



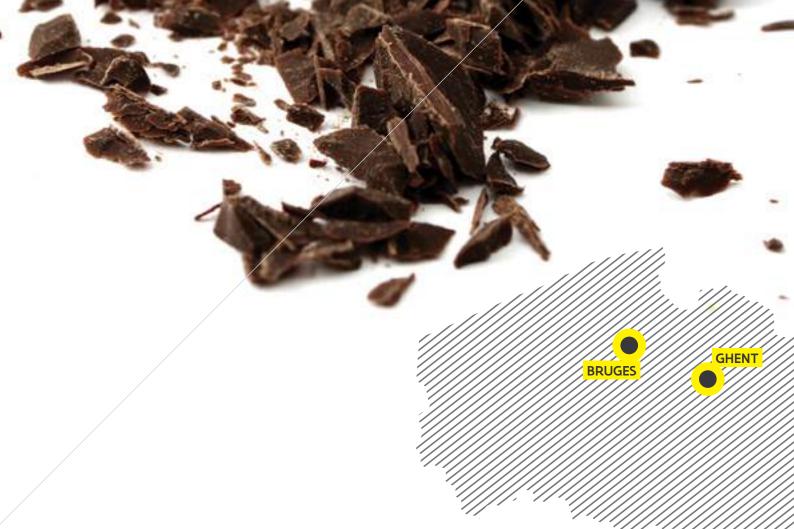
INTRODUCTION

Belgian chocolatiers are famous and appreciated the world over for their excellent craftmanship and sense of innovation. What makes Belgian chocolatiers so special? Where can visitors buy a box of genuine pralines to delight their friends and family when they go back home? Where can chocolate lovers go for a chocolate experience like a workshop, a tasting or pairing?

Every day, people ask VISIT**FLANDERS** 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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DISCOVER FLANDERS

INSPIRATION ROUTES

Flanders is not huge. Just a few hours by car or by train and you'll have made it across the whole region. Combine the following cities and regions for a varied stay. Accommodation can always be found in one of the cities or regions.

ARE YOU PLANNING TO TRAVEL TO FLANDERS AND BRUSSELS?

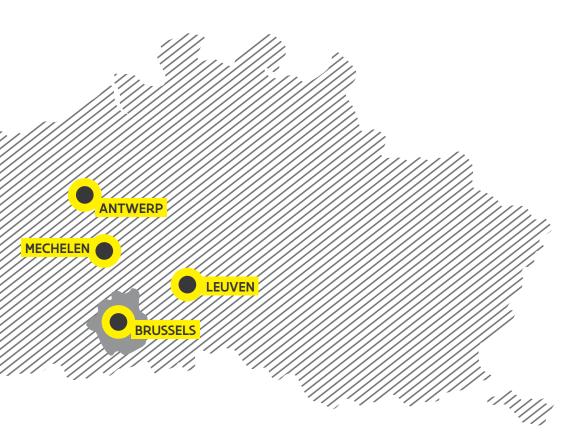
The major cities are all located in close proximity to one another and can easily be reached by car and public transportation. You can also travel to the destination by following carriers:

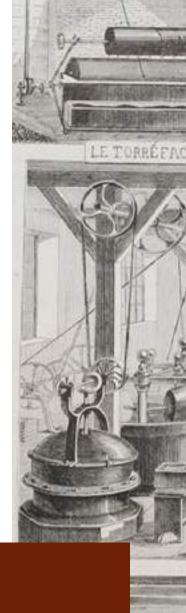
www.brusselsairlines.com

www.thalys.com

www.eurostar.com

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► 45 km 28 mph (50 min.) [via Mechelen]
Antwerp > Mechelen → 25 km 16 mph (25 min.)
                             59 mph (1 hour 40 min.)
                   ► 65 km
                             41 mph (1 hour)
                   → 64 km
                             40 mph (53 min.) [via Brussels]
Brussels > Mechelen → 35 km 22 mph (45 min.)
                   ➤ 100 km 63 mph (1 hour 45 min.) [via Ghent]
                   → 65 km 41 mph (1 hour)
                   → 30 km 19 mph (30 min.)
Mechelen > Leuven → 25 km 16 mph (40 min.)
                   → 50 km 31 mph (55 min.)
 ruges > Ghent
                   → 130 km 81 mph (1 hour 40 min.) [via Ghent]
                  → 90 km 56 mph (1 hour 25 min.) [via Brussels]
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WOULE .

