



MAISON CAFFET

Chocolatier | Pâtissier

Meilleurs Ouvriers de France Pâtissier | Chocolatier
Champion du Monde des Métiers du Dessert

MAISON CAFFET /

Selection of raw materials, respect for producers, attention to the terroir. These are the key words of our pastry artisans who, every day, combine know-how, passion and innovation.

Cream and milk bring smoothness and body to our recipes. The rich and creamy butter guarantees the delicacy of our creations. The fruits picked when ripe enhance moss and whipped cream... As for the precious Bourbon black vanilla, the fruit of all desires, it covers the most demanding palates with its warm cocoa notes.

Add to that, the authenticity of the gesture, the ringing of the whisks, the warmth of the ovens and the delicious smell of the slowly golden biscuit.

The Chefs of the Caffet House, called Meilleurs Ouvriers de France Pâtissier - Chocolatier & World Champion in Dessert Trades, are proud to introduce you to their passions, which have been transformed into emotional desserts...

IT'S
NEW !

Collection de gâteaux de voyage. Partez à la découverte de nos dernières créations pâtisseries et vivez l'extraordinaire aventure CAFFET à partager !



MELTING
LEMON



ULTRA
CHOCOLATE



CHOCOLATE
RASPBERRY



CHOCOLATE
PASSION



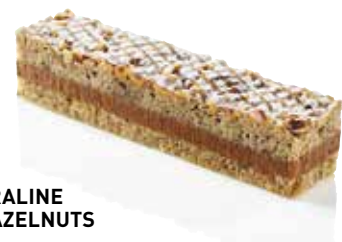
CHOCOLATE
PRALINE



HAZELNUTS
ORANGES



PISTACHIO
APRICOT



PRALINE
HAZELNUTS

CAFFET GOURMANDS

Bold pastries for the epicureans of taste. A new experience to enjoy at the moment or to make the pleasure last longer than a moment....



AFFRIOLANTE PISTACHE

Sweet and salty detour for dark chocolate and pistachio. Mousse, biscuit and chocolate, meet pistachio in variations of creamy cream and whole fruits.



BABA DE MON PAPA

Amber immersion of a rum baba with a hint of vanilla. Maliciously hidden under a vanilla whipped cream.



CHOCOLAT VITAMINE

When the sweet and tasty mandarin warms the chocolate case between mousse, creamy 70% cocoa and chocolate biscuit. The fleur de sel enhances a crumble with its tasty crystals.



COCO EXOTIQUE

Under an astonishing coconut meringue, the sun-drenched pineapple is embraced by the sweet imprint of a creamy passion and a lemon vanilla whipped cream.



DOUCEUR ABRICOTÉE

The exquisite sweetness of slowly stewed apricots, combined with a light foam of almond milk and soft Genoa bread.



FRAMBOISE MUTINE

When the roundness of the white chocolate mousse infused with Bourbon vanilla caresses the raspberry in compote and coulis, on a soft Genoa bread biscuit to perfection.



FRUITS PÉTILLANTS

The vaporous colour of the champagne mousse infused with citrus zest, peach and vanilla pears on a red fruit compote and lemon Acquois biscuit.



MANGUE IMPÉRIEUSE

Mango and passion in creamy and coulis, compote delicately seasoned with Timut berries. topped with a crisp meringue sprinkled with coconut. Discover the most tropical of the gourmet Caffets.



TIRAMISU PRALINE

Bring Dolce Vita to life in your palate with our surprising recipe for Tiramisu with almond praline the old-fashioned way.



PROFITEROLE VANILLE & CHOCOLAT ICED VERSION

Choux pastry sublimated by our pastry artisans. Bourbon vanilla ice cream heart generously topped with dark chocolate.



INTENSE CHOCOLAT

70% cocoa sublimated into a creamy and powerful foam. Chocolate biscuit and dacquoise with hazelnuts complete this ultra gourmet recipe topped with chocolate.



PRALINÉ D'EXCEPTION

Discover the emblematic recipe of the House's crispy hazelnut praline in the heart of this intensely chocolate gourmet Caffet.



PROFITEROLE VANILLE & CARAMEL ICED VERSION

Fresh candor in choux pastry. Bourbon vanilla ice cream and caramel with fleur de sel. Garnished with pecan nuts and topped with caramel.



FRESH KISS ICED VERSION

Give your lips a fruity kiss: passion, apricot, strawberry, raspberry and blackcurrant. Sorbets under a caress of iced meringue.

