



MAISON
CAFFET

Chocolatier | Pâtissier

- Pastry -

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

CAFFET GOURMANDS

Bold pastries for taste connoisseurs.
To be savored immediately or to prolong the pleasure beyond a moment...

— Collection Permanente —



BABA DE MON PAPA

Amber immersion of a rum baba
with a hint of vanilla.



INTENSE CHOCOLAT

70% cocoa enhanced in smooth
cream and rich mousse.



PRALINÉ D'EXCEPTION

Discover the iconic recipe of Maison
Caffet's hazelnut praline crisp.



TIRAMISU PRALINÉ

Bring the Dolce Vita to your palate
with our surprising praline Tiramisu
recipe.



FRUITS PÉTILLANTS

Champagne mousse envelops vanilla
peaches and pears on a red fruit
compote.



— Fall / Winter —

MANGUE IMPÉRIEUSE

Mango and passion fruit in creamy
texture and coulis, delicately spiced
with Timut pepper.



— Spring / Summer —

FRAMBOISE MUTINE

When the roundness of vanilla white
chocolate gently caresses sweet
raspberry.

DELICATE MACARONS

Generous and very flavorful, available individually or in assortments of 8, 16, 25, and in a pyramid of 21 macarons.



CHOCOLATE



COFFEE



VANILLA



PISTACHIO



CARAMEL



**MANGO
PASSION**



**BLACKCURRANT
VIOLET**



LEMON



YUZU



RASPBERRY



**MORELLO
CHERRY**



COCONUT



**CHOCOLATE
PASSION**



**HAZELNUT
PRALINE**



**ROSE
PETAL**



PEANUT



TONKA



CHOCOTARTINÉ



PÉCAN



LICORICE

TASTY ECLAIRS

Choux pastry elevated by our artisan pastry chefs, through authentic eclairs.



INTENSE COFFEE



CARAMEL



DARK CHOCOLATE 62%



PARIS-BREST STYLE



VANILLA



**EXCEPTIONAL
PISTACHIO**



CHESTNUT BLACKCURRANT

Fall - Winter

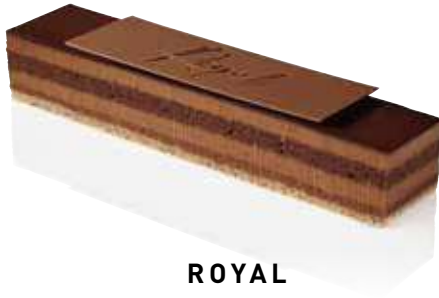


BLACKCURRANT VIOLET

Spring - Summer

ENTREMETS, TARTS & ICE CREAMS

To share with family or friends,
for a festive occasion or simply for the desire to be together.



ROYAL

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



SAINT GERMAIN

Perfect harmonies for this unique and striking entremets. Around hazelnut, milk chocolate, and vanilla caramel, the hints of lime zest satisfy even the most gourmet palates.



LAS VEGAS

The radiant 70% Venezuela dark chocolate transformed into delicate mousse and biscuit. A top its crunchy almond flakes, the light dual vanilla cream blushes the juicy raspberry.



SANS DOUTE

Discover the iconic recipe of Maison CAFFET's crunchy hazelnut praline at the heart of this intensely chocolaty entremets.

Entremets to share among 6 guests !

— Permanent Collection —



PARIS-TROYES

At the heart of caramelized choux pastry, almond fruit turns into praline. A cream with two vanillas binds this gourmet creation on almond dacquoise biscuit.



GABRIEL

Almond dacquoise biscuit, buckwheat chocolate biscuit, 70% dark chocolate mousse, and chocolate whipped cream.



WENDY

On a soft almond sponge cake, discover the delicate roundness of creamy filling and mousse with two vanillas.



TERRY

A core of caramel caresses 70% cocoa Madagascar origin mousse and light cream, on a duo of chocolate and hazelnut biscuits.



LEMON MERINGUE

On a sweet pastry crust, almond cream (frangipane) and lemon gel embrace under a cloud



CRUNCHY CHOCOLATE

The combination of 66% dark chocolate and chocolate frangipane enhanced with fleur de sel. Cocoa bean shards elevate this intense creation.



