

Chocolate Experiences

IN FLANDERS & BRUSSELS



Flanders
State of
the Art

VISITFLANDERS



**‘It’s easy to love a country
known for beer and chocolate.’**

Barack Obama

INTRODUCTION

Belgian chocolate is famous and appreciated the world over for its excellent quality. What makes Belgian chocolate so special, so different from other chocolate? Where can visitors who love chocolate go for a tasting or a workshop? Where can they buy a box of genuine Belgian pralines to delight their friends and family when they go back home?

Every day, people ask VISITFLANDERS in Belgium and abroad these questions and many more. To answer the most frequently asked questions, we have produced this brochure. It covers all the main aspects of chocolate and chocolate experiences in Flanders and Brussels.

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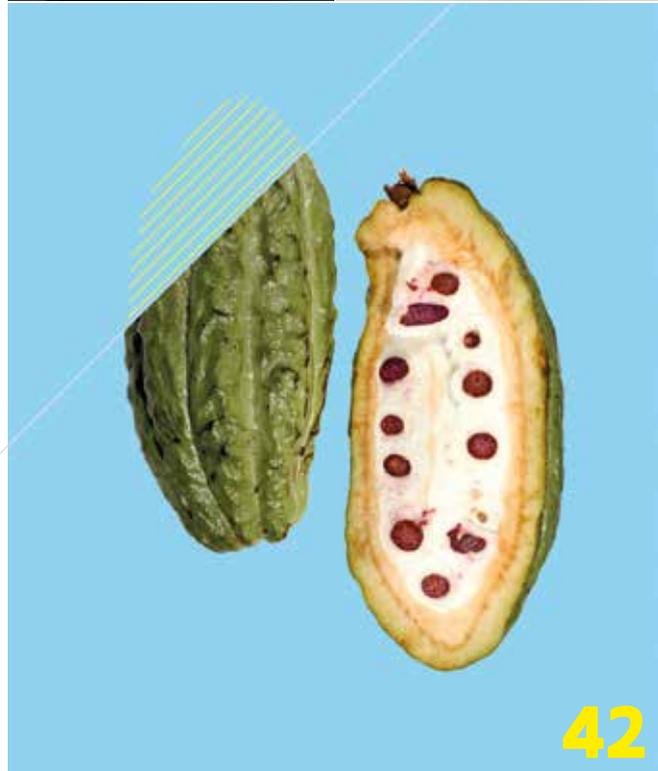
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6



18



42



49



60



68



78





HOW IS CHOCOLATE MADE?

1 FERMENTATION

Cocoa beans are harvested twice a year, in April and October. The seeds and pulp from the pods are then placed in a wooden fermentation bin.

2 WASHING

The beans are then washed to get rid of the pulp and other substances.

3 DRYING

After fermentation, the beans are spread out on large banana leaves, wooden floors or woven bamboo mats to dry.

4 STORAGE

The cocoa beans are then packed in packed in 60 kg (132 lb) strong jute sacks or stored in containers in bulk.

5 ROASTING

The cocoa beans are poured into a roaster and roasted while continuously moving at a temperature of no higher than 140°C (284°F).

6 CRUSHING AND GRINDING

After the beans have cooled down, they are crushed in a mill between two grinding cylinders. The crushed beans or nibs are then sieved.



7 MILLING

The cocoa nibs are ground even finer in cocoa mills. The frictional heat creates a liquid paste containing about 55% cocoa butter. This forms the basis for two products: cocoa butter and cocoa powder.

8 BLENDING AND MILLING

In order to create chocolate, other ingredients have to be added to the cocoa mass such as sugar, milk powder, cocoa butter, lecithin (soya oil), vanilla and other flavourings as desired. The mixture is then finely ground between steel cylinders which process the mass into a homogeneous, fluid mixture.

9 CONCHING

The next step is conching which converts the unprocessed mixture into the sought-after fine, elastic and sublime texture.

10 TEMPERING

In order to ensure that the chocolate hardens, melts in the mouth and is shiny, it needs to be tempered. So you end up with a homogenous chocolate mixture with good melting properties and a glossy shine. This is true Belgian chocolate.



A BRIEF HISTORY OF BELGIAN CHOCOLATE

17TH CENTURY



We find the first signs of chocolate trading in Belgium in 1635 in Ghent when the abbot of Baudeloo Abbey bought chocolate. Chocolate making was then mostly a sideline of pharmacists who sold it as a tonic.



19TH CENTURY



In 1840, Belgian chocolate maker Berwaerts sold the first pressed chocolate tablets, pastilles and figurines. It was around this time that several chocolate makers were founded that grew into large companies such as Neuhaus (1857), Côte d'Or (1883), Jacques (1896) and Callebaut (1911).

20TH CENTURY

THE CENTURY OF BELGIAN INVENTIONS

Four important inventions mark the history of Belgian chocolate: the invention of the praline and the ballotin, the introduction of the chocolate spread and the development of the transport of liquid chocolate.



In **1912**, Jean Neuhaus Jr, invented the praline, the first chocolate with a soft filling.

In **1915**, Louise Agostini, wife of Jean Neuhaus Jr, developed the first 'ballotin', a box in which pralines were packed.



In **1925** Charles Callebaut made one of the most important inventions: the transport of liquid chocolate.

In **1935** Basile Kestekidès, the nephew of the founder of Leonidas, invented the 'Manon', a large praline coated in white chocolate.



In **1936** Jacques launched the first filled chocolate bar. With praline.

Chocolate spread is also a Belgian invention: first launched by Côte d'Or in **1952**. Côte d'Or also boosted the reputation of Belgian chocolate internationally through a major campaign at the **1958** Brussels World's Fair.



21TH CENTURY



Belgian chocolate in Flanders and Brussels is world-wide appreciated for its quality. Belgian chocolate sellers in Flanders and Brussels are praised all over the world for their creativity and innovation.

WHAT MAKES BELGIAN CHOCOLATE SO UNIQUE?



1 THE FINE STRUCTURE

Belgian chocolate is ground so fine that it has a structure of just 15 to 18 microns.

2

HIGH COCOA CONTENT Belgian chocolate has a higher cocoa content than most foreign products.

3



3 PURE COCOA BUTTER

Belgian chocolate contains 100% cocoa butter.

4



4 THE SELECTION OF THE BEANS

Traditionally, Belgian chocolate makers have always used high-quality cocoa beans.

5



5 THE BELGIAN CHOCOLATE SECTOR IS VERY DIVERSE

Besides major players such as Callebaut and Belcolade, we also find medium-sized companies such as Godiva and Leonidas as well as lots of small chocolatiers and praline makers who spread the fame of Belgian chocolate.



BELGIAN CHOCOLATIERS ARE PARTICULARLY CREATIVE

Nowhere else in the world will you find such a great variety of new and above all delicious flavours and combinations. From classic pralines to bold and sophisticated interpretations with exotic flavours. Our chocolatiers are also true trendsetters in chocolate design.



7

CHOCOLATE IS AN ALL-ROUND EXPERIENCE IN BELGIUM

It's not just about buying chocolate. It's about a whole series of different, diverse experiences; from visiting chocolate museums, actual chocolate routes and walks to tastings with chocolatiers who are passionate about their craft and workshops where visitors can design their own chocolate.

8

IN 2007, THE 'BELGIAN CHOCOLATE CODE' WAS DEVELOPED.

This code ensures the Belgian chocolate actually comes from Belgium.



THE BELGIAN CHOCOLATE SECTOR EXPORTS ITS HIGH-QUALITY CHOCOLATE ALL OVER THE WORLD

Two thirds of both industrial chocolate and finished products are sent abroad.



THE LARGEST CHOCOLATE FACTORY IN THE WORLD.

The largest chocolate factory in the world is in Wieze, Belgium. Barry Callebaut produces around 270,000 tonnes from bean to chocolate every year, making him virtually the largest supplier of chocolate in the world. In Wieze you will also find the first of the 17 Chocolate Academies that have spread all over the world. It was recently fully rebuilt and is now the largest Chocolate Academy centre in the world.



MAP OF CHOCOLATE EXPERIENCES IN FLANDERS AND BRUSSELS



The following is a summary of all kind of chocolate experiences in Flanders and Brussels. For more information about these and other chocolate experiences, please consult our website www.visitflanders.com/en/themes/belgian_chocolate/index.jsp

OVERVIEW OF BRANDS, CHOCOLATIERS AND SHOPS

BRANDS

Belvas	Côte d'Or	Godiva	Neuhaus
Bruyere	Daskalides	Leonidas	Zaabär
Corné Port Royal	Jean Galler	Mary	

CHOCOLATIERS

BBYB	ANTWERP	SPEGELAERE CHOCOLATERIE	BRUGES	YUZU	GHENT
BURIE	ANTWERP	CHOCOLATERIE SUKERBUYC	BRUGES	BITTERSWEET	LEUVEN
THE CHOCOLATE LINE	ANTWERP	SWEERTVAEGHER	BRUGES	RAETS-PUTSEYS	LEUVEN
DEL REY	ANTWERP	BLONDEEL	BRUSSELS	TARTUFO	LEUVEN
ELISA PRALINES	ANTWERP	JEAN PHILIPPE DARCIS	BRUSSELS	GAUTHIER	MECHELEN
ERIK GOOSSENS	ANTWERP	DEBAILLEUL	BRUSSELS	SIJLAA	MECHELEN
PIERRE MARCOLINI	ANTWERP	LAURENT GERBAUD	BRUSSELS	BOON. THE CHOCOLATE EXPERIENCE	HASSELT
SWEERTVAEGHER	ANTWERP	PIERRE LEDENT	BRUSSELS	JAN ANDRIES	PROVINCE OF EAST FLANDERS
GÜNTHER WATTÉ	ANTWERP	MANON	BRUSSELS	BART VAN CAUWENBERGHE	PROVINCE OF EAST FLANDERS
BBYB	BRUGES	PIERRE MARCOLINI	BRUSSELS	CHOCOLADE-ATELIER VYVERMAN	PROVINCE OF EAST FLANDERS
THE CHOCOLATE LINE	BRUGES	PLANÈTE CHOCOLAT	BRUSSELS	CENTHO CHOCOLATES	PROVINCE OF FLEMISH BRABANT
DEPLA CHOCOLATERIE	BRUGES	VAN DENDER	BRUSSELS	CHOCOLATIER DUMON	PROVINCE OF WEST FLANDERS
CHOCOLATIER DUMON	BRUGES	WITTAMER	BRUSSELS	CHOCOLATIER M	PROVINCE OF WEST FLANDERS
PIERRE MARCOLINI	BRUGES	JOOST ARIJS	GHENT	PIERRE MARCOLINI	PROVINCE OF WEST FLANDERS
THE OLD CHOCOLATE HOUSE	BRUGES	HD GHENT	GHENT	SWEERTVAEGHER	PROVINCE OF WEST FLANDERS
PRALINETTE	BRUGES	VAN HECKE F EN ZOON	GHENT	VAN PARIJS	PROVINCE OF WEST FLANDERS
ROOSE CHOCOLATERIE	BRUGES	VAN HOOREBEKE	GHENT	VERCRUYSSSE	PROVINCE OF WEST FLANDERS

SHOPS

CHOCOLATE STORE	ANTWERP	ELISABETH	BRUSSELS	FACTORY SHOP GODIVA	BRUSSELS
CHOCOPOLIS	BRUSSELS	PASSION CHOCOLAT	BRUSSELS	FACTORY SHOP NEUHAUS	BRUSSELS

CHOCOLATE MUSEUMS AND EVENTS

CHOCOLATE MUSEUMS

CHOCO STORY	BRUGES	BELGIAN CHOCOLATE VILLAGE	BRUSSELS	CHOCO STORY BRUSSELS	BRUSSELS
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CHOCOLATE EVENTS

SALON DU CHOCOLAT	BRUSSELS	ANTWERP CHOCOLATE WEEK	ANTWERP
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DEMOS (WITH TASTINGS) AND WORKSHOPS

DEMOS

GOOSSENS CHOCOLATIER	ANTWERP	CONCEPT CHOCOLATE	BRUSSELS	ZAABÄR	BRUSSELS
QUETZAL DE CHOCOLADEBAR	ANTWERP	LAURENT GERBAUD	BRUSSELS	SWEETSCOMPANY	THE PROVINCE OF WEST FLANDERS
BITTER ZOET	ANTWERP	PLANÈTE CHOCOLAT	BRUSSELS		

WORKSHOPS

CHOCO STORY	BRUGES	ZAABÄR	BRUSSELS	CHOCOLA-TUTI	LEUVEN
CONCEPT CHOCOLATE	BRUSSELS	ATELIER PLUS	GHENT	SJOLAA	MECHELEN
LAURENT GERBAUD	BRUSSELS	FOCUS FLANDERS	GHENT	SWEETSCOMPANY	THE PROVINCE OF WEST FLANDERS
PLANÈTE CHOCOLAT	BRUSSELS	CAMELEON EVENTS	LEUVEN	BOON. THE CHOCOLATE EXPERIENCE	PROVINCE OF LIMBURG

CAFES AND TEA ROOMS SPECIALISING IN CHOCOLATE

DEL REY	ANTWERP	BLONDEEL	BRUSSELS	LEONIDAS CHOCOLATES EN CAFÉ	GHENT
QUETZAL	ANTWERP	LAURENT GERBAUD	BRUSSELS	QUETZAL	GHENT
GUNTHER WATTÉ	ANTWERP	NEUHAUS	BRUSSELS	CHOCOLATO	GHENT
DE PROEVERIE	ANTWERP	WITTAMER	BRUSSELS	QUETZAL	LEUVEN
THE OLD CHOCOLATE HOUSE	ANTWERP	HUIZE COLETTE	GHENT	BOON. THE CHOCOLATE EXPERIENCE	PROV. OF LIMBURG

GUIDED CHOCOLATE WALKS

CHOCOLATE WALKING		CHOCOLATE WALK	BRUSSELS	BEER AND CHOCOLATE' GUIDED WALK	BRUSSELS
TOUR OF ANTWERP	ANTWERP	CHOCOLATE CITY GAME	BRUSSELS	THE 'ALL CHOCOLATE' EXPERIENCE	BRUSSELS
A CHOCOLATE ADVENTURE	ANTWERP	VISIT THE SABLON AND SURROUNDINGS		THE GREAT DISCOVERY TOUR	
TASTE THE CITY IN CHOCOLATE	ANTWERP	WITH TASTING OF BEER, CHOCOLATE		OF BELGIAN CHOCOLATE	BRUSSELS
CHOCOLATE WALKING TOUR		AND CHAMPAGNE	BRUSSELS	SWEET SABLON	BRUSSELS
AND CHOCOLADE WORKSHOP	BRUGES	BRUSSELS CHOCOLATE	BRUSSELS	CHOCOLATE WALK AND EXPERIENCE	
BEER, CHOCOLATE AND BELGIAN FRIES	BRUGES	THE CHOCOLATE ROUTE	BRUSSELS	IN GHENT	GHENT
SWEET STROLL WALK	BRUGES	CHOCOLATE, BRUSSELS' BLACK GOLD		COFFEE, SHOPPING AND CHOCOLATE	GHENT
CHOC! AROUND THE CLOCK!	BRUGES	GOURMET TOUR/RALLY - DISCOVER		CHOCOLATE WALK IN LEUVEN	LEUVEN
BRUSSELS CHOCOLATE WALK:		BRUSSELS AND CHOCOLATE	BRUSSELS	HIGHLIGHTS & HIDDEN	
ONWARDS AND UPWARDS!	BRUSSELS	SWEET GUIDED WALK	BRUSSELS	CHOCOLATE CORNERS	LEUVEN





OVERVIEW OF BRANDS, CHOCOLATIERS AND SHOPS



BRANDS

BELVAS

www.belvas.be

Belvas makes 100% organic and Fairtrade truffles and pralines. It is renowned for the taste of its chocolates and its social commitment. The chocolate maker has won many prizes, including 'most ecological micro-company of Europe', awarded by the European Commission

BRUYERRE

www.bruyerre.eu

With the best ingredients and the most sophisticated recipes, Bruyerre has developed a range of handmade chocolates famous for their fillings, including hazelnut praline, ganache and gianduja. Bruyerre knows no limits and exports all over the world.

