

“Carte” of Coffee
Our classic mixes

Maya:
Mixing original, composed of Grands Crus Central and South America. Subtle fragrance, full taste, excellent body, acid and aromatic cup.

Thousand Hills:
Reminiscent of the years in Africa, this mixture is composed of the greatest coffee of the region of the Great Lakes. Mix all the finesse, marked acidity.

Three Continents:
Precise Assembly of 3 of the greatest harvested in the 3 continents producers of coffee, the entire row of the Ecuador in your cup! Mix fruity, full-bodied, a hint of acidity.

Dessert:
Classic blend soft and perfumed, neutral.

Moka:
Full-bodied and very fragrant, the ideal to finish a meal.

Royal:
Mix flavored, soft, balanced and half soft. Perfect to start a good day or to accompany your coffee time !

Regal:
Strong blend, lots of body.

Selection:
Mix soft, fragrant and mellow.

Special:
Slightly full-bodied coffee.

Restaurant:
Mixture to taste at all hours of the day, composed of Arabica 100% original. Softness, taste, flavour to the “rendez-vous”; a top of range.

Espresso:
Mix the better qualities of the Arabica Central - America within the blend.. Full-bodied, acidulous and aromatic; Espresso par Excellence!

Fuego:
Blend espresso type Italian, very full-bodied, more pronounced roasting.

Decaffeinated:
Mixture of Santos Fancy and Central - America, half soft and quite fragrant. This variety of Arabica whose caffeine already is original less than that of Robusta, suffered a décaféinisation procedure. This technique will give you a cup of coffee with the taste and the aroma equalled complete coffees while ensuring a good night's sleep...

Our Grands Crus
Caffeine content

New:
Peru organic Bio Be 02 Fairtrade Rain Forest : 17th world producer 1.30%

Washed Arabica, good acidity, good body, Soft Cup, raw blue-green, beautiful bean. These Arabica can be higher than the very good Central America, classic from the point of view aspect and Cup.

Republic Dominican Arabica Barahona : 25th world producer 1.37%

Very beautiful and good coffee, sweet taste, with great acidity and aroma

Rwanda Arabica Kigoma Mountain Coffee: 26th world producer 1.35 %

Arabica produced in the land of the thousand hills, beautiful small beans, quite acidity.

Santos Fancy (Brazil): 1^{er} world producer r 1.15 %

Brazilian coffee, and also the name of the port of export of the important center of Sao Paulo coffee. This coffee is characterized by a sweet, mellow taste.

Colombia Supremo: 2th world producer 1.37 %

Coffee taste, "sweet", aromatic, lightweight body. Its production is very careful.

Java (Indonesia): 3th world producer 1.20 %

Heavy and overly strong coffee for lovers of strong coffee.

Guatemala Antigua: 6th world producer 1.32 %

This coffee grown on the shelf and volcanic ridges around Antigua, is characterized by complete, full-bodied taste, and acid and aromatic cup.

Ethiopia Sidamo Yrga head: 7th world producer 1.5 %

Small to medium coffee bean, washed, scented, sensitive and remarkable, sweet flavour, step too acid and balanced, medium body.

Mysore planting has (India): 8th world producer 0.93% to 1.12 %

Coffee neutral and soft; It is not widespread because of lower exports of the India to the common market.

Costa Rica Tarrazu: 9th world producer 1.22% to 1.45 %

One of the best coffees in the world to warm and sweet, perfume with a fairly complete and rich taste, slightly acidulated rather full-bodied and long in the mouth. The "Costa Rica" can be elevated to the rank of actual "grands crus".

Honduras High Grown: 13th world producer 1.32 %

This coffee is very spread in recent years and is beginning to be assessed at its fair value; beautiful coffee and low acid Cup.

Kenya AA: 18th world producer 1.36 %

This very fine coffee, full-bodied, with typical perfume, has a taste very acidic and fruity. The Kenya has developed the most sophisticated methods in the world with respect to the production, processing, and marketing for coffee.

Papua New Guinea Sigri A : 19th producer world 1.30 %

This arabica characteristics are classified between the Kenya AA and Ethiopia washed. Arabica perfumed and acidic, balanced with body.

Maragogype (Nicaragua): 27th world producer 1.27 %

Variety of Arabica large and broad beans, it is soft and very fine.

Tanzania + AA: 24th world producer 1.42 %

Almost as acid as the Kenya, good in acidity, taste has excellent fragrance, body.



Blue Mountain (Jamaica): 47th world producer 1.24 %

This exceptional coffee both by its rarity and richness in flavour, making its international reputation, is exclusively harvested in altitude, which gives it its qualities of creaminess. A must!