SULLY

The airy robe of champagne mousse infused with citrus zest envelops peaches and pears on a red fruit compote, almond dacquoise biscuit, and soft almond sponge cake.



GLAZED PROFITEROLES



We recommend refrigerating our glazed profiteroles for 45 minutes before enjoying them.

— *FALL / Winter* —

From October 1st to March 31st



EXOTIQUE

Sensory escape around passion.
On a surprising coconut biscuit, sun-soaked
pieces of pineapple are enveloped in mousse and
cream with a sweet touch

— *Spring / Summer* —

From April 1st to September 30th



HOLIDAYS

When the roundness of white
chocolate mousse infused
with two vanillas caresses the
raspberry compote,
on a perfectly moist biscuit.
(Available as a small cake.)



ENVIE DE FRAISE

On a crunchy almond base, a lemony madeleine biscuit
is topped with strawberry compote and fruit pieces. All
crowned with a dual vanilla mousse.

INDIVIDUAL ENTREMETS

Recipes combining subtlety and lightness, showcasing carefully selected raw materials by our pastry chefs.



WENDY

Vanilla caress; on almond dacquoise biscuit, creamy and Bourbon vanilla mousse from Madagascar blend smoothly



CRUNCHY CHOCOLATE

The combination of 66% dark chocolate and chocolate frangipane enhanced with crystals of fleur de sel on a crispy crust.



GABRIEL

Soft chocolate and almond sponge cake enveloped in a generous, intense dark chocolate mousse.



LAS VEGAS

The exquisite dual vanilla cream blushes the juicy raspberry, between dark chocolate and crunchy almond flake biscuit.



ÉCUREUIL NOISETTE

Soft sponge cake, creamy hazelnut mousse, enveloping a crunchy pecan and hazelnut praline heart with a molten center.



ROYAL

66% chocolate mousse and cocoa biscuit blend with the crunch of praline and almond dacquoise biscuit.



SECRET PÉCAN

The vanilla diplomat mousse and cream caress the soft almond sponge cake, the crunchy pecan, and the ultra-gourmet caramel.



SULLY

Soft almond sponge cake, raspberry coulis, delicate champagne mousse, pieces of pears & peaches, and coulis.



CITRON MERINGUÉ

On a sweet pastry crust, frangipane and lemon gel embrace under a cloud of Italian meringue



SANS DOUTE

Au cœur de ce plaisir très chocolaté, retrouvez la recette emblématique du praliné aux noisettes de la Maison CAFFET.



SAINT GERMAIN

Around hazelnut, milk chocolate, and vanilla caramel; hints of lime zest delight even the most gourmet palates.

— Automne / Hiver —

du 1er Octobre au 31 Mars



CHESTNUT BLACKCURRANT TART

On a crisp sweet pastry crust, natural frangipane embraces Burgundy blackcurrant compote and whole fruits, under a lattice of chestnut cream.



EXOTIQUE

On a surprising coconut biscuit, pieces of sun-soaked pineapple are enveloped in mousse and cream with a sweet touch.

INDIVIDUAL ENTREMETS

Pour le goûter (ou dès le petit-déjeuner).
Un souvenir d'enfance pour les petits (et les grands) gourmands !



**CHOCOLATE
PASSION**



**PISTACHIO
APRICOT**

Spring - Summer

**LEMON
FONDANT**

**ULTRA
CHOCOLATE**



**PRALINE
CHOCOLATE**



**CHOCOLATE
RASPBERRY**



**HAZLNUTS
ORANGE PEELS**

Automne - hiver

**HAZLNUTS
PRALINE**



**FRUITS
FONDANTS**

**EXALTING
LEMON**

**INTENSE
CHOCOLATE**



Travel cakes to share between 3 to 4 guests. Cakes serve between 4 to 6 guests depending on the indulgence!

GOURMET SNACK

No matter the hour, the creations of Maison Caffet are meant to be enjoyed without moderation or restraint!



COOKIE COLLECTION

Plain, hazelnut, chocolate chips, Nancy biscuits, plain on a dark chocolate disc with salted caramel core, plain on a milk chocolate disc with hazelnut praline core. Available in bags and gift boxes.



P'TITS BABAS

Amber immersion of rum babas - 280g.