GETTING AROUND

There are a variety of ways to travel around Flanders.



BY TRAIN

- Travel around Flanders safely and conveniently by train.
- You can purchase tickets in the stations or online.
- <u>www.belgianrail.be</u>



🖭 BY BUS, TRAM OR METRO

- Cut down on parking stress and travel easily in the city or between regions by bus, tram or metro.
- You can purchase tickets in the shop at the station or from automatic ticket dispensers.
- www.delijn.be and www.stib-mivb.be (Brussels)



🔋 BY (RENTAL) CAR

- You can rent a car from various locations, such as at the airports and in the city centres – often close to the central station.
- Renting a car offers you freedom and flexibility.
- The following tips will ensure you enjoy a hassle-free and agreeable drive:
 - Avoid traffic jams (6 9.30 a.m.) and 4 7.30 p.m..
 - Always carry enough water and snacks.
 - Park your car outside the city and travel into the centre by bus or tram.
 - Rent a car with air conditioning (in summer).



BY COASTAL TRAM

68 stops between Knokke and De Panne. In summer the Coastal tram runs every ten minutes, in winter it runs every twenty minutes.





CHOCOLATIERS AND CHOCOLATE SHOPS

It's quite impossible to make a choice out of the large number of talented chocolatiers in our region. We limited ourselves to a selection of:

- Chocolatiers in the art cities (Antwerp, Bruges, Ghent, Leuven, Mechelen) and in Brussels;
- Chocolatiers from Flanders and Brussels who have won (inter)national awards;
- Belgian chocolate brands with an international reputation;
- Chocolate shops that represent different
 Belgian quality brands in the art cities and in
 Brussels

In order to facilitate the search, we have listed the chocolatiers and their shops based on the city or region where they are located.



CÔTE D'OR

W www.cotedor.be

On 24 April 1883 Charles Neuhaus registers the Côte d'Or brand. A Belgian icon is born! The first Côte d'Or chocolate is made from cocoa beans from the Gold Coast, now Ghana, and given the familiar elephant logo. The first bar is created in 1911. The famous Côte d'Or packaging iis 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 and the Sensations range. 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.

JEAN GALLER

 ${\bf W}$ 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. 40 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

W www.godivachocolates.eu

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 starts in Brussels in 1926, when Pierre Draps senior creates his first praliné chocolates in the small workshop of his Brussels home. The family choses the evocative name "Godiva", being inspired by the passion and generosity of Lady Godiva from the old English legend. The business continues to grow and a flagship store is 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

W 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 fine ingredients. All 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.

PIERRE MARCOLINI

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. He is a taste designer who pushes the boundaries on a daily basis. Pierre Marcolini exploits the evolution of tastes in the quest for a lighter taste experience while also introducing greater complexity and more texture. He blends aromas to create unparalleled taste sensations. Each chocolate is like a shrine, whether we're talking about pralines, truffles, discs, macaroons or other sweet creations. Excellence is the norm. Pierre Marcolini acquired fame and prestige as a pastry chef. He won the World Pastry Cup in 1995 in Lyon and the European Pastry Cup in 2000 in Rome.









MARY

W www.mary.be

In 1919, chocolate-loving Mary Delluc sets up a business in Brussels that was destined to become the Mary Chocolaterie. She pursues excellence and quality, a goal which then becomes a legacy. She and her master chocolatier frequently dream 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 is 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 is established at the famous Arsenal site in 2009. 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

W www.neuhauschocolates.com

Neuhaus is passionate about creating exquisite chocolates. The chocolatier handles top-quality ingredients with 160 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, in 1915, 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.





ANTWERP

ANTWERP CHOCOLATE STORE

Shopping Center Grand Bazar, Beddenstraat 2

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.

