



# mon pari

CHOCOLATS



mon pari GOURMAND

• depuis 1957 •



BY Cert. 60801/54

Decorated by hand and made using pure cocoa butter, our traditional French chocolates are **deliciously subtle.**



**Did you know ?**

All colored decors of our chocolates are now from 100% natural ingredients: a particular choice who asked to rethink the complete range of chocolate. We thus add raspberry, spirulina or also lemon to white chocolate to give beautiful colors to the whole chocolates range.

Our  
**Pure origin ganache chocolates** in bulk



077400

**Equateur**

Cream ganache,  
Ecuador cocoa  
beans



077600

**République  
Dominicaine**

Cream ganache,  
Dominican Republic  
cocoa beans



077500

**Pérou**

Cream ganache,  
Peru cocoa beans



077300

**Sao Tomé**

Cream ganache, Sao  
Tomé cocoa beans



BV Cert. 6980154 \*



Entreprise  
du Patrimoine  
Vivant  
L'excellence  
des savoir-faire  
français

FSSC 22000  
BUREAU VERITAS  
Certification



\* Except whisky fumé chocolate

Our  
**Ganaches  
 chocolates** in bulk



078600

**Thé à l'Orange sanguine**

Milk ganache, Chinese and Ceylon tea, flavoured with orange peel, dark chocolate



075900

**Palet Or Café**

Coffee ganache, milk chocolate



071600

**Caganou**

Caramel ganache made with crème fraîche, nougatine square, dark chocolate



076000

**Palet Or fine Champagne**

Champagne ganache, dark chocolate



079000

**Truffe\***

Plain ganache, dark chocolate, cocoa powder



079300

**Géranium et Pistache de Sicile**

Cream ganache with geranium and Sicilian pistachio, dark chocolate



084400

**Citron Gingembre**

Lemon and candied ginger ganache, dark chocolate



083000

**Polka framboise**

Raspberry ganache, dark chocolate

**Thé à la menthe**

Dark chocolate ganache, green mint and tea infusion, dark or white chocolate



081300



081400

**Petit matin**

Coffee and rum ganache, coffee-flavoured milk or dark chocolate



076700



076800

**Bourbon**

Butter ganache, Bourbon vanilla, dark or milk chocolate



071100



071200

**Whisky fumé**

Lagavulin 8-year-old whisky ganache, dark chocolate



078800

\* limited edition from October to December



Our  
**Caramels and  
nougatines  
chocolates** in bulk



073400

**Caramel  
noisette**

Caramel made with  
PDO Charentes-Poitou  
butter, hazelnut, dark  
chocolate



071600

**Caganou**

Caramel ganache made  
with crème fraîche,  
nougatine square, dark  
chocolate



073300

**Caramel  
vanille**

Caramel made with  
PDO Charentes-Poitou  
butter, vanilla, milk  
chocolate

**Nougatine**

Almond nougatine, coated  
with dark or milk chocolate



077900



078000

Our  
**Caramels and  
nougatines  
chocolates** in bulk or in a boxed collection

**Carassel**

Salted butter caramel with Île de Ré fleur de sel,  
dark or milk chocolate shell



070202



070200

**Carassels giftbox - 155g**

Salted butter caramel with Île de Ré  
fleur de sel, dark chocolate shell

070207



Our  
**Almond paste  
chocolates** in bulk

Pistache

Pistachio almond paste, almond pieces, dark or milk chocolate



076100



076200

Duchesse

Chestnut paste, with rum, dark chocolate



073200

Our  
**Essentials  
chocolates** in bulk or in a boxed collection

Orangette

Candied orange peel, dark chocolate



070100

Rockamande

Almond clusters, covered in dark or milk chocolate



077200



077100

Orangettes giftbox - 120g

070102



# Our Chocolates grande

individual pieces, box of 12 to 24 pieces  
incredible big chocolates (≈ 40g/piece)

## Rockamande

Almond clusters, covered  
in dark or milk chocolate

20 pieces



067100



067200

## Bûche pâte d'amande pistache

Pistachio almond paste, chopped  
almonds, dark or milk chocolate

24 pieces



066100



066200

## Rocher

Hazelnut praline, almond pieces,  
dark, milk or white chocolate

16 pieces



067000



066900



068700

## Rocher boxed assortment 16 pieces

6 dark chocolates, 6 milk chocolates  
and 4 white chocolates

124100



## Souriceau lait

Very creamy pure hazelnut  
praline, milk chocolate

16 pieces



068000

## Souriceau ivoire

Pistachio almond paste,  
white chocolate

16 pieces



068200

## Souriceau noir

Cream ganache, Peru cocoa beans,  
dark chocolate

16 pieces



068100

box assortment page 14

# Our Chocolates grande

individual pieces, box of 12 to 24 pieces  
incredible big chocolates (≈ 40g/piece)

## Truffe\*

Plain ganache, dark chocolate,  
cocoa powder

24 pieces



069000

## Carassel

Salted butter caramel with Île de Ré  
fleur de sel, dark chocolate shell

16 pièces



060200

## Palet Or

Champagne ganache,  
dark chocolate

24 pieces



066000

## Marron

Candied chestnut paste  
with a hint of rum

24 pieces



102600

## Coccinelle

Hazelnut praline in a  
milk chocolate shell

12 pieces



063000

## Nougat

Nougat coated with dark or milk  
chocolate

12 pieces



065100

065200

## Marguerite

Crispy almond/hazelnut praline, crepe lace,  
coated with white or milk chocolate,  
decor ruby chocolate

12 pieces



068300



068400

\* limited edition from October to December

box assortment page 14



Our  
**Chocolates grande  
assortment**

Box of 50 mixed grande chocolates

Rochers : 6 dark chocolates, 6 milk chocolates and 4 white chocolates,

Nougats : 2 dark chocolates and 2 milk chocolates,

Marrons : 4 milk chocolates,

Rockamandes : 2 dark chocolates and 2 milk chocolates,

Bûches pâte d'amande : 3 dark chocolates and 3 milk chocolates,

Carassels : 4 dark chocolates,

Marguerite : 4 white chocolates,

Palets Or : 4 dark chocolates,

Coccinelles : 4 milk chocolates.

124200







# mon pari GOURMAND

• depuis 1957 •

Family values for more than 60 years  
Living Heritage Compagnie (EPV)  
Raw materials rigorously selected  
«Origine France Garantie» certified  
FSSC 22000 certified for food safety



Tel. +33 (0)3 44 05 40 35 · [contact@monparigourmand.com](mailto:contact@monparigourmand.com)

Rue Paul Gréber BP 985, ZAC de Ther d'Allonne,  
60 009 Beauvais cedex, FRANCE

[www.monparigourmand.com](http://www.monparigourmand.com)