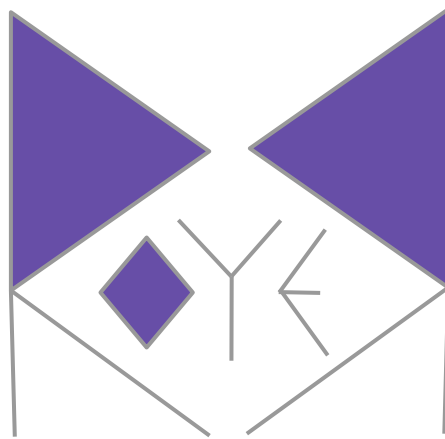


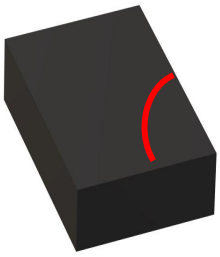


Nicolas Royer

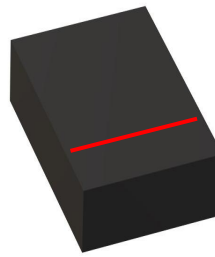
Chocolatier

- FOUGÈRES -

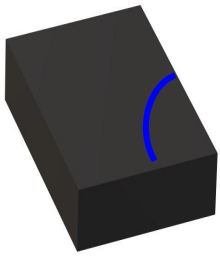
Ganaches au chocolat noir



Origine Venezuela



Poivre *
Kampot Rouge



Origine Guatemala



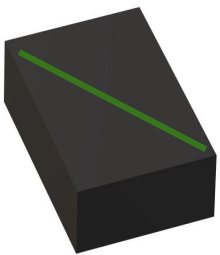
Miel
Ruches fougeraises 



Origine Vietnam



Café Cardamome *



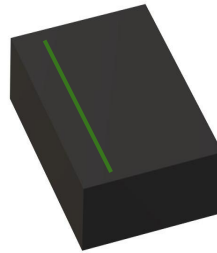
Menthe °



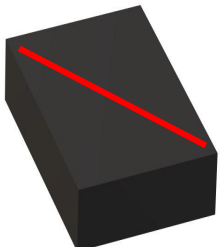
Rhum Coco Ananas
Clairin Sajous



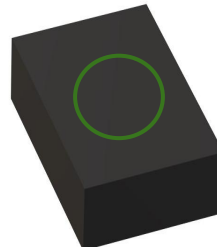
Kalamansi



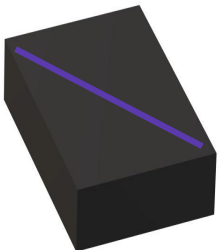
Baileys



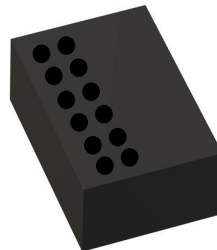
Fruits Rouges



Verveine Citronnée °

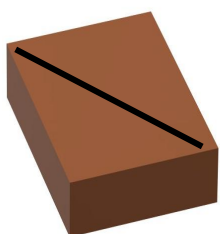


Tonka *

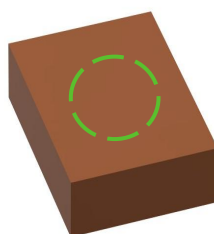


Praliné
Crêpe Dentelle

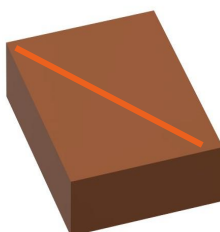
Ganaches au chocolat lait



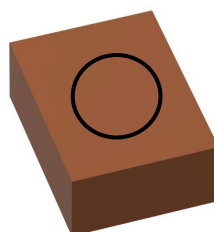
Vanille *



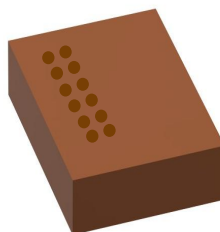
Basilic ° Citron vert



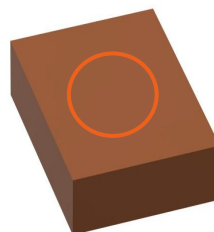
Passion



Epices *
Poivre noir, vanille,
cannelle

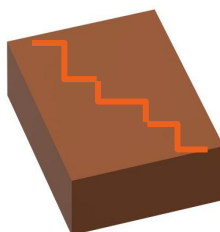


Praliné
Crêpe Dentelle

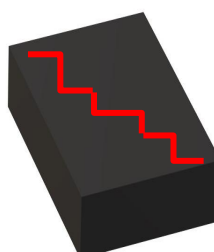


Caramel
Beurre salé

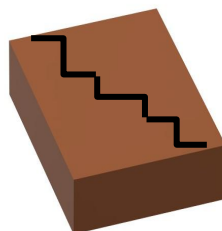
Pralinés



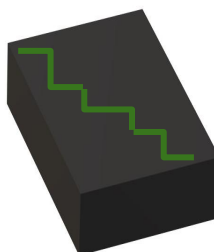
Cacahuète



Amande



Noix de Coco



Noisette

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*“Chocolatier de Génie ”
selon le Club des Croqueurs de Chocolat
à Paris*