G.BASTIN

Paardenmarkt 106-108, Blauwmoezelstraat 3

T +32 (0)3 233 02 47; +32 (0)3 232 99 25

E chocolade@g-bastin.com

W www.g-bastin.com

Bastins has existed for over 100 years. In 1908 Theofiel Adriaenssens opened a sweetshop on the Paardenmarkt 108, but it was only after WWII that his descendant Gilbert Bastin specialised in chocolate creations. His sons, Raymond and Ronny, continued the business and in 1999 they opened a second shop at the foot of the Cathedral of Our Lady. You'll find deserts, nine different types of chocolatemilk and warm drinks. They offer a vast array of chocolates with spices like cinnamon and saffron.



BURIE

Nationalestraat 42, 2000 Antwerp

T +32 (0)3 233 13 08 **E** info@chocolatierburie.be **W** www.chocolatier-burie.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.

THE CHOCOLATE LINE

Paleis op de Meir, 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 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.

DELREY

Appelmansstraat 5, 2000 Antwerp

T +32 (0)3 470 28 61 **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.

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. Handmade chocolates without compromising. Chocolate pure and simple without additives in order to reduce costs or extend shelf life. That's Erik Goossens' trademark. Fresh ingredients of the highest quality and optimal packaging ensure that "Goossens chocolates" make even the most demanding connoisseurs' mouths water. Chocolatier Goossens is the creator of the famous "Antwerp Hands" filled with marzipan and Elixir d'Anvers and the unique glittering diamonds.

JITSK

Boomgaardstraat 1, 2018 Antwerp

T +32 (0)486 23 50 02 **E** info@jitsk.com **W** www.jitsk.com

Jitsk Heyninck is a 25 year old chocolatier who has travelled the world with his chocolate creations. He has a passion for pure flavours, as a passionate and ambitious master chocolatier. Jitsk was the youngest chocolatier to participate with the World Expo in Shanghai, China in 2009. He took part again two years later in Seoul in Korea

and travelled around the world for Chocolate World, a producer of praline moulds and machines. Jitsk only ever works with the very best ingredients and always via small-scale, passionate suppliers. Each and every ingredient is combined with the greatest passion and respect, allowing it to fully come into its own. It's therefore no surprise Jitsk represents top quality and authentic chocolate products. This is how the brand stands out from its competitors: no unnecessary splendour, but a true love for the product and craftsmanship.

GÜNTHER WATTÉ

Steenhouwersvest 30, 2000 Antwerp

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

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; for chocolate lovers who can see the whole process from tree to bar and bean to bar through a glass. 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 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. This chocolate shop right in the middle of the busy tourist centre has long been a favourite of a great many Bruges residents. Pol Depla is causing a stir with his inventive artisanal chocolate designs including a complete toolkit made of chocolate, from hammer and chisel to pliers. The truffles, white manons and elegant flower pralines also unfailingly know how to charm.

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.

chocolates and hot chocolate made with pure chocolate.

CHOCOLATIER DUMÓN

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

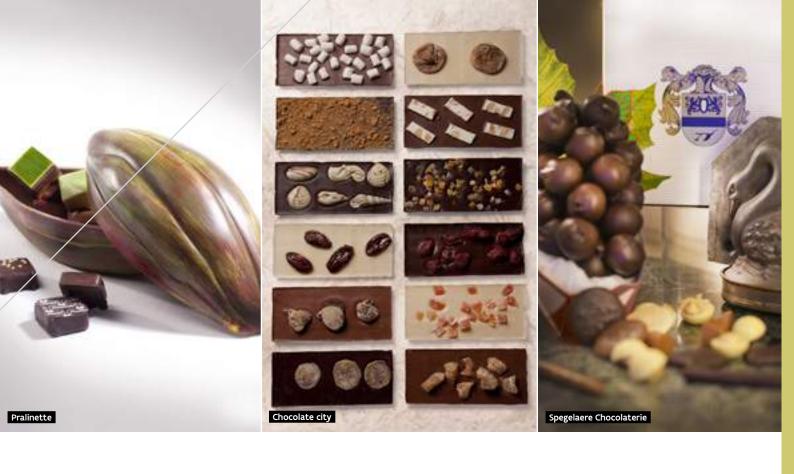
THE OLD CHOCOLATE HOUSE

Mariastraat 1, 8000 Bruges

T +32 (0)50 34 01 02

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

The Old Chocolate House is a family business run by Françoise Thomaes. It boasts an extensive assortment of chocolate, a fine range of handmade biscuits and gingerbread and a collection of pralines that links the two. You can taste the chocolates in the tearoom or take them home in a trendy take-away version.



