



# Beanermunky Chocolate

– chocolate menu –

# Our Fork-Dipped Artisan Chocolate Collection



## Triple Dark Chocolate

Dark chocolate ganache centre dipped in dark Belgian chocolate and topped with Pailletés Fin Chocolat. ●



## Midnight Orange

A dark chocolate orange ganache centre dipped in Belgian dark chocolate and topped with a cocoa butter design. ●



## Chai Latte

White chocolate ganache made with Indian Chai spices and local Monarch Chai tea. Enrobed in dark Belgian chocolate and finished with a cocoa butter design.. ●



## Cocoa Caramel

Rich, dark chocolate caramel encased in a dark chocolate shell, finished with a layer of dark Belgian Chocolate and a coating of Pailleté Fins. ●



## Raspberry Merlot

Dark chocolate ganache centre made with local Malivoire Cabernet Merlot wine. Enrobed in Belgian dark chocolate and finished with a cocoa butter design. ●



## Hazelnut Crunch

Freshly roasted whole hazelnuts (filberts) in dark Belgian chocolate. ● ●



## Espresso

Dark chocolate ganache made with rich espresso. Enrobed in Belgian dark chocolate. ●



## Cherry Bomb

Stemmed maraschino cherry double dipped in Belgian dark chocolate. ● ●



## Peanut Skor Crunch

Salted peanuts and Skor bits combined with milk or dark Belgian Chocolate.



### Solid Chocolate

Origin milk chocolate from Ghana 40%.  
Origin dark chocolate from Mexico 66%.  
Belgian gold chocolate 30%.  
● (dark only) ●



### Honey Crisp

White chocolate ganache made with local Nautical Nectar honey and white chocolate crisp pearls. Encased in Belgian milk chocolate with a hand painted cocoa butter design.



### Cappuccino

Smooth espresso coffee ganache centre dipped in Belgian milk chocolate. Topped with white chocolate "foam" & a sprinkle of cinnamon. ●



### Cassis Noir

A burst of tart black currant Pate de Fruit encased in Belgian Dark chocolate and finished with purple luster. ● ●



### Sea Salted Caramel

Milk or dark Belgian chocolate covers a buttery caramel filling – with a touch of Maldon sea salt. ●



### Peanut Butter Smoothie

Smooth peanut butter gianduja centre dipped in Belgian milk chocolate and a peanut butter chocolate stripe. ●



### Peppermint Smoothie

Natural peppermint oil flavours this ganache centre dipped in Belgian milk or dark chocolate. ●



### Passion Fruit

Tangy passion fruit ganache in a layer of white Belgian chocolate and a layer milk Belgian chocolate. Finished with a touch of gold luster. ●



### Pecan Pie

Toasted pecan gianduja ganache with little crisps. Dipped in Belgian milk chocolate and topped with a sprinkle of turbinado sugar.



### Cashew Crunch

Jumbo salted cashews mixed in milk or dark Belgian chocolate and topped with a slice of cashew.

● (dark only) ●



### Rosemary

Fresh rosemary ganache blended with a touch of rosemary fused olive oil from The Urban Vine. Cast in Belgian milk chocolate with a hand painted cocoa butter design. ●



### Earl Grey Tea

Creamy Earl Grey tea ganache with bergamot and hints of lavender. Cast in Belgian milk chocolate with a hand painted cocoa butter design. ●



### Caramel Apple Pie

Chopped Fuji apples in cinnamon caramel, enrobed in Belgian gold chocolate. ●



### Key Lime Pie

Tart and creamy key lime ganache in a Belgian white chocolate shell. Hand dipped and finished with a cocoa butter design. ●



### Lemon Burst

A tangy, bright and creamy lemon ganache encased in Belgian white chocolate with a lemon drizzle. Tastes like a slice of lemon meringue pie. ●



### Strawberry Meltaway

A layer of strawberry pâte de fruit and a layer of ruby chocolate meltaway. Enrobed in Belgian white and ruby chocolate and finished with a sprinkle of strawberry crisp. ●



### Madagascar Vanilla Bean

Madagascar vanilla bean infused white chocolate ganache centre dipped in Belgian white chocolate and finished with a dark chocolate design. ●



### Piña Colada

Sweet coconut and pineapple blended in creamy Belgian white chocolate. ●

## For something a little more exotic

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### Cocoa Caliente

Beanermunky's own blend of spicy chiles in dark chocolate.

**THEY ARE HOT!** ● ●



### Bollywood Night

Hand molded dark chocolate combined with our special blend of curry spices. ● ●



### Sweet Chili Heat

Hand molded dark chocolate shell filled with a chili infused almond gianduja centre. Decorated with red and yellow cocoa butter. ●



### Ginger Half Moons

Hand selected Australian ginger slices dipped in Belgian dark chocolate. ● ●



### Belgian Ruby

Ruby has a distinct red berry initial flavour and a lingering tangy taste. The pink colour and unique flavours come naturally from the cacao bean. ●

*Seasonal selections also available throughout the year*

Beanermunky Chocolates are fork-dipped in small batches using no additives or preservatives.

For best taste and maximum freshness, please enjoy within 6 weeks of purchase.

● - Gluten Friendly. ● - Vegan Friendly. Selections may vary. Beanermunky Chocolates may contain, or have been in contact with, peanuts, tree nuts, dairy, and gluten.



50 King St W, Dundas ON  
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Nestled in the heart of the picturesque Dundas Valley, King Street is lined with historic 19<sup>th</sup> century buildings. Spend a memorable afternoon visiting shops, cafes, eateries, salons and of course, the town chocolate shop!

Master Chocolatier Lori Eisenberger opened Beanermunky Chocolate in 2006 after years of honing her chocolate skills as a hobby and making gifts for friends and family. She furthered her studies by becoming a Certified Chocolatier at Ecole Chocolat and then taking additional master classes in Italy, chocolate making courses in Ecuador and workshops at the Callebaut Academy in Montreal.

When she is not hand-crafting decadent chocolates, Lori spends a lot of her free time scouring antique markets for vintage chocolate finds. The shop is filled with Ontario's largest collection of antique chocolate boxes, tins, molds and delicate cocoa-pot sets.

Lori's passion for quality and flavour are evident in the small batch fork-dipped chocolates and confections she makes onsite alongside her Chocolatiers and Assistants and knowledgeable Customer Service staff.

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 /BeanermunkyChocolate

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I am so thankful for the support of our customers. It is an honour to be part of their celebrations and traditions. Enjoy! -Lori