CORNÉ PORT ROYAL

www.corneportroyal.com

In 1932, young pâtissier Maurice Corné set up shop as a chocolatier in Brussels. Very soon he had a 30-strong team working for him, counting among his loyal customers several celebrities, including Maurice Chevalier. In 1935, Maurice Corné created the 'Manon Sucré' which is now a permanent fixture in Belgium's cultural heritage. The Manon Sucré is a delicious praline which combines the smoothness of cream with crisp nougatine and the tang of fresh walnuts. Today, with 80 years of experience behind it, Corné Port-Royal continues in its tradition of authentic recipes and gourmet artisan expertise. The team of artisans work daily to prepare chocolates whose recipes have remained unchanged for almost a century!



CÔTE D'OR

www.cotedor.be

On 24 April 1883 Charles Neuhaus registered the Côte d'Or brand. A Belgian icon was born! The first Côte d'Or chocolate was made from cocoa beans from the Gold Coast, now Ghana, and given the familiar elephant logo. The first bar was created in 1911. The famous Côte d'Or packaging was also launched. From their beginnings, these chocolate bars have grown into an assortment comprising dozens of new products and flavours.

Including the Mignonnette, Bouchée, Chokotoff, biscuit bars or the launch in 1990 of the Sensations range, the intensely flavoured chocolate for connoisseurs including Noir de Noir, Noir Intense and Noir Brut. All of these chocolate delights stem from Côte d'Or's expertise and passion for the chocolate product. The reasons for its success are obvious: cutting-edge craftsmanship, faithfulness to a unique intense flavour and the original recipe (high cocoa content and impeccable, consistent quality of the beans) and a constant search for new ideas, with the accompanying successful product innovations. And last but not least: Mondelez International group's respect for Belgian know-how has ensured that the quality of Côte d'Or chocolate is maintained and internationally renowned.

DASKALIDES

www.daskalides.com

Daskalidès, a striking personality. Prodromos Daskalidès laid the foundation in 1931 of an undisputed reference in the world of chocolate making. This is the year when he opened

his very first pastry shop in Ghent. The number of Daskalidès shops, renowned for their delicious pralines, soon grew. The next generations built on this success and managed to tempt the foreign markets with Daskalidès' unique flavors and traditional recipes. Today, Daskalidès is an unmistakable benchmark in the world of chocolate. Excellent quality, fantastic taste, original creations and modern packaging underline Daskalidès' young and attractive character. With a broad range of luxury products and a trendy shop concept Daskalidès is entering a brilliant future.

JEAN GALLER

www.galler.com

Jean Galler was born into a luxury dessert environment. He liked working in the family confectioner's shop founded by his grandfather in 1930. At 16 years old he was inspired by chocolate. He was fascinated by this living material. He experimented and created. To develop his knowledge and discover new flavours, he studied in Basel (Switzerland), then with Gaston Lenôtre in Paris. At 21 years old, he launched his own enterprise. 35 years later, the foundations of the company remain the same: passion for chocolate, pride in perfection and constant creativity. Today, Jean Galler and his team design and produce all kinds of pralines, ice creams, pâtisserie, filled chocolate bars, as well as chocolate tablets, Cat's tongues (cartoon cats moulded from chocolate), spreads, bite-sized chocolates and other products.



GODIVA

www.godiva.be

The Godiva Chocolatier story is the story of a craftsman chocolate maker, whose name has become a symbol of luxury and prestige the world over. It all started in Brussels in 1926, when Pierre Draps senior created his first praliné chocolates in the small workshop of his Brussels home. The family chose the evocative name “Godiva”, being inspired by the passion and generosity of Lady Godiva from the old English legend. The business continued to grow and a flagship store was opened in Brussels’ iconic Grand Place. Godiva now has a presence in over 80 countries worldwide. Godiva has become synonymous with sophistication and innovation. Godiva’s Chefs Chocolatiers combine amazing flavours with fine textures. They use their expertise to create masterpieces out of the finest ingredients.

LEONIDAS

www.leonidas.com

Generosity, freshness and ‘making pralines accessible to all’ make up Leonidas’ philosophy. For over a hundred years, Leonidas has enabled the world to share in the generosity of magnificent chocolates, with an assortment of over 100 different varieties in stores all over the world. Leonidas guarantees the freshness and quality of its chocolates. They are manufactured using traditional methods from only the finest ingredients. Only pure cocoa butter is used for the shell together with 100% natural ingredients. All other components are also carefully chosen. Based on the philosophy of ‘making pralines accessible to all’, Leonidas continues to create original and gourmet products in a spirit of togetherness, closeness and sharing.

MARY

www.mary.be

In 1919, chocolate-loving Mary Delluc set up a business in Brussels that was destined to become the Mary Chocolaterie. She pursued excellence and quality, a goal which then became a legacy. She and her master chocolatier frequently dreamed up new recipes. Mary’s key concern may be with the quality of the raw materials and the chocolates produced but her extraordinary refinement is also reflected in the way her products are presented, from the chocolate boxes to the window displays. It was in 1942 that Mary was awarded the title of “Certified Royal Warrant Holder of Belgium” for the first time, before receiving it again in 1990 and 1994. As part of an efficiency drive, the production facility was established at the famous Arsenal site in 2009. In 2011 the decision was taken to strike a harmonious balance between modernity and a respected past: all the components of Mary’s history can be discovered in the shops. This is reflected in the selection of raw materials, paying respect to the founder’s recipes, packaging and customer service.



NEUHAUS

www.neuhauschocolates.com

Neuhaus is passionate about creating exquisite chocolates. The chocolatier handles top-quality ingredients with over 155 years of knowhow and craftsmanship. Luxurious gift boxes make their creations a pleasure to both give and receive. When Jean Neuhaus arrived in Brussels in 1857, he opened his apothecary store in the prestigious Queen's Gallery. To make the taste of his medicines more enjoyable, he covered them in a layer of chocolate. His grandson, Jean Neuhaus Jr., inherited his passion for chocolate. He had the idea of replacing the medicine inside the chocolate with delicious fillings and thus, in 1912, he invented the first 'praline' or filled chocolate. A few years later, the wife of Jean Neuhaus Jr. invented the ballotin box, an elegant wrapping that elevated chocolate to a luxury gift. The passion of Jean Neuhaus for chocolate is still strongly present in the wide range of Neuhaus chocolates today. Each praline is graced with its own shape, flavour and name. All Neuhaus chocolates are made in the chocolate ateliers in Brussels, Belgium.

ZAABÄR

www.zaabar.be

Zaabär invites the chocolate lover to an enchanting journey to the land of flavors and fragrances in the planets. A sophisticated escape an amazing ballad. Zaabär gathered for him the exciting succulences distant spices, herbs, seductive flowers, tempting fruits with the pure joy of a rich fine Belgian chocolate. Since antiquity, these gifts of nature have so many bodied luxury goods as medicines. Zaabär continues this tradition. Zaabär offers a wide selection of chocolate and tablets. Open, smell, taste and escape yourself in the fascinating world of ... Zaabär. Taste the world!



CHOCOLATIERS

ANTWERP

BBYB

Schijnwerkersstraat 15, 2000 Antwerp T +32 (0)3 225 02 00 E antwerpen@bbyb.be W www.bbyb.be

BbyB brings a dash of haute couture to Belgian chocolate. More than twenty new taste experiences whisk you away on a voyage of discovery. The innovative combinations lead to unexpected taste dimensions and lift this regional product to a higher plane. From intense to playful and smooth, but always exceptional. With BbyB you enjoy chocolate and confectionery elegance, prepared by Michelin chef Bart Desmidt and master chocolatier Jan Verleye.



BURIE

Korte Gasthuisstraat 3, 2000 Antwerp

T +32 (0)3 232 36 88 **E** lieven@burie.be

W www.burie-chocoladepralines-antwerpen.be

In 1962 Hans Burie opened his chocolate shop in the heart of Antwerp. From the start, quality and skill were the main ingredients. Hans Burie became famous not only for his fine pralines but also for his chocolate sculptures that he put on display. After his death in 2000, his son Lieven took over the business. The tradition remains intact today. Every month, new creations are unveiled: from Antwerp City Hall to a Flandria boat and animals such as tigers and snakes to the White House to mark President Obama's visit to Belgium.

creativity extends further than taste alone. He taught the Rolling Stones to sniff chocolate with a Chocolate Shooter he designed himself and invented the chocolate lipstick that has livened up many a dinner party! A chocolate from The Chocolate Line is an experience for all the senses. The counter loaded with black gold offers so many convincing reasons to sin and enjoy. Pious paintings on the wall reach gold-bordered and floor to ceiling to heavy crystal chandeliers. Luxury, enjoyment and devotion. God is a chocoholic. Chocolate becomes gastronomy on Napoleon's stove.

THE CHOCOLATE LINE

Paleis op de Meir 50, 2000 Antwerp

T +32 (0)3 206 20 30 **E** info@thechocolateline.be

W www.thechocolateline.be

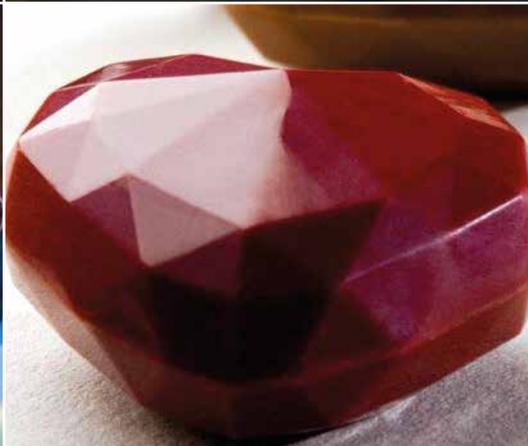
Dominique Persoone is a legend at home and abroad. He soon made a name for himself as the ultimate innovator in the chocolate world, drawing on his gastronomic skills and scientific knowledge of food pairing to come up with the latest amazing flavour combinations. He is famous for designing unique chocolate creations for restaurants with global reputations. His sense of

DEL REY

Appelansstraat 5, 2000 Antwerp

T + 32 (0)3 232 51 09 **E** info@delrey.be **W** www.delrey.be

For over sixty years chocolate lovers have flocked to DelRey in Antwerp. Every day, top chocolatiers and pastry chefs make exclusive, handmade chocolates, biscuits, cakes and ice-cream gateaux. What makes DelRey so special is the superb attention to detail. DelRey makes both classic products and unique creations and is constantly seeking the perfect balance between flavour and volume. There are more than 90 different shape and flavour varieties. In the 'Chocolate Lounge' next to the shop you can enjoy a sweet dessert.



ELISA PRALINES

Grote Markt 2, 2000 Antwerp

T +32 (0)3 231 87 58 E info@elisa-pralines.com

W www.elisa-pralines.com

Elisa Pralines is a little chocolate oasis in the shadow of the cathedral. Besides an extensive range of handmade pralines and truffles, you will also find candied fruit dipped in chocolate, Antwerp Hands and of course many other treats.

ERIK GOOSSENS

Isabellalei 6, 2018 Antwerp

T +32 (0)3 239 13 10 E info@goossens-chocolatier.com

W www.goossens-chocolatier.com

Chocolatier Goossens' philosophy is simple. They produce handmade chocolates without using vegetable oils, animal fats or artificial additives. The freshest top quality ingredients make for an excellent taste experience! Chocolate pure and simple - that's Eric Goossens' trademark. His assortment also includes Antwerp Hands filled with marzipan and Elixir d'Anvers and diamonds created from the finest chocolate.

PIERRE MARCOLINI

Kelderstraat 3, 1000 Antwerp

T + 32 (0)3 226 50 01 E info@marcolini.be

W www.marcolini.be

Transforming the best cocoa beans into delicate couverture chocolate to heighten the pleasure of chocolate lovers: that's Pierre Marcolini's mission. Marcolini is a taste designer who pushes the boundaries on a daily basis, exploiting the evolution of tastes in the quest for a lighter taste experience while also introducing greater complexity and more texture. Marcolini blends aromas to create unparalleled taste sensations. Each chocolate is like a shrine, whether we are talking about pralines, truffles, discs, macaroons or other sweet creations. Excellence is the norm. Pierre Marcolini acquired fame and prestige as a pastry chef by winning the World Pastry Cup in 1995 in Lyon and the European Pastry Cup in 2000 in Rome. Marcolini is based in Brussels, but has also opened stores in other Belgian cities in the last few years. Chocolate lovers can book a tasting session at Marcolini's shop in Antwerp and for a small price sample two creations, perhaps with a cup of hot chocolate, coffee or tea, while listening to a short talk about pralines and the Marcolini chocolate company.



SWEERTVAEGHER

Groendalstraat 8, 2000 Antwerp

T +32 (0)3 226 36 91 **E** info@sweertvaegher.be

W www.sweertvaegher.be

The story begins in Ieper (Ypres) in 1933 and shifts to Bruges in 1950. Sweertvaegher is still proud of the tradition, expertise and quality of olden days. Every two days, a completely new assortment appears. Some of the recipes still date back to the old days. The butter truffles are still made in exactly the same way as they were 70 years ago. Do not expect any innovative trendy chocolate here, but instead reliable quality that was already earning its reputation many years ago. One of the specialities is the 5 gram pralines, perfect copies of their big brothers.

GÜNTHER WATTÉ

Steenhouwersvest 30, 2000 Antwerp

T +32 (0)3 293 58 94 **E** gunther.watte@telenet.be

Günther Watté studied business and trained as a confectioner/pastry chef and window-dresser. After working for 15 years in his parents' patisserie, he decided to open his own chocolate cafe in Antwerp. It became the Günther Watté Chocolate Cafe: a unique cafe for foodies, those with a sweet tooth and fashionistas who expect a little bit extra from their coffee break. Watté offers a wide range of coffees, teas, pralines, dessert wines, cakes and of course chocolate, to take away or eat in luxurious surroundings. A visit is a feast for the senses: taste, smell and a delight for the eyes.





BRUGES

BBYB

Sint-Amandsstraat 39, 8000 Bruges

T +32 (0) 50 70 57 60 E shop@bbyb.be

W www.bbyb.be

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THE CHOCOLATE LINE

Simon Stevinplein 19, 8000 Bruges

T +32 (0)50 34 10 90 E info@thechocolateline.be

W www.thechocolateline.be

Dominique Persoone is a legend at home and abroad. He trained as a chef at the “Ter Groene Poorte” culinary academy but soon made a name for himself as the ultimate innovator in the chocolate world, drawing on his gastronomic skills and scientific knowledge of food pairing to come up with the latest surprising flavour combinations. He is famous for designing unique chocolate creations for restaurants with global reputations. His sense of creativity extends further than taste alone. He taught the Rolling Stones to sniff chocolate with a Chocolate Shooter he designed himself and invented the chocolate lipstick that has livened up many a dinner party! But despite this high rock ‘n’ roll content, The Chocolate Line, Dominique Persoone’s shop, naturally remains the address par excellence for gastronomic pralines. In this shop, Dominique Persoone and Fabienne De Staerke treat gourmets, foodies, top chefs, tourists and anyone who drops by to exciting chocolate creations. The Chocolate Line is craftsmanship and rock ‘n’ roll. Small handcrafted flavour explosions swing out of the romantic shop in search of nostalgia and acrobatics.