PRALINETTE

Wollestraat 31B, 8000 Bruges

T +32 (0)50 34 83 83 **E** info@pralinette.be

W www.pralinette.be

Fangio De Baets graduated from culinary academy Ter Groene Poorte as a master confectioner and chocolatier in 1992. Shortly afterwards, he opened Pralinette in the heart of Bruges. Over the years, the shop has built a reputation as a traditional 'top chocolaterie'. Everything is made by hand. The chocolates, made with passion and skill, are a joy for the eye and the tongue. In the shop, you can look into the state-of-the-art workshop, where 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 single origin chocolate in 2013.

CHOCOLATE CITY

Steenstraat 47, 8000 Bruges

T +32 (0)50 33 23 30

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 others will stick to a prudent 100 grams.

SPEGELAERE CHOCOLATERIE

Ezelstraat 94, 8000 Bruges

T +32 (0)50 33 60 52 T +32 (0)486 84 11 59

E info@chocolateriespegelaere.be

W www.chocolateriespegelaere.be

Chocolatier Spegelaere is described by those in the know as Bruges' best-kept secret. This chocolate shop has the longest family tradition of chocolate making, and that's saying something in a city like Bruges! You'll find many more locals here than tourists. Anyone who ever finds the shop is sure to keep coming back. The famous chocolate bunches of grapes, filled with marzipan or a praline centre are a house speciality. Bruges chocolate cobblestones, a reference to the notorious cobbles that adorn the streets of Bruges, are a must for all 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 chocolatemakers. 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

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









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.

BRUYERRE

Grote Markt 20, 1000 Brussels

T +32 (0)513 57 53

W www.bruyerre.eu

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

CHOCOPOLIS

Grasmarkt 110, 1000 Brussels

T +32 (0)2 513 33 90 E chocopolis@me.com

W www.chocopolis.com

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

CORNÉ PORT ROYAL

Koninginnegalerij 5, 1000 Brussels

T (0)2 213 62 00

 ${f W}$ www.corneportroyal.be

In 1932, young pâtissier Maurice Corné sets up shop as a chocolatier in Brussels. Very soon he has a 30-strong team working for him, counting among his loyal customers several celebrities, including Maurice Chevalier. In 1935, Maurice Corné creates 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!

JEAN PHILIPPE DARCIS

Joseph Stevensstraat 38, Boterstraat 40, 1000 Brussels

T +32 (0)2 513 71 09, +32 (0)2 502 14 14

E info@darcis.com **W** www.darcis.com

For Jean-Philippe Darcis, chocolate is more than a jobiti's a vocation. He learnt his skills and creativity from the very best, through internships and training with Lenôtre, Wittamer, Richard... Melting tradition, creativity and consummate skills, he re-invents ingredients and uses them in subtle recipes. The result is a pallet of fine, sophisticated flavours and aromas. Jean-Philippe Darcis sees it as his mission in this world to create new flavours every day for chocolate lovers to discover. Carrés, pralines, macaroons and other sweet creations await you in his shops at the Sablon and in the city centre. Jean Philippe Darcis has also a shop in Hasselt.

years. During a prolonged stay in China, he discovered the thousand and one flavours of Asia. Back in Belgium he continued to experiment with all kinds of flavour combinations. He selects only the finest ingredients for his creations. Each delicacy is handmade. The Laurent Gerbaud logo features a red seal with the word 'chocolate' in Chinese. In his shop with a tearoom next door, a stone's throw from Central Station and right opposite BOZAR, you can enjoy an exquisite range of chocolates with exotic flavours or simply a refreshing cup of hot chocolate, coffee or tea. Laurent Gerbaud also organises chocolate tastings paired with beers or wines and workshops. A popular address for chocoholics!

