

Chocolate menu



Eric
CHOCOLAT FRAIS

Your Quebec city
chocolate maker
since 1988

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Classics



Antigua ■ 🕒
Hazelnut praline topped with
an Antigua coffee bean



Balsamique ■ 🕒
Balsamic vinegar and berries
in a bitter-sweet ganache



Cappucino ■ 🕒
Bitter-sweet ganache with
Italian Espresso coffee



Crème de Marrons □ 🕒
Chestnut cream with
a touch of rum and allspice



Dominicana ■ 🕒
White chocolate ganache with
vanilla from the Dominican Republic



Doux Plaisir ■ 🕒
Chocolatey caramel



Érabièrre ■ 🕒
Pure maple butter



Fleur de Sel ■ 🕒
Fleur de Sel sea salt caramel



Menthe Noire □ 🕒
Extra-bitter ganache with
peppermint extract



Pomme d'Érable ■ 🕒
Maple syrup and apple butter caramel



Rucher ■ 🕒
Milky ganache with buckwheat honey



Tango ■ 🕒
Extra-bitter Valrhona
chocolate ganache

Fruits



Alizé ■ 🕒
White chocolate ganache with
passion fruits and Alizé liquor
(Cognac and passion fruits)



Argousier ■ 🕒
Sea buckthorn *purée*
(small yellow sour berries)



Cassis ■ 🕒
Bitter-sweet ganache topped
with blackcurrant *purée*



Citron Lime ■ 🕒
White chocolate ganache with
lemon and lime juice



Exotique ■ 🕒
Milky ganache with
caramelized banana



Fraises de l'île ■ ⌚
White chocolate vanilla ganache topped with strawberry *purée*



Framboisier ■ ⌚
Bitter-sweet ganache topped with raspberry *purée*



Fruit du Palmier ■ ⌚
White chocolate ganache with coconut



Litchi ■ ⌚
White chocolate ganache with litchis and litchis liquor



Naranja ■ ⌚
Mild orange ganache delicately enhanced with spices



Passion ■ ⌚
Passion fruit and raspberry fondant



Piña ■ ⌚
Pineapple *purée* and candied ginger

Nuts



Belge □ ⌚
Hazelnut and coffee *crème fraîche* with walnuts



Croissant de Lune ■ ⌚
Orange almond paste



Croustade □ ⌚
Fresh apple white chocolate ganache with almond and cognac



Européen ■ ⌚
Almond and hazelnut praline



Feuillefine ■ ⌚
Hazelnut praline and crispy cookie flakes



Pistache ■ ⌚
White chocolate ganache with roasted pistachio



Pacanes au Beurre ■ ⌚
Butter sautéed pecans in a *fleur de sel* caramel

Truffles



Truffe Framboises ■ ⌚
Bitter-sweet ganache with raspberry



Truffe Grand Arôme ■ ⌚
Extra-bitter Valrhona chocolate ganache



Truffe Sésame ■ ⌚
Extra-bitter ganache, tahini and roasted sesame seed oil

Flavored with Liquor



Baileys ■ ⌚
Milk chocolate ganache with Baileys and whisky



Diamant Noir ■ ⌚
Bitter-sweet ganache with cognac



Fruit Défendu ■ ⌚
Griottine (sour cherry) in a kirsch fondant



Grand Duc ■ ⌚
Crème fraîche with Grand Marnier



Pommes Calvados ■ ⌚
Vanilla flavoured white chocolate ganache, apple butter and dried apples macerated in calvados



Porto ■ ⌚
Milky ganache with Port wine (Late Bottled Vintage)

Spices and fines herbes



Chai ■ ⌚
Milky ganache with black tea and spices



Chipotle ■ ⌚
Bitter-sweet ganache with smoked Chipotle pepper (very spicy!)