DEPLA CHOCOLATERIE

Mariastraat 20, 8000 Bruges

T +32 (0)50 33 49 53 E pol.depla@poldepla.be

W www.poldepla.be

The sleek, contemporary interior suggests otherwise, but Chocolaterie Depla was established in 1958, by the father of Pol Depla who runs the establishment today. Although this chocolate shop is right in the middle of the busy tourist centre, it has long been a favourite of a great many Bruges residents. Pol Depla is earning plenty of success by turning out inventive artisanal chocolate designs. For example, a complete toolkit made of chocolate, from hammer and chisel to pliers. And yet the truffles, white manons and elegant flower pralines also unfailingly know how to charm.

CHOCOLATIER DUMON

Simon Stevinplein 11, Eiermarkt 6, Walstraat 6, 8000 Bruges

T +32 (0)50 33 33 60 T +32 (0)50 34 62 82 T +32 (0)50 34 00 43

E info@chocolatierdumon.be

W www.chocolatierdumon.be

Chocolaterie Dumon, the unique, ultra-trendy concept store on Simon Stevinplein, is the brainchild of chocolatier Stephan Dumon. It is a harmonious place where chocolate lovers can enjoy an Italian espresso with homemade chocolates and hot chocolate made with pure chocolate. A little further away, on the Eiermarkt, the smaller, more classical little brother is doing lovely work. This is not one of the most photographed places in Bruges for nothing. On picturesque Walplein, near city brewery De Halve Maan and the Beguinage you will find the third shop. At all three addresses you will find a wide variety of chocolate bars with spices, nuts and fruits and new trendy pralines with a dash of cuberdon, blood orange, grapefruit, limoncello and verbena. Something unique is the chocodip, a hot chocolate milk stick with a variety of flavours such as Bruges Swan, cinnamon and even Jamaica Rum. All this is the result of a 20-year passion for chocolate.



PIERRE MARCOLINI

Markt 11, 8000 Bruges T +32 (0)50 34 98 10
E info@marcolini.be W www.marcolini.be

Transforming the best cocoa beans into delicate couverture chocolate to heighten the pleasure of chocolate lovers: that's Pierre Marcolini's mission. Marcolini is a taste designer who pushes the boundaries on a daily basis, exploiting the evolution of tastes in the quest for a lighter taste experience while also introducing greater complexity and more texture. Marcolini blends aromas to create unparalleled taste sensations. Each chocolate is like a shrine, whether we are talking about pralines, truffles, discs, macaroons or other sweet creations. Excellence is the norm. Pierre Marcolini acquired fame and prestige as a pastry chef by winning the World Pastry Cup in 1995 in Lyon and the European Pastry Cup in 2000 in Rome. Marcolini is based in Brussels, but has also opened stores in other Belgian cities in the last few years. Chocolate lovers can book a tasting session at Marcolini's shop in Antwerp and for a small price sample two creations, perhaps with a cup of hot chocolate, coffee or tea, while listening to a short talk about pralines and the Marcolini chocolate company.

THE OLD CHOCOLATE HOUSE

Mariastraat 1, 8000 Bruges T +32 (0)50 34 01 02
E info@oldchocolatehouse.be W www.oldchocolatehouse.be

This family company, founded by Françoise Thomaes and her children Barbe and Bram, boasts an impressively extensive assortment of chocolate and other sweet creations. In the tearoom, visitors can enjoy the famous hot chocolate and homemade treats.

PRALINETTE

Wollestraat 31B, 8000 Bruges
T +32 (0)50 34 83 83 E info@pralinette.be
W www.pralinette.be

'Pralinette' was established in 1992 when Fangio De Baets graduated from culinary academy "Ter Groene Poorte" as a master confectioner and chocolatier. Over the years, the shop has built a reputation as a traditional "top chocolaterie". Everything is still made by hand in the shop

in the heart of Bruges. The chocolates are made with passion and skill and a joy for the eye and the tongue. In the shop, visitors can look into the “state-of-the-art workshop” where our pralines and truffles are made every day. Fangio De Baets was selected as a chef for the World Expo in Shanghai in 2010 and created his own original chocolate in 2013.



ROOSE CHOCOLATERIE

Steenstraat 47, 8000 Bruges

T +32 50 33 23 30 W www.chocolaterieroose.be

For some 20 years, Chocolatier Roose has been the place to go for anyone who wants a wonderful slab of chocolate. No ten-a-penny chocolates, but original handmade chocolate slabs lavishly sprinkled with ginger, papaya, spiced biscuits, strawberries, plums, fruits of the forest and even Smarties. True chocolate fans will opt for the half kilo slab, whilst the rest will stick to a prudent 100 grams.



SPEGELAERE CHOCOLATERIE

Ezelstraat 94, 8000 Bruges

T +32 50 33 60 52 T +32 486 84 11 59

E info@chocolateriespegelaere.be

Chocolatier Spiegelaere is described by those in the know as Bruges’ best-kept secret. This chocolate shop has the longest family tradition in the making of chocolate, and that’s saying something in a city such as Bruges. You rarely find tourists here, but a lot more Bruges residents and anyone who ever finds the shop is sure to faithfully come back. The name itself perhaps does not ring a bell, but the famous chocolate bunches of grapes, filled with marzipan or a praline centre, undoubtedly do. Bruges chocolate Cobblestones, a reference to the notorious cobblestones that adorn the streets of Bruges, are a must for those with a passion for chocolate.





CHOCOLATERIE SUKERBUYC

Katelijnestraat 5, 8000 Bruges T +32 (0)50 33 08 87 E info@sukerbuyc.be W www.sukerbuyc.be

Artisan chocolate maker established in 1977 in the heart of the historic town Centre of Bruges, currently running a chocolate workshop, store and adjoining coffee shop. Over the years, Chocolaterie Sukerbuyc has developed into one of Bruges' most reputed artisan chocolate-makers. No compromises made as to the time-honoured, jealously-guarded recipes, the finest-quality ingredients and the dedication to a traditional craft manufacturing process. Impressive everyday and seasonal range of over 90 chocolates and chocolate specialities (drops, truffles, candied ginger and orange rinds, mendiants, seashells and the iconic Lace selection of crispy chocolate thins). Exclusive boxes of chocolate, completely edible, filled with a selection of chocolates are the perfect gift. Breadth of choice in pack formats: from ballotin favour boxes to luxury packagings (e.g. the upscale range of tins, featuring atmospheric images of Bruges).



SWEERTVAEGHER

Philipstockstraat 29 8000 Bruges

T +32 (0)50 33 83 67

E info@sweertvaegher.be

W www.sweertvaegher.be

The story begins in Ieper (Ypres) in 1933 and shifts to Bruges in 1950. Sweertvaegher is still proud of the tradition, expertise and quality of olden days. Every two days, a completely new assortment appears. Some of the recipes still date back to the old days. The butter truffles are still made in exactly the same way as they were 70 years ago. Do not expect any innovative trendy chocolate here, but instead reliable quality that was already earning its reputation many years ago. One of the specialities is the 5 gram pralines, perfect copies of their big brothers.



BRUSSELS

BLONDEEL

Vismarkt, Baksteenkaai 24 & 36, Strostraat 32, 1000 Brussels

T + 32 (0)2 502 21 31, + 32 (0)2 511 75 00

E info@frederic-blondeel.be

W www.frederic-blondeel.com

In his factory in Beauvoorde, West Flanders, Frederic Blondeel makes a wide assortment of exquisite pralines, tablets, chocolate paste and jams. Besides classic pralines, he also creates bold combinations, successfully mixing ingredients such as clove and raspberry or blackcurrant and cardamom. To produce the traditionally made chocolates, he relies on a team of experienced chocolatiers. In his shop in Brussels, lovers of chocolate and other sweet treats will find a wide assortment of quality products including coffees, teas, jams, biscuits, macaroons and various types of chocolate. They can taste the majority of these products in the pleasant and peaceful tearoom at the shop on the lively Fish Market.

JEAN PHILIPPE DARCIS

Boterstraat 40, 1000 Brussels

T + 32 (0)2 502 14 14 **E** info@darcis.com

W www.chocol-at.be **W** www.darcis.com

For Jean-Philippe Darcis, chocolate is more than a profession - it's a vocation. He honed his skills and creativity by learning from the greatest in the business, while doing internships and training with Lenôtre, Belouet, Wittamer, Richard... Melding tradition, creativity and consummate skills, he re-invents ingredients and uses them in subtle recipes producing noble, refined flavours and aromas. Jean-Philippe Darcis sees his mission in this world as to create new flavours every day and encourage you

to go on a journey. In the past 10 years he has won several awards and represented Belgium at the Shanghai World Expo in 2010. Carrés, pralines, macaroons and other sweet creations await chocolate lovers in the central Brussels shop.

DEBAILLEUL

Ganshorenstraat 27-39, 1081 Brussels

T +32 (0) 2 411 96 31 **E** info@debailleul.com

W www.debailleul.info

Sophistication, authenticity and timeless elegance are the hallmarks of Debailleul's chocolate creations. They're not only a pleasure to taste, but have a unique elegance that's both stylish and subtle with a dash of arrogance, without taking ourselves too seriously. These unique products are made by two outstanding master chocolatiers. A delight for the eyes as well as the tastebuds.

LAURENT GERBAUD

Ravensteinstraat 2D, 1000 Brussels

T + 32 (0)2 511 16 02 **E** info@chocolatsgerbaud.be

W www.chocolatsgerbaud.be

Laurent Gerbaud is an artisanal chocolatier who has been marrying chocolate, fruits and spices for 11 years. During a prolonged stay in China, he discovered the rich realm of Asian tastes and smells and began to coat delicious kumquats (small candied oranges) with dark chocolate: an unexpected delicacy. Back in Belgium he passionately continued to create tasty combinations. The ingredients that compose each of his creations are all selected among the best of their kind, and each delicacy is handmade.



The Laurent Gerbaud logo features a red seal with the word 'chocolate' in Chinese. These creations are presented in sophisticated packaging that visually enhances each product and turns them into irresistible temptations: precious gifts or a marvellous personal treat.

PIERRE LEDENT

Boterstraat 19, 1000 Brussels

T + 32 (0)2 513 99 14 **E** info@pierreledent.be

W www.pierreledent.be

Pierre Ledent's talent was revealed in 1994 in Tokyo when he won the gold medal at the "International Contest for Young Confectioners, Ice Cream and Chocolate Makers". Since then, he has not stopped looking for new combinations of flavours with which to delight foodies. For his amazing handmade creations Pierre Ledent uses exclusively chocolate from controlled origin, containing at least 70% cocoa. The result is a stylish collection of beautiful chocolates with evocative names such as Rosa, Gigi, Starlet, Volcan, Pamela and Rocher Noir. All ingredients used in his recipes have been carefully selected for the highest quality. Ledent's other great love is French almond biscuits (or macaroons).

MANON

Congresstraat 24, 1000 Brussels

T +32 (0)2 217 64 09 **E** info@chocolatiermanon.com

W www.chocolatiermanon.com

Manon Chocolates contain only the highest quality ingredients. They are totally handmade. Our amusingly named chocolates await you at our little shop: Sputnik, Bouchon, Tyrolienne, Escargots, Marguerite, Pagode and Serpentins. Master chocolatier Manon is carrying on the tradition that began in the last century. He creates each praline using traditional methods, adding subtle aromas and flavours. Some chocolates have three different recipes. Their exclusively natural ingredients give Manon chocolates a unique freshness and quality.

PIERRE MARCOLINI

Minimienstraat 1, Koninginnegalerij 21, 1000 Brussels

T + 32 (0)2 514 12 06 **T** +32 (0)2 502 35 67

E info@marcolini.be **W** www.marcolini.be

Transforming the best cocoa beans into delicate couverture chocolate to heighten the pleasure of chocolate lovers: that's Pierre Marcolini's mission. Marcolini is a taste designer who pushes the boundaries on a daily basis, exploiting the evolution of tastes in the quest for a lighter taste experience while also introducing greater complexity and more texture. Marcolini blends aromas to create unparalleled taste sensations. Each chocolate is like



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PLANÈTE CHOCOLAT

Lombardstraat 24, 1000 Brussels

T +32 (0)2 511 07 55 **E** planetechocolat@skynet.be

W www.planetechocolat.com

Planète Chocolat is a team of passionate chocolate lovers who remain true to the quality standards of Belgian chocolate and make their chocolates from 100% pure cocoa butter with no preservatives or artificial colourings. To complement their classic assortment, they seek out new flavours, developing new shapes. In the shop in Rue du Lombard, between the Grand Place and the Manneken Pis, visitors will find chocolates made from classic and original ingredients, truffles, unusual flavours and gift ideas. Why not impress your friends and family with a bunch of chocolate flowers!

VAN DENDER

Leuvensesteenweg 316, 1030 Brussel

T + 32 (0)2 734 18 67

W www.vandender.eu

As a small boy, Herman watched his father in amazement as he worked his magic with chocolate and cakes, showing incredible skill. This was also to become his "vocation"... Herman laid the academic foundations for his trade as a patissier/chocolatier in Antwerp, and apprenticeships in Switzerland, France and Japan refined his skills. His skills were acknowledged being appointed as purveyor to the royal household and as the president of the World Chocolate Masters 2013. The pralines, crafted in Belgium, can be found at various sales outlets in a number of the large cities, including Tokyo, Osaka etc. in Japan. Recently in 2014, Herman has started, his own chocolate factory, from "bean to bar".

WITTAMER

Grote zavel 6-12-13, 1000 Brussels

T + 32 (0)2 512 37 42 **E** wittamer@wittamer.com

W www.wittamer.com

La Maison Wittamer, established in 1910 by Henri Wittamer, has always brought the best out of chocolate at its atelier to produce magnificent creations. Wittamer has many more culinary strings to its bow, including macaroons, ice cream and pâtisserie. Apart from being a Royal Warrant Holder of Belgium, Wittamer's cutting-edge craftsmanship is also recognised in other countries. There has been a tearoom at the shop in Place du Grand Sablon since 1950. No excuse is needed to enjoy the view over the Sablon while enjoying one of the Wittamer specialities!



DSTARIJS

RIE & CHOCOLATERIE





GHENT

JOOST ARIJS

Vlaanderenstraat 24, 9000 Ghent

T +32 (0)9 336 23 10 E info@joostarijs.be

W www.joostarijs.be

Joost Arijs followed a patisserie course at Ter Groene Poorte in Bruges, and worked for well-known patissiers, such as Mahieu and Marc Ducobu, before joining top Belgian restaurant 'Hof Van Cleve' as chef patissier. Joost Arijs is a creative patissier/chocolatier who brings new flavours, perfectly blending a spirit of innovation with a quest for perfection.

HD GHENT - BY HILDE DEVOLDER CHOCOLATIER

Brugstraat 43, 9000 Ghent

T +32 (0)9 269 02 00

E info@hildedevolderchocolatier.be

Hilde Devolder's motto is: I love chocolate, I love art, I love beauty. So I try to combine all of that in what I make with chocolate in my shop in Ghent. And you? Do you like chocolate? Handmade mini-pralines made in house using Valrhona, Casa Luker, AMMA, Marou ... chocolate.

VAN HECKE F EN ZOON

Koestraat 42, 9000 Ghent

T +32 (0)9 225 43 57 E info@chocolaterievanhecke.be

W www.chocolaterievanhecke.be

In 1937, grandfather Florent Van Hecke opened a chocolate shop in Koestraat in Ghent. Driven by the same passion, his son Arthur succeeded his father. In 1988, his son Florent, the third generation, took over the business. Being passionate about chocolate making, Florent decided to enlarge the shop. Following the refurbishment, cakes, pastries and ice creams were soon added to the range. The patisserie, mainly specialising in elaborate chocolate cakes, soon became a great success. Five years ago, Stephen became a partner in the business. In June the shop was extended to include a charming tearoom and terrace. Chocolate workshops are also organised on request. After 75 years and the emergence of the 4th generation, the business' mission remains to deliver high-quality products that give chocolate lovers 'A Taste Of Enjoyment In Life'.