DÉLICATE MACAROONS

Our macaroons are available individually, in sets of 4, 6, 8, 16 & 25 macaroons & pyramid of 21 macaroons.



COFFEE



FUDGE WITH
SALT FLOWER



FUDGE WITH
TIMUT PEPPER



BLACKCURRANT
VIOLETS



CHOCOLATE
& MILK CHOCOLATE



CHOCOLATE
PASSION



CHOCOTARTINÉ®



LEMON



FLOWERED
STRAWBERRY



RASPBERRY



MORELLO
CHERRY



COCONUTS



NOUGAT



ROSE PETAL



PISTACHIO NUT



PRALINE
COCONUT
PASSION



HAZELNUT
PRALINE



VANILLA



VANILLA
RASPBERRY



YUZU

FLAVORFUL ÉCLAIRS

The choux pastry sublimated by our pastry artisans, through authentic & creative flashes of lightning.



100% CHOCOLATE



**SALT FLOWER
FUDGE**



**INTENSE BLACK
CHOCOLATE**



**EXCEPTIONAL
PISTACHIO NUT**



**VANILLA
FUDGE**



**MELTING
ALMOND**



**BLACKCURRANT
VIOLETS**



**HAZELNUT
PRALINE**



**VANILLA
CHOCOLATE**



**INTENSE
COFFEE**



**CRISPY MILK
CHOCOLATE**



TANGY LEMON



**BOURBON
VANILLA**



**VANILLA
CHOCOTARTINÉ®**

FLUFFY CAKES

Generous & soft for a snack
(or as soon as breakfast). A childhood memory for
the little ones (and adults) gourmands!



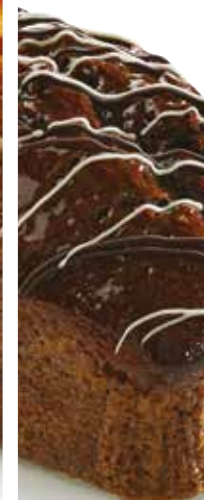
**INTENSE
CHOCOLATE**



**EXHILARATING
LEMON**



**MELTING
FRUITS**



**GOURMET
MARBLED**



**CRUNCHY
HAZELNUTS**

DIVINE DESSERT

Collection to discover as a dessert to share
and individually.

EXOTIQUE

Escape from the senses around
passion. On an astonishing
coconut cookie, sun-drenched
fruits are coated with a
sweetened foam and cream.



HOLIDAYS

When the roundness of the
white chocolate mousse infused
with Bourbon vanilla caresses
the raspberry in compote, on
a soft Genoa bread biscuit to
perfection.



LAS VEGAS

The dazzling 70% Venezuela
dark chocolate in a delicate
mousse and biscuit. On its
crispy crunchy flaked almonds,
the light Bourbon vanilla cream
makes the juicy raspberry pink.



PARIS TROYES

In the heart of caramelized
cabbage, the fruit of the almond
tree is praliné. A Bourbon
vanilla cream combines this
gourmet creation with almond
dacquoise biscuit.



ROYAL

Ode to the power of dark
chocolate. Chocolate mousse
66% and cocoa biscuit blend
with the crunch of praline and
almond dacquoise biscuit.





SAINT GERMAIN

Perfect matches for this unique and striking dessert. Around hazelnut, milk chocolate and vanilla caramel; notes of lime fill the palates of the most gourmets.



SULLY

The vaporous colour of the champagne mousse infused with citrus zest, peaches and vanilla pears on a red fruit compote and almond dacquoise biscuit.

SANS DOUTE

Discover the emblematic recipe of the crispy hazelnut praline from Maison Caffet, at the heart of this intensely chocolate dessert.



TERRY

A heart of caramel with a hugely salty flower of salt, mousse and light cream 70% cocoa from Madagascar, on a duo of chocolate and hazelnut biscuits.



SUCCÈS

Authentic discovery around the Valencia almond. Between meringue biscuit and light cream, a heart of flowing praline nestles.

VIBRATION

When the sweet and tasty mandarin warms the chocolate case between mousse, creamy 70% cocoa and chocolate biscuit. The fleur de sel enhances a chocolate crumble with its tasty crystals. .



PIE & MACATARTES®



LEMON MERINGUE

Confit, cream and lemon zest under a cloud of Italian meringue. Truly lemony, this pie will titillate your palate.

CRUNCHY CHOCOLATE

The combination of dark chocolate 66% and frangipane chocolate enhanced with fleur de sel. Cocoa bean chips enhance this crunchy creation.



