



## Chocolate Guide

At Ambiance Chocolat, our boutique chocolates reflect our passion for superior quality, commitment to freshness and imaginative combinations resulting in unforgettable taste experiences.

Read more on our website: [www.ambiancechocolat.ca](http://www.ambiancechocolat.ca)

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Everyone deserves  
to have great  
chocolate in  
their life!





**lemon-mint**  
mint-infused white  
chocolate ganache  
accented with  
sour lemon caramel



**almond ginger**  
almond cream with a  
ginger twist



**hazelnut crème**  
crème of roasted  
hazelnut



**orange ganache**  
milk chocolate ganache  
with caramelized  
orange zest



**maralumi**  
dark chocolate ganache  
with a hint of caramel  
(64% cocoa)



**jalapeño caramel**  
soft caramel with  
jalapeño-citrus  
infusion



**caramousse**  
milk chocolate mousse  
with a touch of caramel



**scotch**  
dark chocolate ganache  
with scotch whisky  
caramel and smoked  
sea salt (85% cocoa)



**caramel**  
soft caramel with  
fleur de sel



**just lemon**  
white and dark choco-  
late layers with meyer  
lemon juice, lemon zest



**ganache**  
dark chocolate ganache  
(55% cocoa)



**r & r**  
dark chocolate ganache  
with rum-soaked raisins  
(66% cocoa)



**rose**  
red wine caramel with  
rose essence



**coconut**  
white chocolate  
ganache infused with  
coconut



**mocha**  
milk chocolate ganache  
with coffee



**marzipan**  
almond paste with  
vanilla caramel



**cherry**  
dark chocolate ganache  
with kirsch and cherries  
in cherry wine  
(66% cocoa)



**double O**  
Grand Marnier ganache  
with candied-orange pieces  
and blood-orange caramel  
(60% cocoa)



**ginger**  
crystallized ginger



**espresso**  
dark chocolate ganache  
with Colombian  
espresso (60% cocoa)



**orange peel**  
candied orange peel



**raspberry**  
dark chocolate ganache  
with a raspberry accent  
(64% cocoa)



**mousse**  
dark chocolate  
(72% cocoa)



**vanilla**  
70% dark chocolate  
caramel with Tahitian  
vanilla



**pistachio**  
white chocolate  
pistachio cream