ELISABETH

Boterstraat 43 en 49, Stoofstraat 55, Grasmarkt 55, 1000 Brussels

T +32 (0)475 52 51 97 **E** contact@elisabeth.be **W** www.elisabethbrussels.be

Elisabeth Chocolatier is the place to be in Brussels if you have a sweet tooth. In the stylish shops you are immersed in the delicious world of Belgian chocolate making. Each shop is a collection of Belgian sweet creations, made by dedicated craftsmen. Only products that make it through a rigorous selection process find their way onto the shelves. They 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, waffles, fresh spiced biscuits... and above all a heavenly experience!

LAURENT GERBAUD

Ravensteinstraat 2D, 1000 Brussels

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

Laurent Gerbaud has been creating sophisticated combinations of chocolate, fruit and spices for eleven



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 exclusively uses 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 are carefully selected for the highest quality. Ledent's other great love is macaroons.

BENOIT NIHANT

Waterloosesteenweg 506, 1050 Brussels

T +32 (0)2 534 81 00

 ${f E}$ ixelles@benoitnihant.be

W www.benoitnihant.be

Benoît Nihant has opted to master the entire process of chocolate making right from the selection of the best batches of fine cocoa beans from planters-harvesters who share his passion for excellence. He works in close collaboration with the plantations. The soil type, sunshine level and type of cocoa tree grown, plus of course the expertise of his planter partners, are all factors which influence the aromatic flavours of his exceptional chocolates. In order to preserve their unique character and pay homage to the planter's work, he does not mix beans originating from different plantations.





PASSION CHOCOLAT

Zavel - Bodenbroekstraat 2/4, 1000 Brussels

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 philosophy! Passion Chocolat's success is down to its handmade chocolates. You're 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.

VAN DENDER

Leuvensesteenweg 416, 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. Herman Van Dender participated at different prestigious national and international contests and won 6





medals at the 'World Cup of Pastry' in Lyon, from which 3 as a candidate and 3 as the chairman of Belgian candidates. This Curriculum Vitae makes of him an experienced and exceptional expert and a great taste specialist. In 2014, Van Dender takes up another challenge and realises his dream. He starts 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!

ZAABÄR

Steenweg op Charleroi 125, 1050 Brussels

T +32 (0)2 533 95 80 **E** contact@zaabar.be **W** www.zaabar.be

Zaabär chocolate factory invites you to take a fascinating journey into the land of flavours and aromas. Under the slogan 'Taste the world' they offer you an amazing, sophisticated voyage of discovery. Zaabär's chocolatiers combine exciting, fabulous, exotic spices, herbs, flowers and fruits. Gifts of nature that are also valued as traditional remedies. In harmony with delicious fine Belgian chocolate, they turn them into creations that are a sheer joy for the senses. Zaabär offers a wide selection of products including chocolate bars and truffles. Taste, smell and escape to this fascinating world!





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. Joost Arijs has also a shop in Antwerp.

DASKALIDES

Korenmarkt 14, Henegouwenstraat 1, 9000 Ghent

T +32 (0)9 233 13 70, +32 (0)9 224 36 77

W www.daskalides.com

In 1931 Promodros Daskalidès opens his first bakery in the region of Ghent. Soon the number of Daskalides shops - known for their tasty chocolates- increases. The following

generations build further on the success and charm the foreign markets with their unique tastes and traditional recipes. Today Daskalidès has become a concept in Ghent. Outstanding quality, exquisite taste and original creations emphasize the young and attractive image of Daskalidès.

HD GHENT - BY HILDE DEVOLDER CHOCOLATIER

Brugstraat 43, 9000 Ghent

T +32 (0)9 269 02 00

E info@hildedevolderchocolatier.be

I love chocolate, I love art, I love beauty. So I try to combine all of this in what I make with chocolate in my shop in Ghent. And you? Do you like chocolate? Love, Hilde. You will find handmade mini-pralines, bars and seasonal items. Hilde uses organic ingredients where possible. She uses cane sugar, vegetable cream and oil to give the chocolate a subtle flavour. It's all about flavor not about sweetness. You can see the chocolatier herself at work in the atelier, making pralines and chocolate sculptures. A feast for true chocolate fans!