FINANCIER COLLECTION

Soft and moist, plain or chocolate, you'll devour our financiers in no time. Available in 200g bags.



CHOCOPRALINÉ® & CHOCOTARTINÉ®

Piedmont hazelnut praline paired with the sweetness of milk chocolate. Biscuity hazelnut praline flavors complemented by indulgent chocolate notes. Pots of 300g.



LES JARDINS DE CAFFET

Handcrafted preparations made from fresh fruits, to be enjoyed like jam. Recipes vary according to the seasons.



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CAFFET

Chocolatier | Pâtissier

- Chocolate shop -

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

SANS DOUTE

LES MEILLEURS
OURSONS du monde

Pascal Caffet

The assortments in each of our collections vary depending on the stores and the seasons.

Milk Chocolate 36%
Maison Caffet 002



Traditional
praline

New arrival!

OURSON MARSHMALLOW PRALINE



COFFRETS OURSONS

Our delicious teddy bears are available in gift boxes of 8, 12, and 15 pieces.

SUPREME COLLECTION

The 36% and 70% pure cocoa butter chocolate, extracted from the rarest beans, lends its unparalleled taste qualities to CAFFET's creations.

— *the Essentials* —



MORTIER D'OR

The iconic praline feuilleté candy for connoisseurs. Perfect harmony of Piedmont hazelnut and milk or dark chocolate.



CACAHUATE

When peanut turns into praline and charms the sweet milk chocolate.



FAVORITE

A fusion of two pralines, almonds and hazelnuts, enveloped in milk or dark chocolate.



ROCHER

Whether milk, dark, or white... These indulgent treats scattered with roasted almond flakes, offer a center of hazelnut and almond praline.



PIÉMONT

Discovering the valleys of Piedmont and its hazelnuts, adorned with dark or milk chocolate.



VALENCIA

Sweet almond tree fruit praline adorned with caramelized almond on milk or dark chocolate.



TONKA

Dark and milk chocolates enhance the captivating aromas of tonka bean.



ENTRE DEUX CITRON

Milk and dark chocolates revealing the fervor of coriander praline under a rebellious lemon in almond paste.



ENTRE DEUX ORANGE

The enticing orange transforms into almond paste and seduces hazelnut praline with Timut berries, accomplices in milk and dark chocolate.



ENTRE DEUX PISTACHE

Sweet-salty twist with dark and milk chocolate. Pistachio in almond paste variations and hazelnuts in praline.



ENTRE DEUX CAFÉ

Bold and robust flavors of hazelnut praline and almond paste under intense dark and milk chocolate.



P'TIT CHAT

Graceful praline feuilleté with almond fruit wrapped in milk chocolate.



FLEUR DE SEL

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



RÊVES

Surprise your palate with the smoothness of this sweet milk chocolate filled with exotic caramel.



YUZU

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



CASSIS

The playful blackcurrant caresses the caramel and blends with the intensity of dark chocolate.



DOUCEUR D'ENFANCE

Duality of milk and dark chocolate. Emotion between hazelnut praline and caramel with fleur de sel.



JEUX D'ENFANTS

Regressive delights of a vanilla ganache and crunchy praline.



TENDRESSE

The praline for aspiring gourmets. A black coating envelops a hazelnut gijanduja heart.



PARADIS

A stop among the coconut trees. Dark chocolate reveals this delightful praline topped with a crunchy hazelnut, evoking the flavors of the islands.



PIRATE

Oriental flavors in this pistachio praline, dressed in dark chocolate. A delicious salted caramelized pistachio enhances the whole.



PASSION CITRON

When exhilarating lemon, combined with passion fruit, embraces intense dark chocolate.



FRAMBOISY

A romantic parade on a luscious raspberry.



O'BOIS

Childhood memories of a caramelized sweetness in dark chocolate.



SÉSAME

When Valencia almond and sesame praline opens the doors to indulgence, wrapped in 70% dark chocolate.



VANILLE MADAGASCAR

Sweet harmony between vanilla and dark chocolate.



AIME-MOI

The most indulgent declaration of love hidden under white chocolate with Piedmont hazelnut praline.



IDYLLE

The merging of two layered pralines, almonds and hazelnuts, enveloped in generously curved dark chocolate.