PISTACHIO RASPBERRY

Gourmet garden of whole raspberries, on a bed of cream diplomat and frangipane pistachio. Recipe dressed with delicate macaroons with oriental pistachio.



VANILLA RASPBERRY

Garden of innocence between raspberries and vanilla whipped cream. On a tender frangipane, vanilla diplomat cream goes well with raspberry macaroons with old-fashioned jam.



ICE-COLD PLEASURES

PROFITEROLES VANILLA FUDGE

Fresh candor in choux pastry. Bourbon vanilla ice cream and caramel with fleur de sel. Garnished with pecan nuts and topped with caramel.



PROFITEROLES VANILLA CHOCOLATE

Choux pastry sublimated by our pastry artisans. Bourbon vanilla ice cream heart generously topped with dark chocolate.



FRESH KISS

Give your lips a fruity kiss: passion, apricot, strawberry, raspberry and blackcurrant. Sorbets under a caress of iced meringue.



ICE CREAM & SORBETS

Intense chocolate, imperial vanilla and pulpy raspberry... Let yourself be carried away by the voluptuousness of our frosted recipes - 500 ml. Collection varies according to the seasons.



GOURMET SNACK



FUDGE WITH SALT FLOWER

Silky caramel with fine fleur
de sel - 300g.

CHOCOPRALINÉ® (Irresistible)

Piedmont hazelnut praline
combined with the sweetness
of milk chocolate - 300g.

CHOCOTARTINÉ® (Emblematic)

Biscuit flavours of hazelnut
praline on chocolate notes
- 300g.



CHOCOLATED BARS

Whether they are a milk or dark favourite,
crispy or stunning, they will satisfy your
desires with malice.

COOKIES

Exquisite biscuits all in roundness. Plain,
hazelnut, chocolate chips, plain on dark
chocolate pallet and caramel flower heart,
plain on milk chocolate pallet and hazelnut
praline heart from Piedmont. Available in
bags and boxes.



FINANCIERS NATURAL & CHOCOLATE

Dodus et moelleux à souhait, nature ou
chocolat, vous ne ferez qu'une bouchée de
nos financiers - Sachet de 200g.



MACARONS DE NANCY

The fruit of the almond tree is in the
spotlight with this historic recipe!



When the hazelnut from Piedmont, generous, sweet and crunchy, takes root on the land of truffle cultivation... When Valencian almonds gorge on sunshine in the heart of a land of unsuspected riches.... The perfection of carefully selected fruits is combined with the creative audacity of our artisan chocolatiers - confectioners.

Pure cocoa butter chocolate, 40% and 70%, extracted from the rarest beans, offers its unique taste qualities to the creations of the Caffet House.

The tinkling of the brass, the heat of the flames, the boiling caramel. Hazelnuts and exceptional almonds, roasted to the heart, wait under the watchful eye of the Master Craftsman.

Praline, a family heritage, is sublimated within an exceptional collection of candies rightly named, «Without a doubt the Best Pralines in the World®».

Awaken your senses and dive into the heart of our manufacturing workshop as you read through the pages.



ULTIMATE COLLECTION



ALPIN

Puff pastry with walnut and almond, coated with dark chocolate. Caramelized roasted pecan cime.



CACAHUATE

When the peanut is made into a praline and charms the sweet milk chocolate.



FAVORITE

Firing of two pralines, almond and hazelnut, wrapped in milk or dark chocolate.



MORTIER D'OR

The emblematic puff pastry of the praline epicureans. Perfect matches with Piedmont hazelnut and milk or dark chocolate.



FLEUR DE SEL

The softness of the caramel enhanced by the delicate fleur de sel under a crunchy dome of milk chocolate.



RÊVES

Surprise your palate with the roundness of this sweet milk chocolate with a heart of exotic caramel.



YUZU

The undeniable vivacity of yuzu combined with lime for a striking caramel under its fine dark chocolate shell.



DOUCEUR D'ENFANCE

Duality of milk and dark chocolate. Emotion between hazelnut praline and caramel flower of salt.



PARADIS

Stopover among the coconut trees. A dark chocolate reveals this delightful praline topped with a crunchy hazelnut with island flavours.



PIÉMONT

Discovery of the valleys of Piedmont and its hazelnut, adorned with dark or milk chocolate.



PIRATE

Oriental flavours for this pistachio praline, dressed in dark chocolate. A delicious caramelized salted pistachio pistachio highlights the



ROCHER

Whether they are milk, black or white... These gourmet reliefs dotted with splinters of roasted almonds, offer a heart of hazelnut and almond praline.