VAN HOOREBEKE

Jan Breydelstraat 1, Sint-Baafsplein 15, 9000 Ghent

T + 32 (0)9 224 25 10

E info@chocolatesvanhoorebeke.be

E lvh@chocolatesvanhoorebeke.be

W www.chocolatesvanhoorebeke.be

Chocolate maker Luc Van Hoorebeke has been a Ghent institution since 1982. His son Cédric inherited his father's love of chocolate, trained as a chocolate maker and is living out his passion for chocolate in his father's business. Together they are 'Chocolaterie Van Hoorebeke'. Father and son make a sophisticated assortment of pralines and other creations the traditional way, using the finest cocoa and top quality ingredients. Chocolate lovers can buy their chocolate from either Jan Breydelstraat on the Korenlei or Sint Baafsplein.

YUZU

Walpoortstraat 11/A, 9000 Ghent

T + 32 (0)473 96 57 33

E yuzu-nvc@hotmail.com

Nicholas' background as an archeologist in the Middle East blends with his passion for chocolate, tea and confectionery to form Yuzu. The innovative store concept and range of 26 original creations with exotic flavours from Asia and spices from Africa and Latin America take you on a series of journeys to the furthest corners of the world. Ingredients - organic where possible - are selected with the utmost care. The names of the chocolates are inspired by their ingredients: after a valued supplier, a much-admired historic personage or a special place with particular memories. Nicolas also offers an excellent selection of teas from China, India and Japan. Yuzu is a truly modern store concept for chocolate and tea.

LEUVEN

BITTERSWEET

Eikstraat 2, 3000 Leuven

T +32 (0)495 80 08 88

E bittersweetchocolatier@gmail.com

W www.bittersweet.be

With a passion for chocolate and a modern edge, Bittersweet presents a collection of delicious creations that are not to be missed. Traditionally made bittersweet jewels. Chocolate lovers can find Bittersweet a few metres from the Leuven's magnificent Town Hall and the Grote Markt.

RAETS-PUTSEYS

Leopold Vanderkelenstraat 24, 3000 Leuven

T +32 (0)16 22 51 83

E chocolaterie.raets-putseys@skynet.be

W www.users.skynet.be/chocolaterie-raets-putseys

Chocolaterie Raes-Putseys, located in the heart of Leuven next to Museum M, is a trusted name with over 35 years' experience. The chocolatier makes the finest pralines using fresh butter and cream, preparing them with the greatest care, without preservatives. Their specialities are the famous manons and bunches of grapes with marzipan.

TARTUFO

Louis Melsenstraat 14, 3000 Leuven T +32 (0)16 23.06.42

'Small is beautiful' is the phrase that best describes Chocolatier Tartufo. There, chocolate lovers will find exceptionally delicious pralines and truffles, made by some of the few traditional chocolatiers still practising their art. Tartufo can be found in Louis Melsenstraat off Bondgenotenlaan.



MECHELEN

GAUTHIER

Ijzerenleen 3, 2800 Mechelen

T + 32 (0)15 41 72 46

W www.chocolaterie-gauthier.be

Edouard Gauthier set up his praline business in Mechelen in 1964. These days Gauthier is an established name in the city and surrounding area. Everything that is sold in the shop is still made according to the original recipe, with respect for traditional methods and high-quality ingredients, without preservatives of any kind. The wide range includes 40 pralines, truffles, mendiants, chocolate figures, seashells, marzipan, pâte de fruit and various types of jam. Gauthier is one of the few chocolatiers in Belgium that still makes marzipan from raw almonds.

SJOLAA

Geerdegemvaart 137, 2800 Mechelen

T +32 (0)15 34 74 04

E info@sjolaa.be

W www.sjolaa.be

With the best cocoa, the finest ingredients and traditional methods, Sjolaa makes chocolate truffles, pralines and marzipan figures to delight the tastebuds and charm the eye. Each truffle or praline is an amazing discovery, with a variety of fillings ranging from hazelnuts to champagne, Batida de Coco, passion fruit and many more. Sjolaa offers chocolate lovers a sophisticated and varied assortment of chocolate products. There's a collection of sweet specialities for every season and even the ballotins get a different look. Whenever you visit, you will always find 20 types of truffles and pralines, a range of marzipan creations and chocolate products. The ultimate indulgence? A gift basket containing a mixture of all these delights!



PROVINCES

PROVINCE OF LIMBURG BOON.THE CHOCOLATE EXPERIENCE

Paardsdemerstraat 12, 3500 Hasselt

T +32 (0)11 42 21 99

E boon@thechocolateexperience.be

W www.thechocolateexperience.be

The Chocolate Experience is run by Patrick Mertens and Inge Lijnen. Patrick trained as a baker at the Bakery School in Hasselt, specialising in chocolate. In 1991 he started work as a demonstrator at Callebaut. After teaching for 15 years at the Callebaut College and travelling all over the world to give technical advice to chocolate makers, he is now master chocolatier at Boon. This is a total concept store with a shop selling homemade chocolates and unique chocolate showpieces. In the Coffee Lounge next door, you can enjoy a cup of coffee, tea or hot chocolate or a latte.

PROVINCE OF EAST FLANDERS JAN ANDRIES

Gemeentehuisstraat 7, 9402 Meerbeke - Ninove

T + 32 (0)54 33.84.34

E patisserie.jan.andries@skynet.be

W www.patisseriejanandries.com

Jan Andries graduated as a pastry chef/chocolate maker from COOVI in Brussels. Having earned his spurs in several apprenticeships and collaborations with renowned pastry chefs and chocolate makers, he set up shop in the village of Meerbeke (Ninove) in 1992. It soon became known as a secret paradise for chocolate lovers and fine pastry aficionados. Jan is truly dedicated to his incessant quest for innovation and perfection. He has a profound respect for the pure taste of the raw materials and avoids over-sugaring. This results in a vast array of flavours and aromas, with the assortment varying in harmony with the seasons. Jan's first love is chocolate. All of the chocolates are hand made from the highest quality ingredients. You can follow the whole production process through the large window looking into the atelier from the shop. The reputation of Jan Andries' fine-tasting and elegantly presented chocolates extends as far as Japan.



PROVINCE OF EAST FLANDERS

BART VAN CAUWENBERGHE

Dorpstraat 76, 9800 Astene-Deinze

T +32 (0) 9 386 42 05 E info@dezwarevos.be

W www.dezwarevos.be

Flavours of the world dipped in top-quality Belgian chocolate. Chocolate taste designer Bart Van Cauwenberghe constantly creates sophisticated flavours, well-balanced aromas and an overwhelming mouth sensation. Under the brand name 'De Zwarte Vos' he combines textures and colours in perfect balance. Enjoying a praline tasting is a unique experience. Surprising flavours with a hint of floral and herbal aromas, coated in dark chocolate. The pralines are remarkably delicate and refined. The result is a perfect balance between textures and taste.

PROVINCE OF EAST FLANDERS

CHOCOLADE-ATELIER VYVERMAN

Begijnstraat 41, 9100 Sint-Niklaas

T +32 (0)473 99 99 96 E info@chocolade-atelier.be

W www.chocolade-atelier.be

You'll find Chocolade-Atelier Vyverman just outside the centre of Sint-Niklaas. In front of the open workshop, step into our delightful shop where you can breathe in the chocolate aromas to your heart's content. While we're packing your order, you can take a look at our traditional chocolate workshop. Discover how we make chocolates by hand in the traditional way. The highlight is our wide

selection of chocolate products. They range from a basic assortment of chocolates with classic flavours to our own trendy taste combinations. Chocolate maker Vyverman also creates all kinds of hollow figures. Personalising chocolate is our speciality. To arrive at a high-quality end result, we take great care in selecting our ingredients, only using the highest quality chocolate, the creamiest butter, the freshest nuts and the finest cream.

PROVINCE OF FLEMISH BRABANT

CENTHO CHOCOLATES

Veeweidestraat 3, 3080 Duisburg - Tervuren

T + 32 (0)2 767 07 74 E info@centho.be

W www.centho-chocolates.com

Geert Decoster acquired a basic knowledge of chocolate at the renowned Elishout School in Brussels. He went on to study with famous master chocolatiers in France and Belgium. From the start, Decoster was determined to only offer the best quality. He uses the highest quality ingredients, including single origin chocolate. This respect for the pure ingredient combined with years of experience and a single-minded quest for originality result in the wide and varied pallet of flavours of Centho chocolate: fruity, spicy, rich and intense. Geert's chocolates have already won several medals in international competitions. His 'Salin' salted caramel praline was voted best chocolate in the world in its category at the International Chocolate Awards 2013 in London.

PROVINCE OF WEST FLANDERS

CHOCOLATIER DUMON

Lange Steenstraat 23 8500 Kortrijk

T + 32 (0)56 31 31 90

Aartrijkestraat 93, 8820 Torhout

T + 32 (0)50 22 16 22 E info@chocolatierdumon.be

W www.chocolatierdumon.be

Chocolaterie Dumon is the brainchild of chocolatier Stephan Dumon. At these two addresses you will find a wide variety of chocolate bars with spices, nuts and fruits and new trendy pralines with a dash of cuberdon, blood orange, grapefruit, limoncello and verbena. Something unique is the chocodip, a hot chocolate milk stick with a variety of flavours such as Bruges Swan, cinnamon and even Jamaica Rum. All this is the result of a 20-year passion for chocolate.

PROVINCE OF WEST FLANDERS

CHOCOLATIER M

Sylvain Dupuisstraat 38, 8300 Knokke

T +32 (0)50 61 44 60 E info@chocolatier-m.be

W www.chocolatier-m.be

After several courses and internships abroad, David Maenhout decided to turn his passion into a business by opening his own chocolate shop. He soon turned into an innovative, trendsetting chocolatier, specialising in making top-quality gourmet chocolates with an edgy designer look. Although his wide assortment is best known for the highly refined fusion pralines, delighting chocolate lovers by blending unexpected flavours in intense new taste combinations, he also offers an excellent range of traditional chocolates. Besides the wide range in his shop, as a chocolate designer, he also makes unique, exquisite creations specially for award-winning chefs in Belgium and further afield. His creativity, diversity, originality and excellent quality place him among the top chocolatiers in Belgium. Maenhout has won a whole series of national and international awards, capturing the headlines worldwide with the launch of a world first, the innovative umami praline.

PROVINCE OF WEST FLANDERS

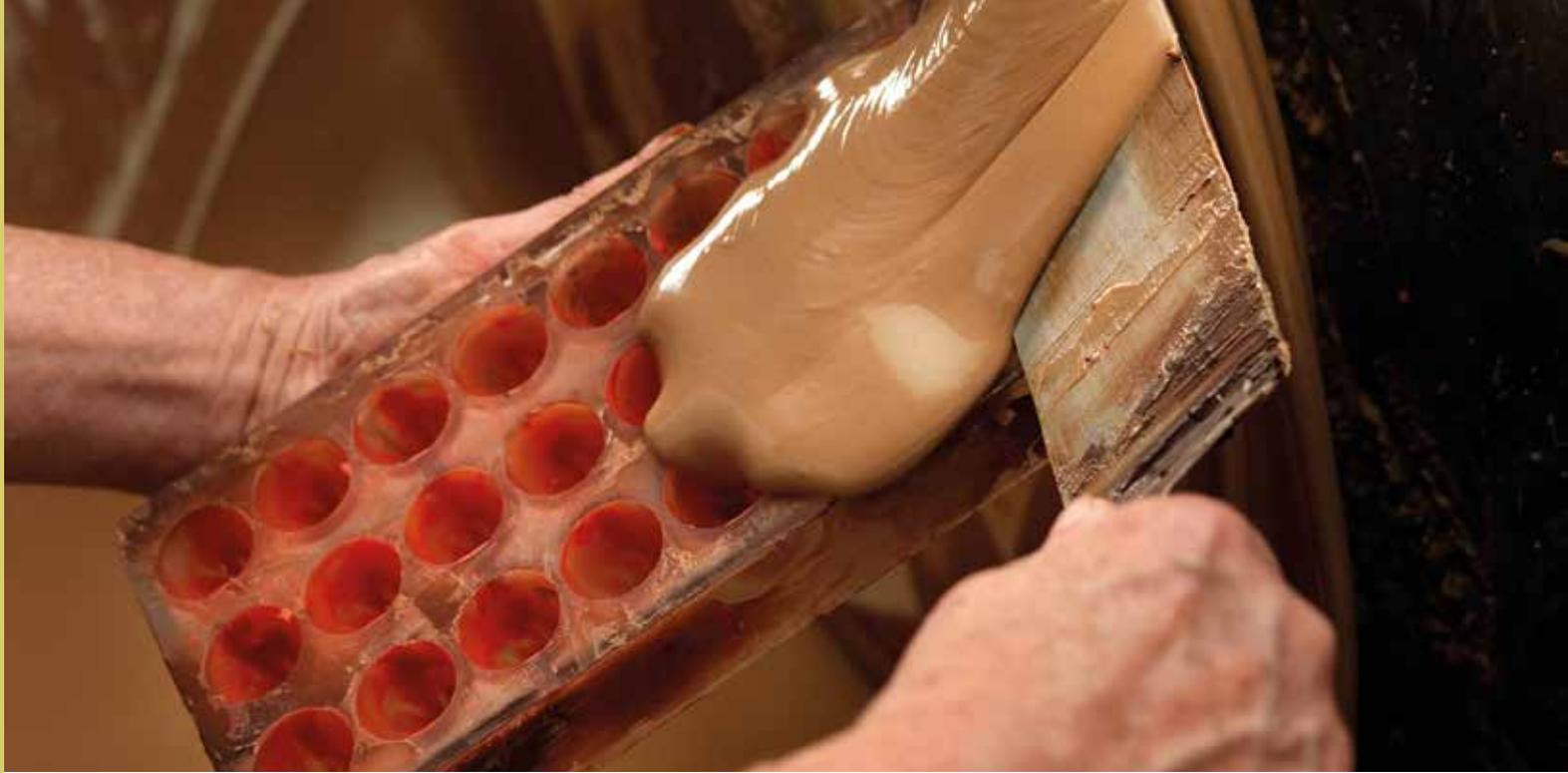
PIERRE MARCOLINI

Elisabethlaan 5, 8300 Knokke

T +32 (0)50 60 22 10 E info@marcolini.be

W www.marcolini.be

Transforming the best cocoa beans into delicate couverture chocolate to heighten the pleasure of chocolate lovers: that's Pierre Marcolini's mission. Marcolini is a taste designer who pushes the boundaries on a daily basis, exploiting the evolution of tastes in the quest for a lighter taste experience while also introducing greater complexity and more texture. Marcolini blends aromas to create unparalleled taste sensations. Each chocolate is like a shrine, whether we are talking about pralines, truffles, discs, macaroons or other sweet creations. Excellence is the norm. Pierre Marcolini acquired fame and prestige as a pastry chef by winning the World Pastry Cup in 1995 in Lyon and the European Pastry Cup in 2000 in Rome. Marcolini is based in Brussels, but has also opened stores in other Belgian cities in the last few years. Chocolate lovers can book a tasting session at Marcolini's shop in Antwerp and for a small price sample two creations, perhaps with a cup of hot chocolate, coffee or tea, while listening to a short talk about pralines and the Marcolini chocolate company.