ROMÉO

Sweet almond fruit praline courting a charming milk chocolate.



SARRASIN

The roundness of 36% milk chocolate coats a Valencia almond and buckwheat praline heart.



GANACHE CAFFET 001

Unique and exclusive dark chocolate expressing the best of two exceptional regions.



GANACHE CAFFET 002

Sweet milky emotion at the heart of this pure pleasure chocolate treat!



CAFFET

All the subtle and intense flavors of coffee within a dark chocolate.



CANNELIER

A tender milk chocolate unveils a biscuity memory with notes of cinnamon and crispy hazelnuts.



POUR L'APÉRITIF

Almonds and cashews adorned with Espelette pepper and Herbes de Provence.

DELECTABLE CONFECTIONS

Whether the indulgence crunches under your teeth or melts on your tongue...
The important thing is to enjoy yourself !



PICOR' AMANDES

Slowly roasted almonds,
coated in milk chocolate.



PICOR' CACAHUËTES

Heartily roasted peanuts,
coated in milk chocolate.



PICOR' NOISETTES

Lovingly roasted hazelnuts,
coated in dark chocolate.



PICOR' O'MIEL

Mischievously popped corn,
coated in milk chocolate.

EXCEPTIONAL GIFT BOXES

The perfection of carefully selected dried fruits blends with the creative boldness of our artisan chocolate confectioners.



PRALINE GIFT BOXES

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



LES MORTIERS D'OR

Signature recipe of our iconic pralines:
Golden Mortars, in a gift box
of 25 chocolate candies - 200g.



LES PRALINÉS ASSORTIS

The absolute collection of our house available in assortments
of 25 chocolate candies - 220g.



LES ROCHERS

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



Photo©OlivierDouard



LES ENTRE-DEUX

Divine combinations of powerful almond pastes and exceptional pralines. Perfectly balanced, they will surely warm hearts and delight taste buds.

Box of 16 chocolate candies - 130g.



LES PURES GANACHES

Selection of dark and milk chocolates from remarkable origins, enriched with powerful and balanced ganaches.

Box of 16 chocolate candies - 130g.



LES DÔMES

Let yourself be surprised by the incredible indulgence of our caramel recipes, nestled in the heart of either milk or dark chocolate... Always delicate and crunchy. Box of 16 chocolate candies - 110g.



PRALINE HEARTS

The most beautiful declarations of love nestled in this assortment of generously curved pralines.

Box of 16 chocolate candies - 150g.



COFFRETS EXPLORATION

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



COFFRETS SENSORIEL

Awaken your senses with the finesse of this silky-touch box. Revealing an assortment of remarkable chocolate creations in boxes of 20 chocolate candies - 180g, 30 chocolate candies - 260g, and 42 chocolate candies - 370g.



COFFRETS CARRÉS EXPLORATION

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



CHOCOLATE BARS

Sublime collection dedicated to connoisseurs. Those for whom chocolate and its flavors hold no secrets !

NOIR MAISON CAFFET 001

The 70% dark chocolate crafted by Maison Caffet's chocolatiers, with notes of honey and candied red fruits.

NOIR EQUATEUR 70%

Appreciated for its aromas of wood, tobacco, and tea.

NOIR MADAGASCAR OU VENEZUELA 100%

Chocolate lovers will be delighted.

LAIT CHOCOTARTINÉ®

Fans of our spread will be delighted. Discover the Chocotartiné® in a 36% milk chocolate bar.

BLANC

The creaminess that indulges lovers of sweetness

LAIT MAISON CAFFET 002

The 36% milk chocolate crafted by Maison Caffet's chocolatiers, perfect for lovers of creamy pleasure.

NOIR VENEZUELA 70%

Exceptional for its length on the palate, its spicy and floral aromas.

NOIR OU LAIT PRALINÉ FEUILLETÉ

Praliné feuilleté with Piedmont hazelnuts in its casing of 70% dark or 36% milk chocolate.

NOIR OU LAIT FRUITS SECS ET ORANGETTES

Almonds, hazelnuts, pistachios, raisins, and candied orange peel adorn a 70% dark or 36% milk chocolate.

NOIR GUATEMALA 73%

Rich aromatic palette with notes of citrus fruits and red berries.