CITRUS

When the exhilarating lemon kisses the crispy almond praline.



FRAMBOISY

Lovely parade between a raspberry pulp and a hazelnut praline.



O'BOIS

Childhood memories of a caramelized candor with dark chocolate.



PASSIONNÉMENT

Epic of a dark chocolate to discover passion and its crispy hazelnut.



TENDRESSE

The praline of the aspirants to greediness. A black dress dresses a gianduja heart.



VALENCIA

Sweet praline with the fruit of the almond tree decorated with a caramelized almond on a milk or dark chocolate.



ENTRE DEUX CAFÉ

Caffet colour under a dark chocolate. Frank and full-bodied aromas in almond paste and hazelnut praline.



ENTRE DEUX CITRON

Milk and dark chocolate revealing the fervour of a coriander praline under a rebellious lemon marzipan.



TROYEN

When an intense dark chocolate meets the vineyard and its Marc de Champagne.



VANILLE MADAGASCAR

Soft complicity between vanilla, crispy hazelnut and noble dark chocolate.



AIME-MOI

The most greedy declaration of love hidden under a white chocolate with hazelnut praline.



IDYLLE

Firing of two puff pastry pralines, almond and hazelnut, wrapped in dark chocolate with generous curves.



ENTRE DEUX ORANGE

The enticing orange turns into almond paste and seduces Timut's hazelnut praline with berries, perfect for a milk and dark chocolate.



ENTRE DEUX PISTACHE

Sweet and salty detour for dark chocolate. Pistachio in almond paste and hazelnut variations in praline.



CARAPIRA

Intoxicating dark chocolate dome and its caramel with pear alchoho



CASSIS

The mischievous blackcurrant caresses the caramel and blends with the power of dark chocolate.



ROMÉO

Sweet praline with the fruit of the almond tree making the court to a charming milk chocolate.



GANACHE CAFFET 001

Unique and exclusive dark chocolate from Maison Caffet, expressing the best of two exceptional regions.



GANACHE LAIT

Sweet milk emotion at the heart of this pure chocolate candy pleasure!



GANACHE VENEZUELA

Powerful ganache under a crunchy chocolate shell, revealing the pure chocolate intensity.

EXCEPTIONAL PRALINES



LES PRALINÉS

The absolute collection of our company. Bold proposal of pralines, in a box of 25 chocolate candies - 220g



LES MORTIERS D'OR

Signature recipe for the emblematic pralines: «Mortiers d'or», in a box of 25 candies of chocolate - 200g.



LES ROCHERS

Traditional and voluptuous rocks. Milk, black or white in a box of 25 chocolate candies - 280g



Les coffrets de Pralinés

The absolute collection of our house also available in assortments of 27 chocolate candies - 240g, 48 chocolate candies - 420g, 64 chocolate candies - 600g and 100 chocolate candies - 930g.

PLEASURE BOXES

COFFRET PURES GANACHES

Selection of dark & milk chocolates with remarkable origins, ennobled with powerful & balanced ganaches - Box of 16 chocolate candies - 130g.



COFFRET ENTRE DEUX

Divine combinations of powerful almond pastes and exceptional pralines, for our «Entre Deux» chocolate candies. Precisely balanced, they will warm up hearts and taste buds for sure. Box of 16 chocolate candies - 130g.



COFFRET COEURS

The most beautiful declarations of Love nestled in this assortment of exceptional pralines. Our recipes are very popular, wrapped in chocolate with generous curves, milk, black or white. Box of 16 chocolate candies - 150g.



COFFRET DÔMES

Surprise your palate with the roundness and playfulness of our caramels. Let yourself be surprised by the incredible delicacy of our recipes, wrapped in the heart of chocolate sometimes milk and sometimes dark... Always fine and crisp! Box of 16 chocolate candies - 110g.

COFFRETS EXPLORATION

Chocolate initiation for adventurous palates in boxes of 4 chocolate candies - 35g, 9 chocolate candies - 80g, 16 chocolate candies - 140g, 25 chocolate candies - 220g and 36 chocolate candies - 320g.



COFFRETS CARRÉS EXPLORATION

Discover our chocolate candy collection in boxes of 27 chocolate candies - 240g, 48 chocolate candies - 410g, 64 chocolate candies - 550g and 100 chocolate candies - 870g.