PROVINCE OF WEST FLANDERS

SWEERTVAEGHER

Korte Steenstraat 17, 8500 Kortrijk

T +32 56 22 23 49

E info@sweertvaegher.be

W www.sweertvaegher.be

The story begins in Ieper (Ypres) in 1933 and shifts to Bruges in 1950. Sweertvaegher is still proud of the tradition, expertise and quality of olden days. Every two days, a completely new assortment appears. Some of the recipes still date back to the old days. The butter truffles are still made in exactly the same way as they were 70 years ago. Do not expect any innovative trendy chocolate here, but instead reliable quality that was already earning its reputation many years ago. One of the specialities is the 5 gram pralines, perfect copies of their big brothers.

VAN PARIJS

Noordlaan 73, 8800 Roeselare

T +32 51 220 584

E info@chocolaterievanparijs.be

W www.chocolaterievanparijs.be

In the heart of Roeselare you can stop by and indulge in a delicious treat. At Chocolaterie Van Parijs, your traditional chocolate shop. Step into this chocolate oasis and enjoy: handmade chocolates, seasonal chocolates, classic and cocktail truffles, personalised chocolates for businesses or individuals and sugared almonds.

VERCRUYSSSE

Doorniksewijk 115-117, 8500 Kortrijk

T + 32 (0)56 21 68 81

T + 32 (0)478 67 08 91

E info@patisserievercruysse.be

W www.patisserievercruysse.be

Geert Vercruysse, pastry chef and chocolate maker from Kortrijk, says that he makes pastries and pralines, not chocolate. He leaves this to small producers in traditional cocoa-growing regions who produce high-quality chocolate. Vercruysse uses 100% pure origin chocolate to create exquisite masterpieces, with no strong fillings or additives so that the authentic flavours of the varied range of cocoa beans shine through.





SHOPS



ANTWERP

ANTWERP CHOCOLATE STORE

Shopping Center Grand Bazar, Beddenstraat 2, 2000 Antwerp

T + 32 (0)3 213 24 22 W www.grandbazarantwerp.be/winkels/antwerp-chocolate-store

Antwerp Chocolate Store is located in the heart of Antwerp, in the Grand Bazar Shopping Center near the Groenplaats and the Hilton hotel. Besides an extensive range of chocolates, you will also find Antwerp's top speciality, Antwerp Hands, here.

BRUSSELS

CHOCOPOLIS

Grasmarkt 110, 1000 Brussel

T +32 (0)2 880 85 48 E info@chocopolis.com

W www.chocopolis.com

Chocopolis opened its doors in 2006 and offers a range of over 80 handmade chocolates and truffles. Ideally located – not far from the Grand Place – the shop welcomes many chocolate lovers from all over the world every day.

ELISABETH

Boterstraat 43, 1000 Brussel

T +32 (0)2 344 33 03 E info@elisabethbrussels.be

W www.elisabethbrussels.be

Elisabeth Chocolatier is the place to be in Brussels if you have a sweet tooth. In the stylish shops on the Grand Place, you are immersed in the delicious world of Belgian chocolate making. Each shop is a collection of Belgian confectionary created by dedicated craftsmen. Only those products that pass Elisabeth's selection process reach the shelves of Elisabeth Chocolatier. The treats that pass over the counter every day are made from the highest quality ingredients and attractively packaged with a modern twist. Elisabeth Chocolatier offers fabulous pralines & truffles, Babelutte caramels, cuberdons from Ghent, Liège waffles, fresh spiced biscuits... and above all a heavenly experience.

PASSION CHOCOLAT

Zavel - Bodenbroekstraat 2/4, 1000 Brussel

T +32 (0)2 514 77 14 E info@passionchocolat.com

W www.passionchocolat.com

...where passion meets pleasure: that sums up this chocolate company's whole philosophy! Artisan-made pralines are at the heart of Passion Chocolat's success.

Customers are invited to rediscover forgotten flavours.

However, the quest for originality is not Passion Chocolat's sole aim. The aim is also to continue delighting those who love traditional flavours whilst working innovatively to expand and enrich the existing range of chocolates with new flavours.

FACTORY SHOP GODIVA

Jetselaan 4, 1081 Brussel

T + 32 (0)2 422 17 98 E info@godiva.be

W www.godiva.be

The little outlet shop of Godiva is situated opposite the Green Elizabeth park and behind the factory itself. The chocolate lover will find the whole assortment of Godiva chocolates for the customary shop price. Besides, it also has a broad selection of chocolates that are less expensive. These are clearly marked in the shop. The outletshop is moreover within easy reach of public transport.

FACTORY SHOP NEUHAUS

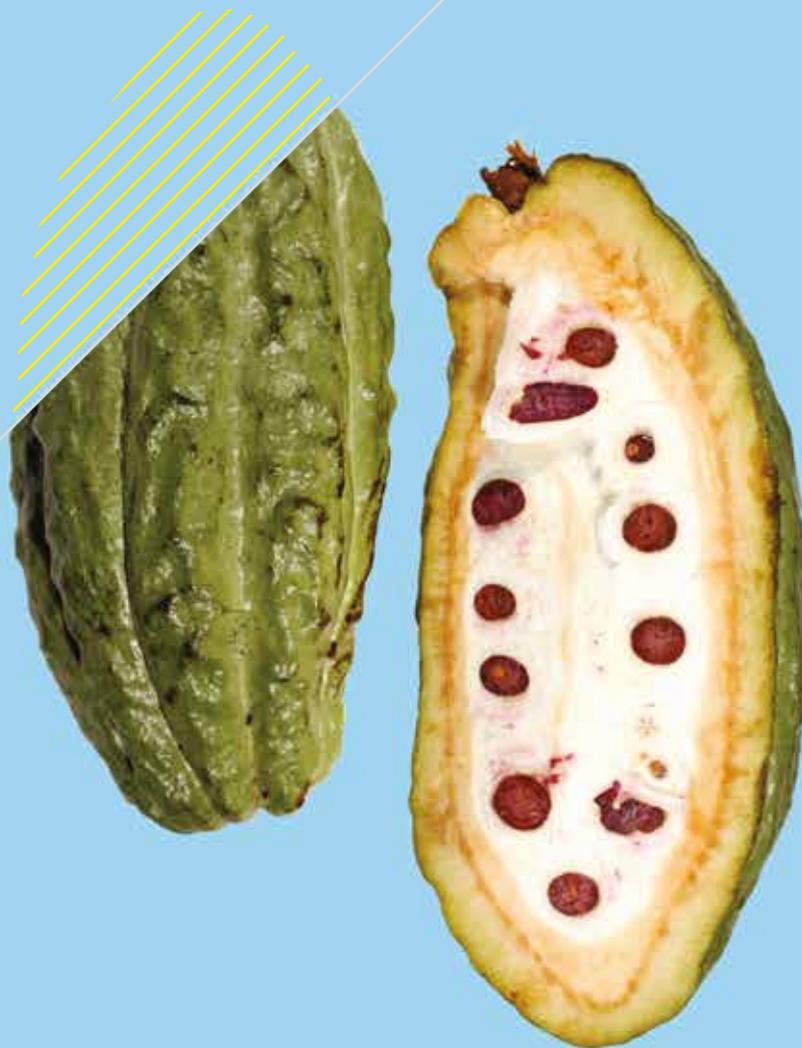
Postweg 2, 1602 Vlezenbeek

T +32 (0)2 568 22 11 E info@neuhaus.be

W www.neuhauschocolates.com

The factory shop of Neuhaus, that is part of the company itself, is situated in rural Vlezenbeek, nearby Brussel. The chocolate lover can taste and buy every Neuhaus chocolate at this shop. He/she can choose between all chocolates that are offered in every Neuhaus shop. The prices are the customary shops prices, but there are also bargains. Furthermore, one can choose to buy chocolates per kilo for next to nothing. A must for chocolate lovers!





CHOCOLATE MUSEUMS AND EVENTS

The following is a list of chocolate museums in Flanders and Brussels. They all offer guided tours in English. Please contact the museums for any further information (opening times, duration of the tour guide, group size, price, guided tours in other languages than English).

Please note that guided tours for groups are only possible with the **PRIOR AGREEMENT** of the museum. For the tour to take place on the day required, early booking is recommended.

CHOCOLATE MUSEUMS

CHOCO STORY

Wijnzakstraat 2, 8000 Bruges

T +32 (0)50 61 22 37 E info@choco-story.be

W www.choco-story.be

The chocolate museum dips its visitors in the history of cocoa and chocolate. From the Mayas to the Spanish conquistadors to the chocolate connoisseurs of today. A chocolate hunt gives children the chance to discover the museum. Chocolates are made by hand and sampled on the premises.



BELGIAN CHOCOLATE VILLAGE

Victoriasite, De Neckstraat 20 - 22, 1081 Brussels

T + 32 (0)2 420 70 76 **E** info@belgianchocolatevillage.be

W www.belgianchocolatevillage.be

The brand new 'Belgian Chocolate Village' is one of the largest museums devoted to chocolate in Europe. It is housed in the magnificently preserved former Victoria chocolate and biscuit factory and contains a modern museum space measuring 900 m² dedicated to chocolate-related history and culture with activities for all ages. During the workshops in the factory, visitors can make their own chocolates or drink a delicious cup of hot chocolate in the elegant tasting room. The museum also boasts a unique tropical greenhouse growing cacao trees.

CHOCO STORY BRUSSELS

Gulden Hoofdstraat 9-11, 1000 Brussels

T +32 (0)2 514 20 48 **E** info@choco-story-brussels.be

W www.choco-story-brussels.be

The Museum of Cocoa and Chocolate in the heart of Brussels is a must for fans of Belgian chocolate. It offers visitors a unique opportunity to discover the world of chocolate, from its origins to finished product. Step into the history of the Aztecs and Mayas, who used to grow cocoa thousands of years ago. You will also discover how cocoa finally ended up in Europe. The various video presentations and display panels are designed to show how cocoa is grown and processed into chocolate. The highlight of the visit is a demonstration by a master chocolate maker showing how pralines are made in the traditional way. The visit is rounded off with a tasting.

CHOCOLATE EVENTS

SALON DU CHOCOLAT

**6 - 8 February 2015
Brussels**

The Salon du Chocolat is aimed at people with a passion for chocolate. It starts with a fabulous chocolate fashion show. Chocolate lovers can then not only try and buy the finest creations of master chocolatiers but also attend demonstrations and interactive workshops by leading chocolatiers.

www.brussels.salon-du-chocolat.com



ANTWERP CHOCOLATE WEEK

20 February - 1 March 2015
Antwerp

From 20 February to 1 March, the city of Antwerp is all about chocolate. Visiting chocolate lovers will have the opportunity to follow the tasting route. Armed with a chocolate pass and the handy brochure on the chocolatiers taking part, they can stroll around the main sights of the city, stopping off at the best chocolate shops in the city to try their latest creations. What nicer way could there be to explore a city!

www.antwerpenkoekenstad.be

Antwerp
Chocolate
Week





DEMOS (WITH TASTINGS) AND WORKSHOPS

The following is a list of companies organizing demos and/or workshops in English. Please contact the companies for any further information (price, demos and workshops in other languages than English, or for a reservation).

Demos and workshops are only possible with the **PRIOR AGREEMENT** of the company. For the tour to take place on the day required booking **AS EARLY AS POSSIBLE** is recommended.

Duration of the tasting/workshop:

Demos and workshops can vary greatly in length dependent on the programme and the size of the group. Please contact the company for more information.

ANTWERP

GOOSSENS CHOCOLATIER

Issabellalei 6, 2018 Antwerp

T +32 (0)3 239 13 10

E info@goossens-chocolatier.com

W www.goossens-chocolatier.com

The tasting begins with an explanation of the origins of cocoa and the traditional chocolate making process. Participants will learn to tell the difference between the different sorts of chocolates and different quality chocolate. Then they'll tour the factory where they can see close up how chocolate is made and also try some samples. When they leave, they'll be given a box of chocolates to enjoy later and share with their family and friends.

Number of persons: 25 - 35 people

When? Monday/Friday

Duration: 1hr 30 min

Individual tastings: No

On site? No

Tearoom? No

QUETZAL DE CHOCOLADEBAR

Lijnwaadmarkt 11, 2000 Antwerp

T +32 (0)3 344 04 41 E Antwerpen@chocoladebar.be

W www.quetzal.be

"The 'Chocolate Tasting Route' is a journey of discovery through the world of chocolate. For two hours, participants are immersed in tasting the finest chocolates Belgium has to offer, while they learn about different varieties of cocoa from exotic destinations. Foodies can discover combinations of chocolate and all sorts of extraordinary ingredients and those who are really brave can even sniff cocoa. To round everything off there is a colourful chocolate fondue, in which participants can dip fresh fruit in different types of chocolate to their hearts' content while enjoying a cup of tea or coffee.

Number of persons: max. 25 people

When? advance booking required

Duration: 1 hr 30 min to 2 hrs

Individual tastings: No **On site?** No **Tearoom?** Yes

BITTER ZOET

Sint Lambertusstraat 1, 2600 Berchem

T +32 (0)478 932 251 E isabelle@bitterzoetchocolade.be

Bitter Zoet offers tastings during which chocolate lovers can learn all about the history and production of chocolate. The cocoa bean, country of origin and processing method all influence the taste and quality of the chocolate. The best bit is that chocolate lovers will be able to taste different types of chocolate and identify their own preferences. The chocolate they taste at Bitter Zoet is high quality, organic and Fairtrade. This can be washed down with a glass of whisky, wine or rum. Bitter Zoet offers a range of tastings at a location of your choice or in a comfortable coffee bar in Berchem. Personalised tastings and food pairing can also be arranged on request.

Number of persons: max. 25 people **When?** advance booking required **Duration:** 1 hr 30 min to 2 hrs

Individual tastings: No **On site?** Yes **Tearoom?** Yes



BRUSSELS

CONCEPT CHOCOLATE

Distelstraat 19, 1030 Brussels

T +32 (0)2 242 94 66 E info@conceptchocolate.eu

W www.conceptchocolate.eu

Number of persons: max. 120 people **When?** Every day
advance booking required

Duration: 1 hr **Individual tastings:** No

On site? Yes **Tearoom?** No

During the tasting, chocolate lovers can see how the skilled chocolate makers work and taste delicious chocolate thins and pralines. All the steps in the manual production of chocolates are performed in front of their eyes: melting the chocolate, preparing the filling, filling the shells, unmoulding and packing. And, last but not least: tasting! If participants would like a refreshing drink, we recommend they take the 'beer and chocolate' or 'wine and chocolate' visit.

LAURENT GERBAUD

Ravensteinstraat 2d, 1000 Brussels

T +32 (0)2 511 16 02 E sales@chocolatsgerbaud.be

W www.chocolatsgerbaud.be

Not a factory tour, not a talk on the history of chocolate: an initiation into authentic chocolate flavours - that's the best way to describe a tasting session at Laurent Gerbaud. Participants will taste different varieties of chocolate, followed by some unique Laurent Gerbaud specialities. Foodpairing of chocolate with beers or wines can also be arranged on request, for an additional charge.

Number of persons: max. 25 people

When? Upon request

Duration: 1 hr **Individual tastings:** No

On site? Upon request **Tearoom?** Yes

PLANÈTE CHOCOLAT

Lombardstraat 24, 1000 Brussels

T +32 (0)2 511 07 55 E planetechocolat@skynet.be

W www.planetechocolat.com

During a demonstration at Planète Chocolat, participants will discover the fascinating history of chocolate through the centuries. They'll learn the difference between the various types of chocolate and see with their own eyes the different stages of the manufacturing process. Participants will also get to have a go themselves and will be offered a delicious cup of hot chocolate to round off the demonstration... with chocolates of course! The demonstration can also be combined with a workshop or a city tour.