Fraises Basilic ■ ⌚
Extra-bitter ganache with fresh basil, topped with strawberry *purée*



Fraises Endiablées ■ ⌚
Strawberry, black pepper and cognac fondant



Montezuma ■ 🕒
Mild ganache with cardamom, ginger and honey



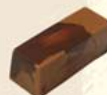
Mûres et Estragon ■ 🕒
Blackberry *purée* infused with fresh tarragon



Pain d'Épices ■ 🕒
White chocolate with molasses and spices



Poivre Rose ■ 🕒
Extra-bitter ganache with pink peppercorn



Széchouan ■ 🕒
Mild ganache with Szechuan pepper

Flowers and infusions



Anis Étoilé ■ 🕒
Bitter ganache with star anise and absinth liquor



Fleur de Lavande ■ 🕒
White chocolate ganache with lavender flowers and honey



Hibiscus ■ 🕒
Crème fraîche with hibiscus flower



Jasmin ■ 🕒
Mild ganache infused with jasmine tea leaves



Pétale de Rose ■ 🕒
Mild ganache infused with rose petals

Double Bites



Affriolant ■ 🕒
Praline with hazelnut and crispy cookie flakes



Doux Caramel ■ 🕒
Chocolaty caramel with mild butter



Érablière ■ 🕒
Pure maple butter



Manon □ 🕒
Hazelnut and coffee *crème fraîche* with walnuts



Mona Lisa □ 🕒
White chocolate ganache flavoured with Amaretto liquor



Velours ■ 🕒
Bitter-sweet ganache with raspberry



Queizalcoatl ■ 🕒
Extra-bitter ganache with hot pepper, honey, spices and roasted almonds



Coccinelle ■ 🕒
White chocolate with molasses



Souris New-Yorquaise ■ 🕒
Raspberry cream cheese



Choco-grenouille ■ 🕒
Chocolaty caramel with mild butter

Barils du Sommelier



Baileys ■ 🕒
Baileys irish cream, Ireland



Muscat ■ 🕒
Samos Muscat grapes sweet wine Greece



Pomme de glace ■ 🕒
Neige apple ice wine Hemmingford, Quebec



Porto ■ 🕒
W&S Graham's Late Bottled vintage Porto, Portugal



Sauvignon ■ 🕒
Concha Y toro late harvest white wine, Chili

Chocolates with liquid centres!

Allow these chocolates to reach room temperature before consumption (the shell will be less brittle). Carefully nibble away a corner of the cask to drink its precious contents, or indulge, taking it in one bite.

Bonne dégustation!

Éric Normand, chocolatier

Legend des fourrés

Coating

- White
- Milk
- Bitter-sweet (60% cocoa)
- Extra-bitter (70% cocoa)

Preservation

-  1 to 2 weeks
-  2 to 3 weeks
-  3 to 4 weeks

Definitions

Ganache:

Mixture of chocolate and cream

Praline:

Confection of hazelnut and/or almond browned in caramelized sugar then crushed

Delivery service available

Front page photo: Caroline Verreault
Chocolate and museum photos: Noémie Éthier Foucreault
Choco-grenouilles photos: Éditions Pratico-Pratique

Visit our Website for chocolate recipes:



How to preserve your chocolates

Solid chocolate

Store solid chocolate pieces (chips, moulded pieces, solid bars) in a dry place away from light, heat, and odours. It is not necessary to keep these pieces in the refrigerator.

Conservation time: One month and longer. Avoid freezing your chocolate.

Soft centers chocolates

Keep your chocolates in a cool place (12 to 14° Celcius), away from humidity and odors. If it's not possible, keep them in a refrigerator in an airtight container.

To avoid condensation, let the chocolates reach room temperature before taking them out of their container.

Conservation time: 1 to 4 weeks depending of the filling.

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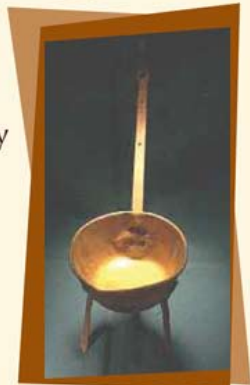
Visit our chocolate museum!



Discover the secrets of artisan chocolate making!

Learn the history of chocolate from Mayan's time to today

Free admission!



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