



Mink A Chocolate Café

Mink Chocolate Café

863 West Hastings Street
Vancouver, BC V6C 3N9,
Canada
Tel +1-604-633-2451

Hours Mon-Fri 8:00-18:00
Sat-Sun 10:00-18:00
www.minkchocolates.com

A perfect match - chocolate and coffee in the green light

In a small quiet park two blocks from Canada Place, Mint Chocolate Café, surrounded by glassy financial towers, is immersed in its aromatic world of coffee and chocolates.

The owner, Marc, newlywed, always carries around a pleasant smile. Young high-spirited shop assistants relaxingly chat with the customers - no rigid jargons, only warm welcomes and hand-made delicacies for their clients.

Canadians has long developed an environmentally friendly conscious. In day to day life, organic diet can start from a cup of coffee. The coffee, which the owner is very proud of, is not only organic but also fair. The organic coffee beans come from the Doi Chaang tribe in northern Thailand. This brand is produced wholly by the farmers in the northern Thailand region. 50% of the profits from its Canadian wholesalers also return back to the tribe as funds for further development and education. Different from typically sun-dried low cost coffee beans, Doi Chaang coffee trees are grown under the shades up on high mountains, absorbing various natural essences all year round. Therefore, Mink coffee not only has a deep multi-layered flavor, but

because of its a low level of caffeine, Mink coffee attracts its customers with its full coffee flavors and not with its caffeine.

Mink chocolates are hand-made, with no added preservatives. In order to balance budgets, even though the selected cocoa beans are not completely organic, they are on par with the organic standards. The chocolate bars, about the size of an ipod, was made so that it can be carried around easily in your pocket. The chocolates range from 38% to 72% cocoa ratio, the perfect ratios according to the owner. With over 30 different types of flavor, each with its own interesting name. Open In Case Of Emergency combines mint and 70% dark chocolates to provide you with the freshness, an

spiritual escape from your daily life. Certifiably Nutty isn't as weird as it sounds, but only guarantees almonds with every bite!

Anthelme Brillat-Savarin once said "nine out of ten people like chocolate; the tenth person always lies". In the frigid weather, having a cup of steamy hot chocolate in hand is perfect for anyone. From 38% to 70% cocoa ratio, or mint flavor, and with Belgium Callebaut chocolates, or 1/3 Ganache chocolate ratio, the full-flavored European style hot chocolate gives you the energy in the cold northern weather from the tip of your tongue to your blood.

Other than those, the Bon bons hand-drawn chocolate series is simply lovely. With nine fantastic flavors, the colorful

illustrations by Chris Lyons actually hinted the secrets beneath the chocolates. Underneath the artistic hounds is cocktail Greyhound vodka and grapefruit flavor. Campfire doesn't imply charcoal flavor, but instead it's marshmallow because Canadians always barbeque marshmallow. What is the bear looking for climbing on a tree? Honey of course. Raspberry, the owner's favorite flavor, is a person with a purple beret, which came from Raspberry Beret by Prince. How about slippers and boots? They are definitely not rubber flavor. What flavors do you think they are?