Number of persons: 25 to 165 people

When? Upon request

Duration: 45 - 60 min

Individual tastings: Yes (4 p.m. on Saturday, 3 p.m. on

Sunday) **On site?** Yes **Tearoom?** Yes

ZAABÄR

Charleroisesteenweg 125, 1060 Brussels

T +32 (0)2 533 95 80 E info@zaabar.be

W www.zaabar.be

"The tasting begins with an explanation of the history, processing and production of chocolate. The chocolate lovers then go on a tour of the factory and are given a demonstration of the chocolate tempering technique. A delicious tasting session in a relaxed and friendly atmosphere is also included.

Number of persons: Upon request **When?** Upon request

Duration: Upon request **Individual tastings:** No

On site? Upon request **Tearoom?** No



THE PROVINCE OF WEST FLANDERS

SWEETSCOMPANY

Poelkapellestraat 46/B, 8840 Westrozebeke

T + 32 (0)476 76 01 99 E info@sweetscompany.be W www.sweetsathome.be

Sweets Company offers a wide range of opportunities for chocolate workshops. Any chocoholic can indulge their passion and learn to handle chocolate correctly through expert instruction. The goal of every workshop is to provide a real chocolate experience. During the 2-hour chocolate workshop, several origin chocolates are tasted and truffles, crunchy rice snaps, mendiants and marzipan balls are made from chocolate. Afterwards, participants can take the chocolate they have made home to surprise their loved ones. For an extra thrill Sweets Company offers the ultimate chocolate experience involving shooting chocolate powder up the nose with a chocolate shooter. The 'Constructing the Atomium' workshop is another hit. Teams of participants have to build a 1-m high Atomium from chocolate. For more adventurous groups, there is also a cream pie throwing workshop.

Number of persons: Upon request **When?** Upon request **Duration:** Upon request **Individual tastings:** No
On site? Yes **Tearoom?** No

WORKSHOPS

BRUGES

CHOCO STORY

Wijnzakstraat 2, 8000 Bruges

T +32 (0)50 61 22 37 E info@choco-story.be W www.choco-story.be

Choco Story offers a wide range of workshops for chocolate lovers. Participants first visit the chocolate museum where they go on a journey of discovery through the rich history of chocolate in all its facets. They will learn how chocolate is made and why Belgian chocolate is so famous the world over. Afterwards they will learn about the composition of the different kinds of chocolate and the tempering of chocolate. Then they will get to have a go themselves. Chocolate lovers can choose between a 'mendiants' turbo workshop, a 'praline' workshop, a 'pralines and truffles' workshop or they can create a sculpture together. The icing on the cake is that the last two workshops are rounded off with a tasting session accompanied by a glass of wine. Naturally, participants can take what they have made home for their family and friends to taste.

Number of persons: 'Praline' workshop: 8 to 12 people (12 to 24 people in two groups) 'Praline & Truffles' workshop: 8 to 16 people 'Teambuilding' workshop (making a sculpture): 8 to 16 people (18 to 36 people in two groups) 'Mendiant' turbo workshop: 10 to 20 people (21 to 40 people in two groups)

When? Praline & Truffles' workshop: every day, between 10 AM and 2 PM All other workshops: every day between 10 AM and 3 PM It is possible to book a workshop outside opening hours for a flat fee of €100.

Duration: Praline' workshop: 1 hour (2 hrs with visit to museum). 'Praline & Truffles' workshop: 2 hours (3 hrs with visit to museum). 'Teambuilding' workshop (making a sculpture): 1 hour (2 hrs with visit to museum).

'Mendiant' turbo workshop: 30 minutes (1 hr 30 min with visit to museum).

Individual workshop: No **On site?** No



BRUSSELS

CONCEPT CHOCOLATE

Distelstraat 19, 1030 Brussels

T +32 (0)2 242 94 66

E info@conceptchocolate.eu

W www.conceptchocolate.eu

After a tour of the factory, participants are invited to become apprentice chocolate makers, rubbing shoulders with our employees. They learn to handle a piping bag, pour chocolate into the moulds of their choosing and fill chocolates. Participants are able to play an active role and let their imagination roam free. Fans of food pairing can finish off their workshop with a chocolate and beer or wine tasting. Concept Chocolate also offers workshops on site.

Number of persons: upon request (min. 5 participants to max. 65 participants) **When?** Every day, advance booking required **Duration:** 2 hrs (for groups of 20 to 60 people), 1 hr 30 min (for groups of less than 20 people) **Individual workshop:** No **On site?** Yes

LAURENT GERBAUD

Ravensteinstraat 2d, 1000 Brussels

T +32 (0)2 511 16 02

E sales@chocolatsgerbaud.be

W www.chocolatsgerbaud.be

At Laurent Gerbaud, chocolate lovers can enjoy a chocolate workshop followed by an extended tasting

session. The workshop begins with participants making their own mendiants with the help of some expert guidance. They will then go on to taste three different varieties of chocolate plus a selection of Laurent Gerbaud specialities. The tasting can best be compared to an initiation into different, authentic chocolate flavours. At the end of the workshop, participants can take home a bag of their own creations. It is also possible to book a workshop without a tasting.

Number of persons: min. 10 people - max. 25 people

When? Upon request only **Duration:** 2 hrs 30 min

Individual workshop: Yes (see under) **On site?** Yes

LAURENT GERBAUD

Ravensteinstraat 2d, 1000 Brussels

T +32 (0)2 511 16 02 **E** sales@chocolatsgerbaud.be

W www.chocolatsgerbaud.be

Every week, Laurent Gerbaud offers a chocolate workshop for individual participants, consisting of a chocolate tasting and making "mendiants". A unique opportunity for chocolate lovers to get a glimpse behind the scenes and overload their tastebuds with chocolate. Registration required.

When? Every Saturday from 11.30 a.m. to 1 p.m

Duration: 90 minutes **Individual workshop:** Yes

On site? Yes



PLANÈTE CHOCOLAT

Lombardstraat 24, 1000 Brussels

T +32(0)2 511 07 55 E planetechocolat@skynet.be

W www.planetechocolat.com

The workshop is a practical activity allowing participants to come into our “atelier” to make their own pralines, step by step (tempering, crystallization, moulding, filling, unmoulding). From spreading the chocolate to chocolate into the final shape, a master chocolatier will be on hand to help and explain what to do. Afterwards, each person also receive a small gift: a sachet with some of the pralines which have been made on the spot! During the workshop, different types of chocolate are made : pralines, caraques, trail mixes, truffles and orangettes. The workshop is followed with a tasting of hot chocolate to drink and pralines. The workshop can be combined with the demonstration.

Number of persons: min. 10 - max. 40 people

When? Any day upon request

Duration: 1h 15 min to 1hr 30 min

Individual workshop: Yes, upon request

On site? No

ZAABÄR

Charleroisesteenweg 125, 1060 Brussels

T +32(0)2 533 95 80 E info@zaabar.be

W www.zaabar.be

After a welcome drink, visitors will be given a brief introduction to the history, production and processing of chocolate before touring the chocolate factory. There they will be given a demonstration of the tempering of chocolate and then, with expert guidance, make their own chocolate bars with spices, tasty truffles and mendiants. At the end of the workshop they can take their delicious creations home with them.

Number of persons: min. 15 people - max. 100 people

When? upon request **Duration:** 1h 30 min

Individual workshop: Yes, on Wednesday and

Saturdayafternoon at 2.30 p.m., 60 minutes,

€20 per person **On site?** Upon request



GHENT

ATELIER PLUS

Hoogpoort 31, 9000 Ghent

T +32(0) 9 225 37 75 E atelierplus@telenet.be

W www.atelierplus.be

After a welcome with the chance to taste a few samples, participants will be given a brief explanation of the origin and processing of chocolate. They then will mould chocolate figures and pralines, truffles, mendiants and rice clusters and bake a chocolate cookie. Afterwards, they will create a dessert glass full of delicious flavours and taste all their creations. At the end of the workshop, participants can take home a bag of delicious treats.

Number of persons: 10 to 18 people

When? Any day upon request

Duration: 4 hrs (shorter workshops can also be arranged)

Individual workshop: No **On site?** No

FOCUS FLANDERS

Zonnestraat 8, 9000 Ghent

T +32 (0)9 269 90 62 E focusflanders@omniatravel.be

W www.focusflanders.be

Participants gather at a unique Art Deco building near the Kouter. This building forms the backdrop for a fascinating chocolate workshop lasting two and a half hours. Under the guidance of a professional chef, they will take their first steps in their chocolate career, making milk chocolate truffles, mendiants, rice clusters and marzipan balls coated in dark chocolate. They can take all the treats they make home with them. Sure to be a pleasure!

Number of persons: 15 to 70 people

When? upon request

Duration: 2 hrs 30 min

Individual workshop: No

On site? No



LEUVEN

CAMELEON EVENTS

Vaartkom 53, 3000 Leuven

T +32 (0)474 97 12.54 **E** info@cameleon-events.be

W www.cameleon-events.be

Our chocolatier welcomes participants with a glass of Cava - after all, chocolate calls for a celebration! After a brief explanation of the theory, participants will learn how to temper chocolate and make mendiants (chocolate discs studded with nuts and dried fruits), orangettes (candied orange peel dipped in chocolate), crunchy clusters, fresh fruit dipped in chocolate, filled pralines and chocolate mousse. They can taste the results there and then or take them home to impress friends and family.

When? Any date upon request

Duration: 1 hr 30 min

Individual workshop: No

On site? Yes

CHOCOLA-TUTI

Muntstraat 15, 3000 Leuven

T +32 (0)477 30 44 38 **E** mieke@chocola-tuti.be

W www.chocola-tuti.be

For chocolate lovers who don't mind getting their hands dirty, Chocola-Tuti offers four different workshops: the 'Classic' workshop, the 'Truffles' workshop (normal or mini-workshop) and the 'A la Française' workshop. Participants are introduced to the wonderful world of homemade chocolates and learn some basic principles. At the end of the workshop they can take home a box of mendiants, ganache, pralines, crunchy chocolate clusters or truffles they have made themselves, nicely arranged in a handmade chocolate shell. Chocola-Tuti also offers workshops on site, within Belgium and abroad. Also available: dessert making, tastings, demonstrations and talks.

Number of persons: min. 8 people

When? By arrangement (open registration on Saturday at 5 p.m. and Sunday at 11 a.m.)

Duration: Classic workshop: 2 hours,

Truffles mini-workshop: 1 hour,

Truffles workshop: 2 hours, 'A la française' workshop: 2 hours

Individual workshop: Yes **On site?** Yes (additional costs)

MECHELEN

SJOLAA

Geerdegemvaart 137, 2800 Mechelen

T +32 (0)15 34 74 04 E info@sjolaa.be

W www.sjolaa.be

Sjolaa offers a wide range of themed and creative workshops for beginners and more advanced chocolate makers. Whether visitors want to mould 'Mechelse Maantjes' or other chocolate shapes, or get creative with chocolate and marzipan, they will learn from an expert during a three-hour workshop. Visitors can take home chocolate worth €20-25, a chocolate mould and instructions.

Number of persons: 4 to 15 people (sometime less)

When? Wednesday to Saturday

Duration: 3 hrs

Individual workshop: Yes, on specific days

On site? No

PROVINCE OF WEST FLANDERS



SWEETSCOMPANY

Poelkapellestraat 46/B, 8840 Westrozebeke

T + 32 (0)476 76 01 99 E info@sweetscompany.be

W www.sweetsathome.be

Sweets Company offers a wide range of opportunities for chocolate workshops. Any chocoholic can indulge their passion and learn to handle chocolate correctly through expert instruction. The goal of every workshop is to provide a real chocolate experience. During the 2-hour chocolate workshop, several origin chocolates are tasted and truffles, crunchy rice snaps, mendiants and marzipan balls are made from chocolate. Afterwards, participants can take the chocolate they have made home to surprise their loved ones. For an extra thrill Sweets Company offers the ultimate chocolate experience involving shooting chocolate powder up the nose with a chocolate shooter. The 'Constructing the Atomium' workshop is another hit. Teams of participants have to build a 1-m high Atomium from chocolate. For more adventurous groups, there is also a cream pie throwing workshop.

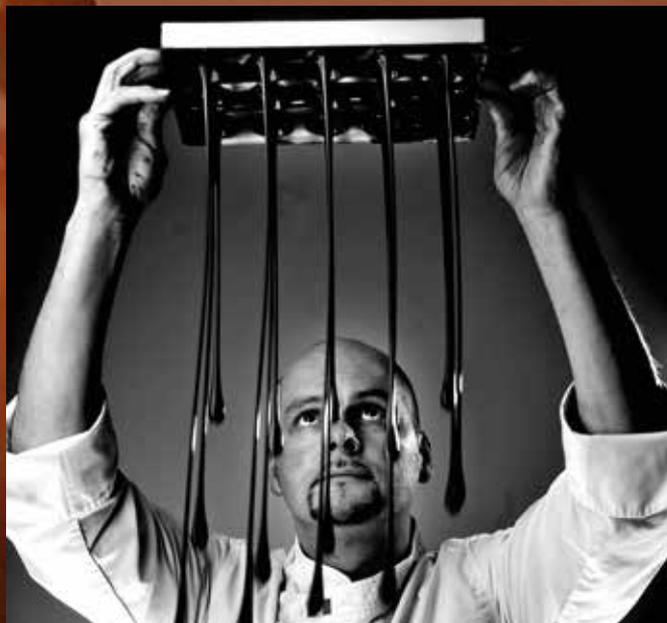
Number of persons: upon request

When? Any day upon request

Duration: upon request **Individual tastings:** No

On site? Yes

PROVINCE OF LIMBURG



BOON. THE CHOCOLATE EXPERIENCE

Paardsdemerstraat 13, 3500 Hasselt

T +32 (0)11 42 21 99

E boon@thechocolateexperience.be

W www.thechocolateexperience.be

Participants in the workshops are welcomed with coffee or tea. They will receive an explanation about these drinks and chocolate. Then they will learn all about correct "tempering" of chocolate. In the studio, they will view a demonstration of how they can use simple tools to begin working with chocolate at home. At the end of the workshop, they can take a small gift home. Of course they will also taste the chocolate during the workshop!

Number of persons: 10 to 20 people

When? Tuesday evening to Friday evening

Duration: 2 hrs **Individual workshop:** No **On site?** No





CAFES AND TEA ROOMS SPECIALISING IN CHOCOLATE

The tearooms and chocolate bars mentioned on the next pages are suitable for groups, though some tend to be quite small, thus notifying the pub in advance of an intended visit and reserving sufficient seating is strongly recommended.



ANTWERP

DEL REY

Appelmannsstraat 5, 2000 Antwerp

T +32 (0)3 232 51 09 **E** info@delrey.be **W** www.delrey.be

Opening times: 10 a.m. to 6 p.m. Closed on Sunday

During a day's sightseeing and shopping in Antwerp, visiting chocolate lovers may well feel like a sweet dessert. They should head for 'The Chocolate Lounge' at Del Rey chocolate shop. The stylish cafe is right next to the shop and visitors can enjoy a delicious cup of hot chocolate, coffee or tea, served with an assortment of fine chocolates, a delicious (chocolate) pastry or some other treat. The Chocolate Lounge also serves light meals.

QUETZAL

Lijnwaadmarkt 11, 2000 Antwerp

T +32 (0)3 344 04 41 **E** info@quetzal.be **W** www.quetzal.be

Opening times: 12 a.m. - 10 p.m. (Mon - Sat),
12 a.m. - 6 p.m. (Sun)

"There's more to life than chocolate, but not right now", is the saying on the landing page of Quetzal chocolate bar

with establishments in Ghent, Antwerp and Leuven. This sets the tone. Quetzal is a unique concept for a chocolate bar with an untameable passion for chocolate, its culture and history. Chocolate lovers can step inside a world of sophisticated flavours and surprising combinations and go on a journey of discovery through an extensive assortment of hot chocolate. A must for chocoholics!