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, Florent Van Hecke opened a chocolate shop in Koestraat in Ghent. Driven by the same passion, his son Arthur succeeded him. In 1988, his son Florent, the third generation, took over the shop. He expanded the chocolate business to sell cakes, pastries and ice cream. The elaborate chocolate cakes soon became a great success. Five years ago, Florent's son Stephen became a partner in the business. In 2014 the shop was extended to include a charming tearoom and terrace. Chocolate workshops are also organised on request. After 75 years, the business' mission remains to deliver high-quality products that give chocolate lovers 'A Taste Of Enjoyment In Life'. The mission took shape with the creation of 'Euforie75', a unique chocolate with a high cocoa content of 70% and a touch of red berries. A great success!

VAN HOOREBEKE

Jan Breydelstraat 1, Sint-Baafsplein 15, 9000 Ghent

T +32 (0)9 224 25 10, +32 (0)9 221 03 81 **E** info@chocolatesvanhoorebeke.be

E lvh@chocolatesvanhoorebeeke.be

W www.chocolatesvanhoorebeke.be

Chocolate maker Luc Van Hoorebeke has been a Ghent institution since 1982. His son Cédric inherited his 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 chocolate creations the traditional way, using the finest cocoa and top quality ingredients. You can buy gourmet chocolates from their shops in Jan Breydelstraat and Sint Baafsplein.

ÝUZU

Walpoortstraat 11/A, 9000 Ghent

T +32 (0)473 96 57 33

E yuzu-nvc@hotmail.com

Nicholas Vanaises' background as an archaeologist specialising in the Middle East blends with his passion for chocolate, tea and confectionery to form Yuzu. An innovative store concept and range of 26 original creations with exotic flavours from Asia and spices from Africa and Latin America. Yuzu whisks you away on Nicolas' 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. Yuzu also offers an excellent selection of teas from China, India and Japan.



LEUVEN

ANTOINE BY PATRICK AUBRION

Tiensestraat 33, 3000 Leuven

T +32 (0)16 30 97 67

E aubrion.sweets@gmail.com

W antoinesweets.com

Patrick Aubrion graduated as a chocolate maker/ pastry chef from COOVI in Brussels. He earned his spurs in several apprenticeships and collaborations with renowned chocolate makers and pastry chefs as Fauchon, De Baere and Marcolini. Between 1994 and 2003 he participated at different European championships and won 7 (silver and golden) medals. In 2010 het sets up his own business: Aubrion Sweets. In 2014 Patrick Aubrion opened 'Antoine' in Leuven. Antoine is a modern day story which melts together the aromas and tastes of the sweet kitchens of times gone by. It bears witness to the days when the truffle, the éclair, the mille-feuilles and tarts were invented. It tells the story of culinary grand masters and of small craftsmen who improved on the work of those first creators and perfected it. Antoine offers truffels, fine pastries, other confectionaries and and sourdough breads, which are created traditionally. Which are created traditionally and with an eye for detail.

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. There you'll find the finest pralines, handmade with fresh butter and cream, with no preservatives. The house specialities are the famous manons and bunches of grapes with marzipan.



TARTUFO

Louis Melsensstraat 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.

THINK CHOCOLATE

L. Vanderkelenstraat 43, 3000 Leuven

T +32 (0)16 20 41 11 **E** thinkchocolate@telenet.be **W** www.thinkchocolate.be

Visit Think Chocolate! for a wide selection of chocolates, chocolate specialities, bespoke chocolate creations and confectionery. You'll also find coffee, tea and an wide range of regional products. A place full of temptation for foodies!





MECHELEN

GAUTHIER

ljzerenleen 3, 2800 Mechelen

T +32 (0)15 41 72 46

W www.chocolaterie-gauthier.be

Edouard Gauthier opened his chocolate shop in Mechelen in 1964. These days Gauthier is an established name in the city and surrounding area. Everything you can see in the shop is made according to the original recipe, with respect for traditional methods and high-quality ingredients, and no preservatives. The wide range includes forty different pralines, bean to bar chocolate bars, truffles, mendiants, chocolate figures, seashells, marzipan, pâte de fruit and various types of preserve. 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 creation is an amazing discovery, with a variety of fillings ranging from hazelnuts to champagne, Batida de Coco, passion fruit and many more. Sjolaa offers a sophisticated and varied assortment of chocolate products. There's a collection of sweet specialities for every season. Even the packaging gets a different look. Whenever you visit, you'll always find twenty different types of truffles and pralines, a range of marzipan creations and other chocolate products. The ultimate indulgence!!

