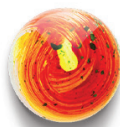


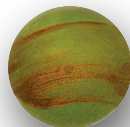
Pralinkový manuál 2025/ Praline manual 2025



NUGÁT
NOUGAT



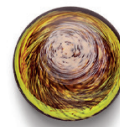
REBARBOROVÝ KOLÁČ
RHUBARB CAKE



HINOKI SE SUDACHI
HINOKI CYPRESS, SUDACHI



MORAVSKÝ KOLÁČ
MORAVIAN KOLACH



MEDOVNÍK
HONEY CAKE



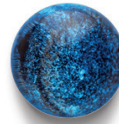
ARAŠÍDOVÉ MÁSLO
PEANUT BUTTER



PISTÁCIE
PISTACHIO



VODNÍ MELOUN
WATERMELON



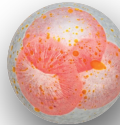
KRUPICOVÁ KAŠE
PORRIDGE



MANGO
MANGO



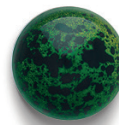
PRALINÉ
PRALINÉ



SAKURA S VIŠNÍ
CHERRY BLOSSOM



SLANÝ KAREMEL
SALTED CARAMEL



WHISKY ARDBEG
ARBEG WHISKY



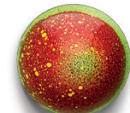
OŘECHY V KAREMELU
NUTS IN CARAMEL



KOKOSOVÝ KRÉM
COCONUT CREAM



YUZU S MALINOU
YUZU WITH RASPBERRY



JAHODA SE SMETANOU
STRAWBERRY WITH CREAM



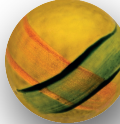
PAVLOVA DORT
PAVLOVA CAKE



WASABI
WASABI



MALINA S RŮŽÍ
RASPBERRY WITH ROSE



BIG KAHUNA GIN
BIG KAHUNA GIN



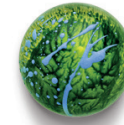
BELLINI KOKTEJL
BELLINI COCKTAIL



ČERNÝ RYBÍZ S FIALKOU
BLACKCURRANT WITH VIOLET



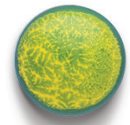
KÁVA DOUBLESOT
COFFEE DOUBLESOT



BECHEROVKA V MARCIPÁNU
BECHEROVKA IN MARZIPAN



MATCHA S MALINOU
MATCHA WITH RASPBERRY



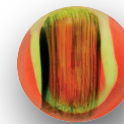
CITRÓN S ROZMARÝNEM
LEMON WITH ROSEMARY



KALAMANSI A TIMUR
CALAMANSI AND TIMUR



JASMÍN S LIČÍ
JASMINE WITH LITCHI



VETIVER A RŮŽOVÝ GREP
VETIVER, PINK GRAPEFRUIT



KOKOS
COCONUT



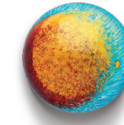
OSTRUŽINA S BAZALKOU
BLACKBERRY WITH BASIL



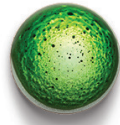
BORŮVKA S LEVANDULÍ
BLUEBERRY WITH LAVENDER



HABANERO CHILLI
HABANERO CHILLI



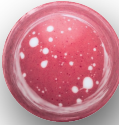
KAREMEL S KAFÍROVOU LIMETOU A MÁTOU
CARAMEL WITH KAFFIR LIME & MINT



MARCIPÁN
MARZIPAN



CHEESECAKE
CHEESECAKE



OPUNCIE S KARDAMOMEM
PRICKLY PEAR, CARDAMOM



MUČENKA
PASSION FRUIT

Kompletní seznam alergenů najdete na / For the complete list of allergens check: www.kristyjan-chocolatiers.cz

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