GUNTHER WATTÉ

Steenhouwersvest 30, 2000 Antwerp

T +32 (0)3 293 58 94 **E** info@watte.be **W** www.watte.be

Opening times: 10.30 a.m. to 6.30 p.m., Sunday 1 to 6 p.m.
Closed on Monday

The Günter Watté Chocolate Cafe is a unique cafe for foodies, those with a sweet tooth and fashionistas who expect a little bit extra from their coffee break. Watté offers a wide range of coffees, teas, pralines, dessert wines, cakes and of course chocolate, to take away or eat in luxurious surroundings. A visit is a feast for the senses: taste, smell and a delight for the eyes.

BRUGES

DE PROEVERIE

Katelijnestraat 6, 8000 Bruges

T +32 (0)50 33 08 87 E info@sukerbuyc.be

W www.proeverie.be **Opening times:** 9.30 a.m. to 5 p.m. Closed on Monday.

De Proeverie has long been a legend in Bruges: among locals and tourists alike. The interior is English-inspired with an eye for detail and close attention to the comfort of visitors with snug tables, comfortable chairs and even an open fireplace to complete the cosy ambiance. De Proeverie represents quality, traditionally-made products and friendly service. The house specialities are hot milk with freshly melted traditionally-made chocolate from Chocolaterie Sukerbuyc, located directly opposite the tearoom. Visitors with a sweet tooth can also taste and enjoy homemade ice cream, delicious cakes, scones and other fine baking.

THE OLD CHOCOLATE HOUSE

Mariastraat 1, 8000 Bruges

T +32 (0)50 34 01 02 E info@oldchocolatehouse.be

W www.oldchocolatehouse.be

Opening times: 10 a.m. to 6 p.m.

In the tearoom of the Old Chocolate House, a family company, founded by Françoise Thomaes and her children Barbe and Bram, visitors can enjoy the famous hot chocolate and homemade treats.



BRUSSELS

BLONDEEL

Baksteenkaai 24, 1000 Brussels

T +32 (0)2 502 21 31 **E** info@frederic-blondeel.be

W www.frederic-blondeel.com

Opening times: 1-6.15 p.m. (Sun-Fri), 10.30 a.m.-6.15 p.m. (Sat)

The tearoom adjoining the Blondeel chocolate shop in the Fish Market in the heart of Brussels was launched in 2006 by Frederic Blondeel and Olivier Tanghe. Chocolate lovers can taste a wide range of unmissable delicious fine chocolates and take a break in the relaxing tearoom with tasteful music playing in the background. As well as individual chocolates and bars, the shop also offers jams, biscuits, teas and coffees. During the spring and summer months, sweet-toothed visitors can enjoy the excellent homemade ice cream on the terrace overlooking Place Sainte-Catherine.

LAURENT GERBAUD

Ravensteinstraat 2D, 1000 Brussels

T +32 (0)2 511 16 02 **E** sales@chocolatsgerbaud.be

W www.chocolatsgerbaud.be

Opening times: 10.30 a.m.-7.30 p.m. (every day)

Laurent Gerbaud is a artisanal chocolatier who has been marrying chocolate, fruits and spices for 11 years. In his little shop facing Bozar and a stone's throw from Central Station, chocolate lovers can take a break from sightseeing to enjoy an exquisite range of chocolates with exotic flavours or simply a refreshing cup of hot chocolate, coffee or tea. When they see his creations presented in packaging that displays every product to its best, they cannot help but be tempted to buy some chocolate for friends and family or for themselves.



NEUHAUS

Sint-Hubertusgalerij 29, 1000 Brussels

E brussel.salondechocolat@neuhaus.be

W www.neuhauschocolates.com

Opening times: 10 a.m. to 8 p.m. (Mon - Sat), 10 a.m. to 7 p.m. (Sundays and public holidays)

In Galeries Royales Saint-Hubert, a stone's throw from the place where the first pralines were created just over a century ago, Chocolatier Neuhaus opened its 'Salon de Chocolat'. Chocolate lovers can enjoy hot chocolate, Neuhaus pralines, macarons and delicious cakes. Neuhaus' Master Chocolatiers have created a traditional hot chocolate especially for the Salon de Chocolat. 155 years after Jean Neuhaus set up shop in the Galerie de la Reine, the opening of the Salon de Chocolate marked a new milestone in Neuhaus' history. Besides chocolate, visitors can enjoy breakfast, a refreshing (coffee) break or simply a moment of sheer pleasure.

WITTAMER

Grote zavel 6, 1000 Brussels

T +32 (0)2 512 37 42

E wittamer@wittamer.com W www.wittamer.com

Opening times: 7 a.m. to 7 p.m. (Tues-Sat), Monday 9 a.m. to 6 p.m. and Sunday 7 a.m. to 6.30 p.m. Open 7 days a week

Wittamer, Royal Warrant Holder of Belgium, aims for creative, innovative and sophisticated chocolate products showcasing its exquisite skills. Wittamer has many more culinary strings to its bow, including macarons, ice cream and pâtisserie. Chocolate lovers can taste all of these sophisticated creations in the luxurious tearoom on the first floor of the shop. They can also enjoy breakfast, lunch or afternoon tea. No excuse is needed to admire the view over the Sablon while enjoying one of the Wittamer specialities.

GHENT

HUIZE COLETTE

Belfortstraat 6, 9000 Ghent

T +32 (0)483 23 62 28 **E** huizecolette@gmail.com

Huize Colette is a chocolate cafe next to a secondhand bookshop. The young owners, Aline Van Duyse and Ottelien Muller, have managed to create an oasis of calm at the heart of Ghent. They serve homemade products made by Aline, who is both a chocolate maker and a pastry chef. At the counter, you can order several types of hot chocolate, from white to dark, accompanied by home-baked brownies, scones or cake if you wish! To emphasise the homely atmosphere, secondhand books are displayed all around, to read there or to buy.

LEONIDAS CHOCOLATES EN CAFÉ

Emiel Braunplein 13, 9000 Ghent

T +32 (0)9 372 71 84 **E** lekkers@voorzoetemenen.be

W www.voorzoetemenen.be

The story of Leonidas' success began when young confectioner Leonidas Kestekides struck gold at the 1913 World Fair in Ghent. Now, 100 years later, Leonidas is more prominent than ever in Belgium. In the shop in Emile Braunplein, in the shadow of the majestic belfry at the heart of Ghent, locals and tourists alike can enjoy a delicious cup of coffee with pralines or treat themselves to one of the irresistible Leonidas drinks. Customers are assured of excellent service from the shop staff. They give friendly advice based on a love of chocolate. The shop is open every day, but the coffee bar is closed on Sunday.

QUETZAL

Sint Pietersnieuwstraat 99, 9000 Ghent

T + 32 (0)9 224 15 27 **E** info@quetzal.be

W www.quetzal.be, www.chocolatebar.be

Opening times: 10 a.m. - 11 p.m. (Mon - Thurs), 10 a.m. - 6 p.m. (Fri), 12 a.m. - 6 p.m. (Sat and Sun)

"There's more to life than chocolate, but not right now", is the saying on the landing page of Quetzal chocolate bar with establishments in Ghent, Antwerp and Leuven. This sets the tone. Quetzal is a unique concept for a chocolate bar with an untameable passion for chocolate, its culture and history. Chocolate lovers can step inside a world of sophisticated flavours and surprising combinations and go on a journey of discovery through an extensive assortment of hot chocolate. A must for chocoholics!

CHOCOLATO

Sint-Michiëlshelling 7, 9000 Gent

T + 32 (0) 483 66 49 23 **E** gent@chocolato.be

W www.chocolato.be

As soon as you step into this chocolate bar you are immersed in chocolate: chocolate-coloured walls, photos of chocolate and cocoa beans on the walls and from where you're sitting you can see right into the chocolate maker's workshop. Come here for a special chocolate - and coffee - experience.

LEUVEN

QUETZAL

Alfons Smetsplein 3, 3000 Leuven

T + 32 (0) 16 50 03 14 E info@quetzal.be

W www.quetzal.be

Opening times: 10 a.m.-10 p.m. (Mon-Fri),
12 a.m. - 6 p.m. (Sat), 2 - 6 p.m. (Sun); from 28 June to
21 September: 1 - 10 p.m. (Mon-Fri), 1 - 6 p.m. (Sat),
2 - 6 p.m. (Sun)

“There’s more to life than chocolate, but not right now”, is the saying on the landing page of Quetzal chocolate bar with establishments in Ghent, Antwerp and Leuven. This sets the tone. Quetzal is a unique concept for a chocolate bar with an untameable passion for chocolate, its culture and history. Chocolate lovers can step inside a world of sophisticated flavours and surprising combinations and go on a journey of discovery through an extensive assortment of hot chocolate. A must for chocoholics!

PROVINCE OF LIMBURG

BOON.THE CHOCOLATE EXPERIENCE

Paardsdemerstraat 12, 3500 Hasselt

T +32 (0) 11 42 21 99

E boon@thechocolateexperience.be

W www.thechocolateexperience.be

Opening times: 10.30 a.m. - 5.30 p.m. (Tues-Sat),
closed Monday and Sunday

So much chocolate, so little time’ is the slogan above Boon’s counter. This tells you all you need to know about Patrick’s love of chocolate. This master chocolatier creates an exquisite assortment of handmade chocolates in a wealth of different flavours and combinations, casting them in sophisticated shapes. In the coffee lounge next door, chocolate lovers can choose from an extensive menu: Grand Cru coffees, lattes, steamers, several varieties of loose tea and over 40 different types of drinking chocolate. All drinks are professionally served, with 2 chocolates and a small pot of chocolate mousse. While you are partaking, you can watch the chocolatiers making the precious chocolates in the open workshop.



CORNÉ
Port-R...



GUIDED CHOCOLATE WALKS

The following is a list of companies organizing guided chocolate walks in English. Please contact the companies for any further information (price, guided tours in other languages than English, or for a reservation). The organising company will supply further information or make a reservation. As a number of tours are only available on request, advance reservation is recommended, so that the tour can take place on the day required.

ANTWERP

CHOCOLATE WALKING TOUR OF ANTWERP

E carolien.krijnen@gmail.com

W www.antwerpconnection.com

Duration: 2 hrs to 2 hrs 30 min

We are fascinated by chocolate. We indulge in it, we enjoy it and we wonder about its mysterious origin. On this tasty walking tour, you will be immersed in the wonderful history of chocolate. You will discover the secrets of cocoa beans, main ingredient for a powerful drink and a currency in the world of Aztecs and Maya's. A strong medicine in the 16th century and an aphrodisiac at the European courts. You will also learn why it's important to eat chocolate and how it can protect you from sickness and aging. A large part of the tour covers the history of the "praline" (filled chocolate). This Belgian invention from 1912 made our country world famous. And of course you will get a chance to taste a few of the most delicious pralines in town. Carolien also offers a Deluxe version of this chocolate walking tour.

Group size (min. – max.): Min. 30 people

Access for individuals? No

A CHOCOLATE ADVENTURE IN ANTWERP

Zirkstraat 43, 2000 Antwerp

T + 32 (0)493 72 28 56 **E** info@culinairewandelingen.be

W www.culinairewandelingen.be

Duration: 3 hrs

If you have a sweet tooth, 'A Chocolate Adventure in Antwerp' will take you on a mouth-watering tour to discover the origins of our national pride and joy. Besides giving your taste buds a treat, your knowledge will be enriched as well. How did the cocoa bean come to Antwerp? What traditions and customs lie at the heart of the delicious chocolates, pastries and other preparations? In 'A Chocolate Adventure', you will be guided by a master

candy buff along the most remarkable chocolate temples in Antwerp. We will savour the most exquisite chocolate creations, learn all about chocolate making with many helpful tips and some useful facts, and of course enjoy a feast of chocolate. The top attraction to finish the walk with is a unique cocoa sniffing experience, the 'chocolate shooter'. Simply unforgettable!

Group size (min. – max.): 6-30 people. Large groups of more than 30 start and end together but are split along the way into groups of about 20 people.

Access for individuals? No

TASTE THE CITY IN CHOCOLATE

Muggenberglei 174, 2000 Antwerp

T +32 (0)479 63 65 93 (for information, not for reservation)

E info@lekkerantwerpen.be **W** www.lekkerantwerpen.be

Duration: 2 hrs

Lekker Antwerpen presents a 'City chocolate experience' walking tour to get visitors licking their fingers. A team of experienced city guides have designed a tour of the city on which participants can taste several chocolate delights along the way. On their journey of discovery, they'll taste a variety of pralines made by major chocolate companies and enjoy a warming cup of hot chocolate in a charming setting. Participants won't just find the chocolate walking tour tasty and enjoyable, they'll learn a lot too. Did you know that chocolate affects the working of the brain and melts at just below body temperature? What does chocolate tell us about our character? Participants will find out the answers to these fascinating questions along the way.

Group size (min. – max.): Min. 12 people

Access for individuals? Yes, but only for open walking tours. Visit the website for more information. Min. 12 participants required.



BRUGES

CHOCOLATE WALKING TOUR AND CHOCOLADE WORKSHOP

Zonnestraat 8, 9000 Ghent

T +32 (0)9 269 90 62 E focusflanders@omniatravel.be

W www.focusflanders.be **Duration:** 3 hrs

Location: Bruges

Participants will take a walk through the city centre with one eye on the historical facts and features and another on the great gastronomy Bruges has to offer. Bruges is Belgium's 'chocolate capital' with more than fifty chocolate shops and a mass of delicacies and local specialties such as 'Het Brugs zwaantje', available from the many shops that entice visitors. Participants will end their walk with a chocolate workshop! After some explanation of the composition and tempering of chocolate they'll spend 2 hours making their own pralines and truffles. They'll round off the workshop by tasting all these treats accompanied by a glass of wine.

Group size (min. – max.): Min. 8 - max. 16 people

Access for individuals? No

BEER, CHOCOLATE AND BELGIAN FRIES

Zonnestraat 8, 9000 Ghent

T +32 (0)9 269 90 62 E focusflanders@omniatravel.be

W www.focusflanders.be

Duration: 4 hrs **Location:** Bruges

Participants will take a fascinating walking tour of the historic centre of Bruges, visiting the Choco-Story chocolate museum, the Frietmuseum (Belgian fries) and De Halve Maan brewery. During this tour they will also see the most important historical buildings and squares. E.g. the Market Square, the Burg, Fish Market, Dijver and the Minnewater. While walking round the museums, as well as learning all about beer, chocolate and fries, participants will also get to exercise their tastebuds. All of Belgium's culinary pleasures in one!

Group size (min. – max.): Min. 15 - max. 120 people

Access for individuals? No

SWEET STROLL WALK

Geerwijnstraat 9, 8000 Bruges

T + 32 (0)50 44 12 81 E q-rius@perfectplus.be

W www.q-rius.be **Duration:** 4 hrs **Location:** Bruges

Bruges has 49 chocolate shops and one chocolate museum. It can easily claim to be the world chocolate capital and the best way to discover it is by tasting. Our guides have designed a walk themed around the city's sweet present and past. The walk appeals to all the senses: the guide will tell participants amusing stories and have them touch, smell and of course taste some sweet delights. The stroll starts with a visit to the chocolate museum. Then on to the main course at a friendly restaurant. In the afternoon they will taste pralines and sweets, ending up with coffee or tea in a typical Bruges establishment.

Group size (min. – max.): Min. 12 people

Access for individuals? No

CHOC! AROUND THE CLOCK!