COFFRETS SENSORIEL

Awaken your senses with the finesse of this silky-smooth box set. Unveiling an assortment of remarkable chocolate creations in boxes of 30 chocolate candies - 260g and 42 chocolate candies - 370g.



CHOCOLATE BARS



BLACK MAISON CAFFET 001

Chocolate created by the chocolatiers of Maison Caffet. An original dark chocolate, elegantly expressing the best of two exceptional territories: Venezuela and Madagascar. Discover the sweet notes of honey and candied red fruits offered by tasting this dark chocolate, created for the epicureans of taste!

BLACK COCOA BEAN CHIPS

For a chocolate effusion. Cocoa bean chips linked to a 70% dark chocolate.

DARK OR MILK HAZELNUTS FROM THE PIÉMONT

Generous inlay of roasted Piedmont hazelnuts on a bed of 70% dark chocolate or 40% milk.

BLACK MADAGASCAR 70%

An incredible personality marked by citrus aromas.

BLACK VENEZUELA 70%

Exceptional for its length in the mouth, its spicy and floral aromas.

MILK CHOCOTARTINÉ®

The lovers of our spreads will be delighted. Find the Chocotartiné® in a milk chocolate bar.

MILK PRALINE FUDGE

Our most gourmet association. Homemade praline and silky caramel coated with milk chocolate.

BLACK SALT FLOWER

Intense 70% dark chocolate combined with the purity of salt flower.

WHITE CHOCO- LATE

For lovers of smoothness....

MILK CHOCOLATE

For lovers of milk sweetness.

BLACK PAPOUASIE 70%

Original for its flavours of cut herbs, leather and earth.

BLACK GUATEMALA 73%

A rich aromatic palette with notes of citrus fruits and red fruits.

MILK PISTACHIO

Delicate 40% milk chocolate with roasted, caramelized and salted pistachios.

BLACK OR MILK LAMINATED PRALINE

Puff pastry praline with voluptuous Piedmont hazelnuts in a dark chocolate case 70% or milk 40%.

DARK OR MILK DRIED FRUIT & ORANGE

The tablet for the undecided gourmands: almonds, hazelnuts, pistachios, raisins and orangettes sprinkle with dark chocolate 70% or milk 40%.

BLACK ÉQUATEUR 70%

Appreciated for its aromas of wood, tobacco and tea.

BLACK RÉPU- BLIQUE

A great purity with a slight note of liquorice, pepper and nutmeg.

MADAGASCAR OU VENEZUELA BLACK 100%

Lovers of chocolate power will be delighted.

DELICIOUS SWEETS

CHOCOLATE ALMONDS

The impetuous fresh almond was conquered by milk and then dark chocolate. This frivolous alliance is sprinkled with cocoa - 250g bag.



NOUGATINE SQUARES

Crisp and shiny, the delicately buttered nougatine squares will make your palate discover a gourmet souvenir - 200g bag.

CRISP CRYSTALS

Three-step waltz on a puff pastry note: pecan and dark chocolate, pistachio and milk chocolate, coconut and white chocolate - Assorted bag of 150g.



SOFT MARSHMALLOWS

High in flavor, our marshmallows are true soft sins. Exclusive perfume bag - 100g..



CROQS'TÉLÉ GOURMANDS

Dried fruit encased in a hazelnut praline coated in dark, milk or white chocolate - Assorted bag of 200g.



ORANGETTES BLACK

Orange peels gorged with Mediterranean sunshine wrapped in an ardent dark chocolate - 200g bag.

THIN PALLETS

Our thin pallets reveal all the power of dark chocolate or the sweetness of milk chocolate topped with hazelnut praline. Exclusive milk perfume case - 100g and 200g, black - 80g and 170g.



GIFT BOX

TABLET BOX « LA SÉLECTION DES CHEFS »

Let yourself be guided by the requirement of our exceptional Chocolate Chefs: Alexandre & Pascal and discover their assortment composed of four hands: Noir Maison Caffet 001, Milk & Hazelnuts, Black & Flower of Salt, Black & Puff Pastry Praline and Candied Dried Fruit & Orange Milk - 400g.



FUDGE BOXES

Juicy raspberry, sweet vanilla and lemon with hazelnut splinters. 400g box and 200g assorted bag.



FRUIT JELLIES BOXES

Whatever the season, under their thin layer of sugar they will seduce your taste buds. Box of 350g and assorted bag of 250g.



For your health, practice regular physical activity - www.mangerbouger.fr | Photos©FranckKauff | June 2019 | Non-contractual photos | Published October 2019

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Chocolatier | Pâtissier

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