter chocolate. All of them can be prepared from milk or white chocolate (+20,-).

with whipped cream	75,-
with nuts and whipped cream	78,-
with coconut milk	89,-
with chilli	72,-
with masala spice	 89,-
with fresh ginger	78,-
with sea salt	72,-
with vanilla ice cream and whipped cream	89,-

CHOCOLATE WITH FRUIT AND WHIPPED CREAM

a large cup of fruit, hot chocolate and whipped cream

strawberry-banana	95,-
raspberry-strawberry	95,-
banana-cinnamon	95,-
cherry-almond	95,-
forest fruits	95,-
pear-nuts	95,-

CHOCOLATE WITH FRUIT, ALCOHOL AND WHIPPED CREAM

a large cup of fruit, hot chocolate, whipped cream and a shot of alcohol

pear-amaretto	115,-
banana-whisky cream	115,-
cherry-rum	115,-
forest fruit-eggnog	115,-
strawberry-coconut liqueur	115,-

CACAO

CHOCO CACAO hot chocolate, milk, frothed milk	75,-
CHOCO CACAO SPECIAL hot chocolate, milk, frothed milk, whisky cream	95,-

SUGAR-FREE CHOCOLATE contains Maltitol sweetener


dark 60%	80,-
milk 36%	 80,-

We need some time to prepare your cup of delicious hot chocolate. Please, be patient. We prepare every cup of hot chocolate for you with love and care. On request, all the hot chocolates can be made from soy milk (+20,-) or coconut milk (+40,-).

HOT CHOCOLATE SINGLE ORIGIN

a cup of real thick hot chocolate (premium chocolate made of cocoa beans grown exclusively in one country or region)


AMERICA

DOMINICANA 75%	89,-
Very delicate, slightly acidic, with a hint of vanilla.	
ECUADOR 74%	89,-
Very floral profile, characteristic bitterness, low acidity.	
BRAZIL 67%	95,-
Fresh aroma of tropical fruit.	
CUBA 70%	95,-
Woody and red fruit aroma.	
GUANAJA 70%	105,-
Intense fruity citrus flavour, very bitter.	
MEXIQUE 66%	95,-
Spicy and woody notes, with a hint of liquorice.	
ARRIBA 39%	 110,-
Caramel aroma and a subtle hint of nuts.	
VENEZUELA 72%	95,-
Harmonious flavour, tangy and fruity.	



AFRICA

UGANDA 78%	89,-
Delicately spiced and with a pleasant sweet note.	
SAO TOMÉ 71%	89,-
Typical cocoa bitterness with a gentle hint of tobacco.	
MADAGASCAR 71%	89,-
Balanced acidity, bitter-sweet and aromatic.	
MANJARI 64%	105,-
Aroma of tropical wood with a hint of forest fruits.	
TANZANIA 75%	95,-
Intense cocoa bitterness, lifted by floral notes.	
GHANA 40.5%	 110,-
Red fruit and chestnut flavours, honey and caramel notes.	

ASIA

PAPOUASIE 35,7%	 110,-
Slightly spicy, aroma accented by pure natural vanilla	

OTHER HOT CHOCOLATES









WHITE WITH MADAGASCAN VANILLA 	130,-
Very high proportion of whole organic milk, irresistible fragrance of natural organic vanilla from Madagascar.	
GIANDUJA 32% NOUGAT	125,-
Made with top quality cocoa paste and a high percentage of hazelnut paste. Recipe with a total absence of milk.	
CARAMELIA 36%	 135,-
Milk chocolate with caramel and salted butter notes.	

You can buy your favourite chocolate for making delicious home-made hot chocolate or for cooking & baking in 200g and 500g packages. In our store you can also find more than 50 different hand-made chocolate bars from our own production.

 BIO chocolate  new  milk chocolate

HOT CHOCOLATE SINGLE PLANTATION GRAND CRU

a cup of real thick hot chocolate (first class chocolate made of cocoa beans harvested on a particular plantation or farm)

BAGUA 81% - PERU 	125,-
Cocoa cultivated by the native Amazonian communities in a wild territory of the Amazonian river. Delicate and perfumed acidity, pleasantly astringent. Strong intensity in the mouth and nose.	
LOS BEJUCOS 71% - DOMINICANA	125,-
Cocoa beans from the Los Bejucos area. Large percentage of the Criollo beans, which are unique, thanks to uniform complete fermentation. Intense aromatic profile, full cocoa taste with notes of dried fruit. Balanced bitterness, delicate acidity.	
LOS BEJUCOS 46% - DOMINICANA  	125,-
Cocoa beans from the Los Bejucos area. Large percentage of the Criollo beans, which are unique, thanks to uniform complete fermentation. Full-bodied taste of milk and cocoa, sweet caramel notes are balanced with cocoa bitterness. Subtle aftertaste of dried fruits.	
LOS PALMARITOS 74% - DOMINICANA	125,-
Cocoa beans from the Los Palmaritos plantation in the Dominican Republic, cultivated in harsh mountain terrain. Powerful, dominating cocoa taste with intense fresh fruit fragrance. Average acidity, right balance of sugar and bitterness.	
LOS VASQUEZ 74% - DOMINICANA	125,-
Cocoa beans from the Los Vasquez plantation in the Dominican Republic, grown in a hilly, sunny area. Intense body with strong aroma of fresh fruits and acidity. Significant cocoa flavour ends with a long finish in the mouth for a great overall quality.	
SUR DEL LAGO 72% - VENEZUELA 	125,-
Cocoa beans from luxuriant plantations by the Lake Maracaibo. Complex aroma, minimum acidity and astringency, delicate notes of hazelnuts and almonds. Mild aftertaste of red berries and a hint of spices, pleasant roundness and persistence in the mouth.	
PERU-PACHIZA 70% - PERU	105,-
Cocoa beans grown in the Central Huallaga valley, where the Andes give way to the Amazon Rainforest. Broad range of typical cocoa and chocolate aromas, with a distinct note of red fruits and honey and a hint of vanilla. Pleasant acidity prevails over the bitterness.	
PERÚ 39% - PERU 	115,-
Cocoa beans grown in the Central Huallaga valley, where the Andes give way to the Amazon Rainforest. Chocolate with intense, refined taste: broad range of cocoa aromas with light acidity, full flavour of milk, fruity notes with coffee and vanilla aftertaste.	
MANGARO 65% - MADAGASCAR	145,-
Aroma of exotic fruits, gingerbread, currants and orange blossom honey, exotic fruits and zest of citrus fruits aftertaste.	
MANGARO 50% - MADAGASCAR 	155,-
Aroma of butter caramel, rye bread and currants, butter coffee cream, black honey and cappuccino aftertaste.	
MADIROFOLO 65% - MADAGASCAR 	135,-
Very sour with a high cocoa content, this dark chocolate reveals a certain bitterness with a hint of citrus.	
ALTO EL SOL 65% - PERU 	135,-
The dominant sourness and red fruits give this dark chocolate a very long lasting taste.	