Vlamingstraat 35, 8000 Brugge

T +32 499 72 37 10 E info@swan.be

W www.swan.be **Duration:** 2 hrs **Location:** Bruges

Fancy a sweet treat? The Choc! guide takes you on a delicious journey of exploration and discovery along numerous chocolate shops and pampers your taste buds with scrumptious chocolate. Time to awaken the sweet tooth in you!

Group size (min. – max.): Min 2 - max. 20 people

Access for individuals? No

BRUSSELS

BRUSSELS CHOCOLATE WALK: ONWARDS AND UPWARDS!

Tujastraat 12, 1170 Brussels

T + 32 (0)2 673 18 35 E info@babelbus.be

W www.busbavard.be **Duration:** about 2 hrs 30 min

Location: Brussels

From milk (min 30% cocoa) to bittersweet (70% and up) chocolate and from mild to intense flavours, participants will discover what makes Belgian "sweet gold" so special. They'll learn all about chocolate, from cocoa pods to 'pralines' and from couverture chocolate to the most sophisticated creations. They'll stop by some world famous chocolate makers such as Neuhaus, Corné and Mary as well as new rising stars such as Marcolini, Blondeel, Darcis, Ledent and Gerbaud. A tasty experience you won't want to miss!

Group size (min. – max.): Max. 25 people

Access for individuals? No

CHOCOLATE WALK

Vaartkom 53, 3000 Leuven

T + 32 (0)474 97 12 54 E info@cameleon-events.be

W www.cameleon-events.be **Duration:** 4 hrs

Location: Brussels

A guided walk around the finest sights of Brussels. Along the way, participants will stop off at some fabulous chocolate shops and learn about the art of chocolate making. On request, this walk can be combined with a chocolate demonstration, tasting or workshop. The finest and tastiest Brussels has to offer all in one!

Group size (min. – max.): Unlimited

Access for individuals? No



CHOCOLATE CITY GAME

Vaartkom 53, 3000 Leuven

T + 32 (0)474 97 12 54 E info@cameleon-events.be

W www.cameleon-events.be **Duration:** 4 hrs

Location: Brussels

Cameleon Events presents a real Chocolate City Game to delight chocolate lovers - an exciting murder mystery with a sprinkle of technology! The murderer struck yesterday in the centre of Brussels. A famous chocolatier has been murdered in cold blood. The police are hot on the heels of the suspect. Five clues have already been found, but the investigation has stalled. Players are divided into teams and check out five trails. The teams set off into the city centre, armed with the props and equipment they need to complete their mission. On the way, players get to taste some delicious Belgian chocolate! Each group will be given a digital camera for a photo mission. They will be given the images on a CD later. A nice souvenir of the event!

Group size (min. – max.): Unlimited

Access for individuals? No

VISIT THE SABLON AND SURROUNDINGS WITH TASTING OF BEER, CHOCOLATE AND CHAMPAGNE

Zonnestraat 8, 9000 Ghent

T +32 (0)9 269 90 62 E focusflanders@omniatravel.be

W www.focusflanders.be **Duration:** 3 hrs

Location: Brussels

In recent years, the Sablon has become one of the hotspots of Brussels. Many exclusive fashion boutiques, antique shops, trendy bars, restaurants, and not forgetting traditional chocolate makers and famous chocolate shops have settled here and have contributed greatly to this image. Participants start by exploring the cultural highlights of the Sablon area, then visit a stylish chocolate shop before tasting chocolates and champagne in a unique setting. This is a fine example of 'food pairing' that will certainly appeal to everyone... They round off their culinary tour at the Comics Cafe, tasting three craft beers with some tasty snacks.

Group size (min. – max.): Min.10 - max. 40 people

Access for individuals? No



BRUSSELS CHOCOLATE

J.F. Kennedyplein 5B – bus 2A, 1930 Zaventem

T +32 (0)2 612 99 40 **E** info@inandout.be

W www.inandout.be

Duration: 3 hrs

Location: Brussels

In 'BrusselsChocolate' you will hear a lot of anecdotes and all kinds of facts about chocolate, but also about the other sweets that Brussels has to offer. We will not only walk, see and listen, we will also taste Brussels sweets. Starting with a chocolate demonstration and tasting, we end the walk with a Belgian craft beer on the Grand Place.

Group size (min. – max.): Min. 15 people

Access for individuals? No

THE CHOCOLATE ROUTE

Waterleidingsstraat 171, 1050 Brussels

T +32 2 541 03 77 **E** info@itineraires.be

W www.itineraires.be **Duration:** personalised

Location: Brussels

A 400-year chocolate tradition: from the Aztecs to Belgium! The long route chocolate has covered to reach us. Itinéraires invites participants to explore the history, manufacturing techniques and benefits of this noble delicacy, which is such an important part of Belgium's food heritage... Discover the tricks of this delicious trade! Feel, touch and, of course, taste pralines and hot chocolate, and enjoy the chocolate of your dreams, whether white, milk or dark. Participants can enjoy a taste from another continent that has become part of our lives. This walking tour can also

be organised in other cities and in different forms including an interactive walking tour, a tablet-based quiz or a rally.

Group size (min. – max.): No minimum - max. 25 people per guide

Access for individuals? Yes

CHOCOLATE, BRUSSELS' BLACK GOLD

Ransfortstraat 27, 1080 Brussels

T +32 2 410 99 50 **E** parcours@lafonderie.be

W www.lafonderie.be **Duration:** 2 hrs 30 min

Location: Brussels

The reputation of Belgian chocolate speaks for itself, but not many people know about the skills involved in chocolate making and its industrial development. In the past, the 'black gold' was reserved for high society - now everyone can enjoy it. The evolution in taste and consumption is closely linked to developments in production techniques. From the prestigious Galeries Saint-Hubert to the Museum of Cocoa and Chocolate on the Grand Place, this trail looks back over the history of a passion, that of the Belgians for this delicacy. Participants will stop off at Godiva, Leonidas and the Museum of Cacao and Chocolate, where they will go on a journey through the history of chocolate and its production, from bean to bar. The tour ends with a delicious tasting session.

Group size (min. – max.): Max. 25 people

Access for individuals? No

GOURMET TOUR/RALLY - DISCOVER BRUSSELS AND CHOCOLATE

Guldenhoofdstraat 9 - 11, 1000 Brussels

T +32 (0)2 514 20 48 **I** info@choco-story-brussels.be

W www.choco-story-brussels.be **Duration:** 4 hrs

Location: Brussels

Participants are divided into small groups and explore Brussels with a small backpack containing lots of information, a map of the city and a camera. As well as discovering the finest historical locations Brussels has to offer, they'll also visit some famous and less well-known chocolate makers. Everyone is sure to have a good time! The cost of the rally includes entrance to the museum. Chocolate tastings can also be arranged along the route by request. At the end, participants will be given a CD of photos taken during the rally.

Group size (min. – max.): No minimum amount required

Access for individuals? No

SWEET GUIDED WALK

Stormstraat 5, 1000 Brussels

T + 32 (0)474 12 16 21 **E** jacques@sterkmansevents.eu

W www.sterkmansevents.eu

Duration: 2 hrs **Location:** Brussels

During this guided walk, participants will discover the main sights of Brussels including the Grand Place, Manneken Pis, Galeries Royales Saint-Hubert, the Ilot Sacré and the Sablon or the Fish Market. Along the way, they will taste 'pralines' (chocolates) from different artisan chocolate makers and enjoy a delicious Belgian waffle with a cup of coffee or tea. The tour ends in a typical Brussels pub.

Group size (min. – max.): Max. 25 people per guide

Access for individuals? No

BEER AND CHOCOLATE' GUIDED WALK

Stormstraat 5, 1000 Brussels

T + 32 (0)474 12 16 21

E jacques@sterkmansevents.eu **W** www.sterkmansevents.eu

Duration: 2 hrs **Location:** Brussels

During this guided walk with an experienced guide, participants will discover the main sights of Brussels

including the Grand Place, Manneken Pis, Galeries Royales Saint-Hubert and the Ilot Sacré. Along the way, they will taste 'pralines' (chocolates) from different artisan chocolate makers and enjoy a Belgian artisan beer in a typical bar.

Group size (min. – max.): Max. 25 people per guide

Access for individuals? No

THE 'ALL CHOCOLATE' EXPERIENCE

Stormstraat 5, 1000 Brussels

T + 32 (0)474 12 16 21 **E** jacques@sterkmansevents.eu

W www.sterkmansevents.eu

Duration: 3 hrs to 3 hrs 30 min **Location:** Brussels

The 'ALL CHOCOLATE' experience takes participants/chocolate lovers to discover the finest sights of the heart of Brussels including the Grand Place and the Galeries Royales. They will stop off at three artisan chocolate makers, tasting a delicious praline each time. Participants will then be welcomed at a stylish restaurant, located in a listed 19th century building. In this luxurious baroque setting with parquet floors, stained glass windows and Venetian chandeliers, they will be presented with a three-course menu of dishes each with a chocolate twist. An unforgettable experience!

Group size (min. – max.): Min. 10 - max. 25 people per guide

Access for individuals? No

THE GREAT DISCOVERY TOUR OF BELGIAN CHOCOLATE

Stormstraat 5, 1000 Brussels

T + 32 (0)474 12 16 21 **E** jacques@sterkmansevents.eu

W www.sterkmansevents.eu

Duration: 2 hrs **Location:** Brussels

Participants will stroll around the city and, among the main sights, visit five artisan chocolate makers, for example Jean-Pierre Darcis, Laurent Gerbaud, Mary, Galler and Pierre Marcolini. Along the way they will be introduced to the wonderful world of the history of chocolate and how it is made. Where possible, they will also see the chocolate makers at work. The walk will take them along Galeries Royales Saint-Hubert via the Grand Place and Central Station to the Grand Sablon. Naturally, they will be able to taste a delicious praline from each chocolate maker on the route.

Group size (min. – max.): Max. 25 people per guide

Access for individuals? No

SWEET SABLON

Hof ten Walle 1 (GPS: Bachtenwalle), 9000 Ghent

T + 32 (0)9 233 76 89 E info@vizit.be W www.vizit.be Duration: 2 hrs Location: Brussels

The Sablon is a paradise for chocolate addicts. Indulge in Brussels' best chocolates, the most luxurious biscuits and the sweetest pastries. Going from one shop to the other our guides treat you to the most amusing stories and historical anecdotes of this charming and prestigious neighbourhood.

Group size (min. – max.): Max. 25 people

Access for individuals? We organise tours for individual visitors on a regular basis.

Take a look at our website for our offer of tours by date.

GHENT

CHOCOLATE WALK AND EXPERIENCE IN GHENT

Zonnestraat 10, 9000 Ghent

T+32 (0)9 269 90 62 E michel.deswaene@omniatravel.be

W www.focusflanders.be Duration: 3 hrs Location: Ghent

A guided walking tour of the historic centre of Ghent taking in the classic sights. The main focus is on the many chocolate makers to be found in Ghent. As well as chocolate companies with a solid international reputation such as Neuhaus, Leonidas and Marcolini, participants will also visit a real family-managed artisan chocolate shop where they will taste the fine Belgian chocolates. The walk ends at a unique Art Deco building, right on the Kouter, where the second part of the programme 'the making of Chocolate Lollipops and much more' takes place. During the session lasting around 45 minutes, participants will taste hot chocolate with marshmallows, sniff chocolate ('The Ultimate Chocolate Experience') and make chocolate lollipops which will be decorated with nuts and raisins. The lollipops will be wrapped up and can be taken home. During these activities, participants will be offered a glass of red wine.

Group size (min. – max.): Min. 15 - max. 70 people **Access for individuals?** No

COFFEE, SHOPPING AND CHOCOLATE

Ajuinlei 1, 9000 Ghent

T +32 (0)498 10 99 61 E info@ghent-authentic.com

W www.ghent-authentic.com/nl/tours/bookings/ghent-authentic-koffie-shopping-chocolade

Duration: 1 hr 30 min **Location:** Ghent

Whether it is a candy store in a tiny 17th century house or a luxury leather accessories boutique in a stately 19th century mansion, the 'Ghent-Authentic' shopping tour will take you to unique places most tourists never get to see as they tend to be very small or well hidden in the medieval heart of the city. The 'Ghent-Authentic shopping' tour combines the excitement of discovering authentic local shops with the history and architecture of the landmark buildings that host them. This tour can be easily extended with some chocolate (or coffee) tasting at Ghent's best known chocolate stores (or coffee roasting houses).

Group size (min. – max.): Max. 20 people

Access for individuals? Yes

LEUVEN

CHOCOLATE WALK IN LOUVAIN

Cameleon Events, Vaartkom 53 3000 Leuven
T +32 (0)474 97 12 54 E info@cameleon-events.be
W www.cameleon-events.be
Location: Leuven

On a walking tour of the centre of Leuven, participants will discover several creative chocolate makers. Each with their own story and specialities. What do the participants think of cucumber, chilli or melon flavoured chocolates? Or do they prefer the classic manon, a praline filled with a special banana liqueur or homemade chocolate ice cream? The walking tour ends with a home-roasted coffee or a fruit beer.

Access for individuals? No

HIGHLIGHTS & HIDDEN CHOCOLATE CORNERS

Leuven Leisure, Tiensestraat 5, 3000 Leuven
T +32(0)16 43 81 44 E hello@leuvenleisure.com
W www.leuvenleisure.com
Duration: 2hrs - extra demo's, tastings and mini-workshops on the way (30 minutes each)
Location: Leuven

Leuven is a barrel full of stories, packed with nice cafés, restaurants, and artisan producers presenting authentic craftsmanship. A sweet and tasty walk is guaranteed. We take you along the highlights of the inner city and her hidden chocolate gems. We stop at some artisan chocolatiers to taste their chocolates, take a sip of the typical Leuven banana liquor and we go for a coffee at an artisan coffee roastery and/or for a typical hot chocolate of real, pure Belgian chocolate. Optionally we can stop over a little longer: for a beer & chocolate tasting where we combine Belgian's best specialities, for a demonstration of a chocolatier on how to make the famous Belgian chocolates, for a mini workshop in which you make your own chocolates or to learn how to make the Belgian hot chocolate after grandma's recipe.

Access for individuals? No

FACTS & FIGURES ABOUT BELGIAN CHOCOLATE



6 KG

CONSUMPTION OF CHOCOLATE PER PERSON PER YEAR IN BELGIUM



187,000 TONNES

RAW CACAO BEANS ARRIVING AT THE PORT OF ANTWERP



320

NUMBER OF CHOCOLATIERS

TOTAL RETAIL SALES VALUE OF THE BELGIAN CHOCOLATE MARKET
700 MILLION EUROS



TOTAL TURNOVER OF THE BELGIAN CHOCOLATE INDUSTRY
4 BILLION EUROS



8.5%

PROPORTION OF THE WORKFORCE EMPLOYED IN THE TOTAL BELGIAN FOOD INDUSTRY



11.2%

PROPORTION OF EXPORTS OF TOTAL BELGIAN FOOD INDUSTRY

6,200 EMPLOYEES

NUMBER OF EMPLOYEES INVOLVED IN THE PRODUCTION OF CHOCOLATE

ACKNOWLEDGEMENTS

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Grasmarkt 61 - 1000 Brussels

This trade folder has been put together based on information that we requested from our partners. Over the course of time, some information could change. For this reason, we request that before you visit a chocolatier, a shop, a museum, an event, a tearoom, or join in a demo, a workshop or chocolate walk, you kindly check the organisation's website.

VISITFLANDERS cannot be held responsible for errors or unintended omissions that we might have missed despite various checks.

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Anything missing? Any comments? Please contact your Trade or Press contact (details on back cover).
We would love to hear from you.

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