NOIR PAPOUASIE 70%

Original for its flavors of freshly cut herbs, leather, and earth.

LAIT PISTACHES

Milk chocolate 36% sprinkled with roasted, caramelized, and salted pistachios.

NOIR OU LAIT NOISETTES DU PIÉMONT

Generous layer of roasted Piedmont hazelnuts on a bed of 70% dark chocolate or 36% milk chocolate.

NOIR MADAGASCAR 70%

An incredible personality marked by citrus aromas.

NOIR RÉPUBLIQUE DOMINICAINE 70%

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

NOIR ÉCLATS DE FÈVES DE CACAO

Bits of cocoa beans combined with 70% dark chocolate for a chocolatey infusion

NOIR FLEUR DE SEL

Intense 70% dark chocolate paired with the purity of fleur de sel

CHOCOLATE BARS

To slip into your bag or pocket, for satisfying small cravings on the go !



THE CRUNCHY BAR

Sous l'intensité du chocolat noir, les éclats d'amandes torréfiées se dressent sur un praliné au fruit de l'amandier.



THE FAVORITE MILK BAR

Combinaison de two pralinés, almonds and hazelnuts, wrapped in milk chocolate.



THE FAVORITE DARK CHOCOLATE

Embrace of two pralinés, almonds, and hazelnuts, enveloped in dark chocolate.



THE CROUSTILLE BAR

The hazelnut praline is embraced by vanilla caramel and milk chocolate, under the crackling gaze of puffed rice



THE HEAVENLY BAR

New arrival
The roundness of 70% dark chocolate envelops the union of a coconut cluster and hazelnut and coconut praline.



THE STUNNING BAR

When salted caramelized peanuts become praline and enchant the sweet milk chocolate, atop a bed of vanilla caramel and biscuity flavors.

DELICIOUS TREATS

Pleasure doesn't wait !



CHOCOLATE ALMONDS

The impetuous fresh almond has been conquered by milk chocolate, then dark chocolate. This frivolous alliance is sprinkled with cocoa - 250g packet.



CRISTALLINES

Waltz in three movements on a puff pastry note: pecan and dark chocolate, pistachio and milk chocolate, coconut and white chocolate - Assorted 150g packet.



CROQ'TÉLÉ

Dry fruits getting naughty with hazelnut praline coated in dark, milk, or white chocolate - Assorted 200g packet.



ORANGETTES

Dry fruits getting naughty with a hazelnut praline coated in dark, milk, or white chocolate - Assorted 200g packet



CARRÉS DE NOUGATINE

Crispy and shiny, the delicately buttered nougatine squares will make your palate [re]discover a gourmet memory - 200g packet.



SOFT MARSHMALLOWS

Indulge in our soft recipes: chocolate, raspberry, vanilla, and praline coated in milk chocolate in 100g and 110g trays.



GROS ROCHERS

Whether they are milk, dark, or white... These gourmet treats sprinkled with roasted almond pieces offer a heart of hazelnut and almond praline.



DENIERS DE LA CHAUSSÉE

The hazelnut transforms into Gianduja, enriching milk chocolate with its fragments and adorned with cocoa. It's available in boxes of 125g, 260g, 360g, and 530g, as well as in 150g sachets.



COFFRETS CARAMELS & PÂTES DE FRUITS

Assorted caramels in a 400g box and a 200g packet. Assorted fruit pastes in a 350g box and a 250g packet.

AUBE /

2 rue de la Monnaie
10000 **TROYES**
03 25 73 35 73
monnaie@maison-caffet.com

Marché de Troyes
Rue Claude Huez
10000 **TROYES**
03 25 80 38 38
halles@maison-caffet.com

Z.I des Ecrevolles
3 bis Avenue des Tirverts
10150 **PONT SAINTE MARIE**
03 25 80 38 38
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Kiosque McArthurGlen
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67000 **STRASBOURG**
03 90 23 84 53
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INDRE ET LOIRE /

Les Halles de Tours
Place Gaston Paillhou
37000 **TOURS**
02 47 39 37 62
tours@maison-caffet.com

MARNE /

2 place du Marché aux fleurs
51000 **CHÂLONS EN CHAMPAGNE**
03 26 67 49 22
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51100 **REIMS**
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