ELSEWHERE IN FLANDERS

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

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 Barry Callebaut. After teaching for 15 years at the Barry 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 DE ZWARTE VOS

Dorpstraat 76, 9800 Astene-Deinze

T +32 (0)9 386 42 05 E info@dezwartevos.be **W** www.dezwartevos.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 FLEMISH BRABANT
THE CACAO TREE

Zoniënwoudlaan 364, 1640 Sint-Genesius-Rode

T +32 (0)2 358 13 84 **E** info@thecacaotree.be **W** www.thecacaotree.be

The 26 year old Tom Vanthemsche received a training in baking, chocolate and ice-making in Ter Groene Poorte in Bruges and at Wittamer in Brussels, in the lab of Neuhaus, at Valhrona and with Jeremie Runel and Alain Chartier in France. Later, he worked in the atelier of Neuhaus and

in the Côte d'Or-boutique where he gave demo's and workshops and, as master chocolatier, was responsible for the production of the chocolates in the shop. At 23, he opened his own shop, the Cacao Tree, in Sint-Genesius-Rode. Tom Vanthemsche works with fresh quality products without preservatives. He prepares the extended range of chocolates with 50 different tastes daily in the workshop behind the shop and complements it regularly with new tastes. Tom Vanthemsche also makes ice cream with 100% cow's milk and sorbets with 60% fruit, which is quite unique. In summertime you can enjoy them on the shop's little terrace.

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 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 a 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.

VAN PARIJS

Noordlaan 73, 8800 Roeselare

T +32 51 22 05 84

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.

VERCRUYSSE

Doorniksewijk 115-117, 8500 Kortrijk

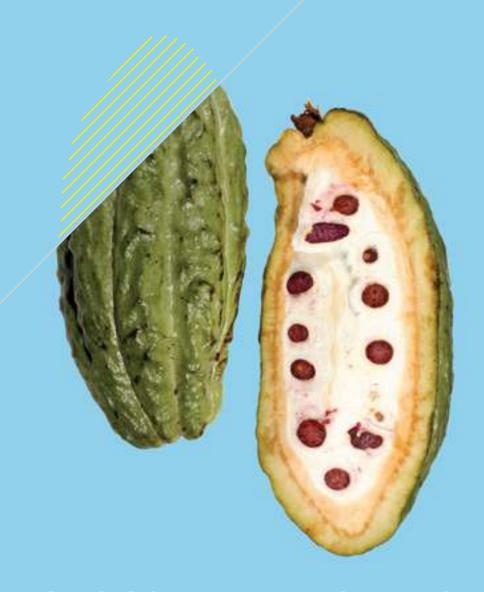
T +32 (0)56 21 68 81 , +32 (0)478 67 08 91

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.





CHOCOLATE MUSEUMS

It's no surprise that in a country that's world-famous for its chocolate that we have museums dedicated to it! Each of the museums offer guided tours in English, French and Dutch – early booking is recommended. Please contact the museums for further information, including group sizes, opening times, duration of tours, prices, guided tours and chocolate experiences in other languages, as well as to make reservations.





CHOCO-STORY

Wijnzakstraat 2, 8000 Bruges T +32 (0)50 61 22 37 E info@choco-story.be W www.choco-story.be

The Choco-Story chocolate museum immerses its visitors in the history of cocoa and chocolate: from the Maya 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. Fancy making your own chocolates? Join the open workshop on Saturday at 2 p.m. As children enter the museum with their parents, they receive the chocolala-game, specially made for them and with a nice surprise afterwards. The museum organises special workshops for families, children and schools. As well as workshops for deaf and hearing impaired persons, for blind and visually impaired persons and for people with a learning disability. If you are into drinking chocolate after having visited the museum, we highly recommend the nearby Choco Jungle Bar at 200 m from the museum.



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 Belgian Chocolate Village is housed in the magnificently preserved former Victoria chocolate and biscuit factory. The Village contains a modern museum space measuring 900 m² dedicated to chocolate-related history and culture with activities for all ages. The chocolate makers of the museum make chocolates on the premises which you can taste on the spot. You can drink a delicious cup of hot chocolate in the elegant tasting room. The museum also boasts a unique tropical greenhouse growing cacao trees. Family visits get special attention. While the audio-guide provides your children with specific information, the little ones have access to interactive terminals while following the stage design visitor trail.

