

PHILIPPE PASCOËT

MAÎTRE CHOCOLATIER SUISSE

Winner of many awards, Philippe Pascoët produces extraordinary chocolate. For him, chocolate is the star, transcended by aromatic notes, the alliance of exquisite and astonishing flavors, ranging from a herbal note as rosemary or a fruity orange-ginger to pure darks from various single origins. We are proud to import his bonbons directly and exclusively in the USA.

PARIS
IN A BITE

Swiss Artisan
Chocolate
by
Philippe Pascoët

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AUSTIN TX 78746
parisinabite.com

BOXES

1 bonbon	2.75
2 bonbons, no box	5.00
Box of 9	25.00
Box of 12	33.00
Box of 18	49.00
Box of 25	67.00
Box of 36	97.00
Box of 72	191.00
Box of 90	237.00

TRY A CHOCOLATE WITH...

<u>Espresso Flight</u>	
3 Single Origin Nespresso's: Guatemala – India – Brazil	16.00
3 Single Origin Philippe Pascoët Dark: Santo Domingo – Venezuela – Java – or any 3 Pascoët bonbons	
<u>Exceptional wine with exceptional chocolate:</u>	
PAGODES DE COS 2012	by the glass 38.00
Cos d'Estournel is the highest ranking St-Estèphe in the 1855 Bordeaux Classification. Les Pagodes de Cos is their second wine. Indulge the prestige, the quality and the rarity for a fraction of the price. One complementary Pascoët bonbon with the Pagodes de Cos by the glass.	