*“Artiste du Chocolat ”
selon le Gault & Millau*

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Chocolats

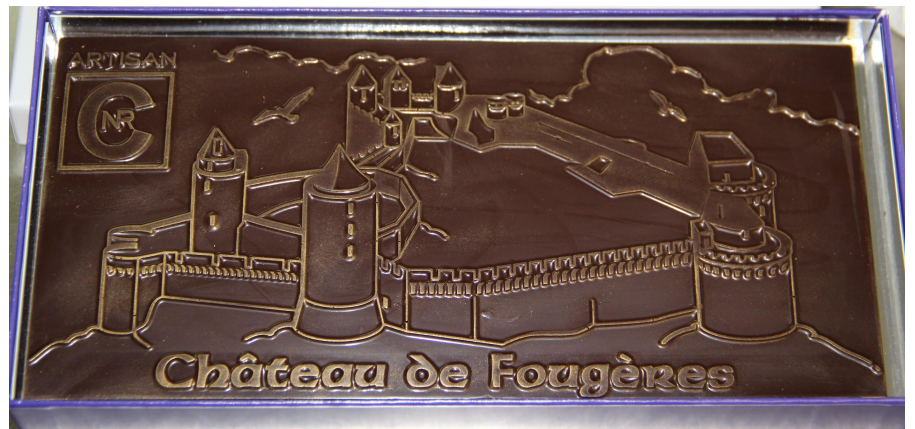


L'escarpin Fougèrais

Le jeu de Palets
Breton



La Bouteille de vin

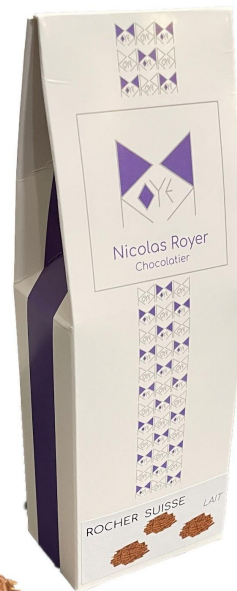


Le Château de Fougères

Chocolats



Mendiant



Rocher Suisse



Pâte de Fruit

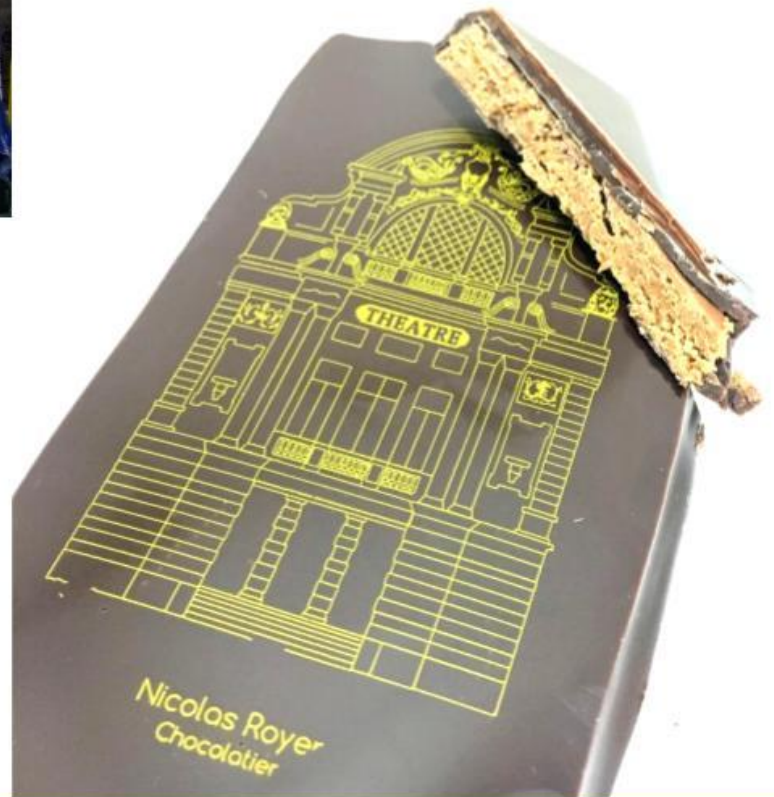


Orangette

Chocolats

Le Théâtre

Victor Hugo



Nicolas Royer
Chocolatier