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

Choco-Story Brussels in the heart of Brussels is a must for fans of Belgian chocolate. It offers you a unique opportunity to explore the world of chocolate, from its origins to the finished product. Step into the history of the Aztecs and Maya, 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 you 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. Following your visit, you can attend a short workshop of 15 minutes during which you make your own chocolate bar or 'mendiants'. Please contact the museum to check availabilty.



CHOCOLATE EXPERIENCES

Flanders and Brussels not only has some of the world's best chocolatiers, but also the best chocolate experiences too! Whether it's a demonstration from a leading Belgian chocolatier, a workshop, tastings or pairings with other fine food and drink, these are unique and authentic experiences.

Most of the chocolate experiences are available exclusively for groups, but some chocolatiers organise tastings and workshops (typically on a weekly or monthly basis) that are available to be booked for individual visitors; this is indicated where this is the case. Please contact the chocolatier or company for further information, including group sizes, opening times, duration of tours, prices, guided tours and chocolate experiences in other languages, as well as to make reservations. Chocolate experiences are strictly by advance reservation, and early booking is strongly recommended.





DEMONSTRATIONS(WITH TASTINGS)

A number of chocolatiers across Flanders and Brussels offer demonstrations, in English, for groups. The chocolatier will introduce the group to the fascinating world of chocolate, will demonstrate how chocolate is made, and will offer the group some tastings, as well as answering any chocolate-related questions.

In the museums Choco-Story Bruges, Choco-Story Brussels and the Belgian Chocolate Village, demonstrations are part of the daily schedule of activities offered.





ANTWERP GOOSSENS CHOCOLATIER

Isabellalei 6, 2018 Antwerp

T +32 (0)3 239 13 10

E info@goossens-chocolatier.com

W www.goossens-chocolatier.com

The demonstration begins with an explanation of the origins of cocoa and the traditional chocolate making process. You'll learn to tell the difference between the different sorts of chocolates and different quality chocolate. Then you'll tour the factory where you can see close up how chocolate is made. You'll also be given some free samples. After spending one and a half hours immersed in the fascinating story of chocolate, you'll be given a box of chocolates to take home with you.

BRUGES

POL DEPLA

Mariastraat 20, 8000 Bruges

T +32 (0)50 33 49 53

E pol.depla@poldepla.be

w ww.poldepla.be

After a demonstration with Pol Depla chocolate making will no longer hold any secrets for you. In the demonstration workshop, you'll be initiated into the mysteries of the cocoa bean and see how high-quality chocolate is tempered until it sets, shines and snaps nicely. You'll learn how chocolates are moulded, filled, sealed and tipped out of the mould. The characteristics of the various chocolates will be explained. All your questions will be answered, however crazy! And because our tastebuds are the strictest judges, there's naturally a tasting of a variety of handmade chocolates.

BRUSSELS CONCEPT CHOCOLATE

Distelstraat 19, 1030 Brussels

T +32 (0)2 242 94 66

E info@conceptchocolate.eu

W www.conceptchocolate.eu

During the tasting, you 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 your eyes: melting the chocolate, preparing the filling, filling the shells, unmoulding and packing. And of course, the crucial moment of tasting is not forgotten! If you would like a refreshing drink, we recommend they take the 'beer and chocolate' or 'wine and chocolate' tour.

PLANÈTE CHOCOLAT

Lombardstraat 24, 1000 Brussels

T +32 (0)2 511 07 55

E planetechocolat@skynet.be

W www.planetechocolat.com

During the demonstration at Planète Chocolat, you will discover the fascinating history of chocolate through the centuries. You will learn the difference between the various types of chocolate and see with your own eyes the different stages of the manufacturing process. You will also get to have a go yourself 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.

Open demonstrations: Every Saturday at 4 pm and every Sunday at 3 pm.



ZAABÄR

Charleroisesteenweg 125, 1060 Brussels T +32 (0)2 533 95 80 E contact@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.

GHENT CHOCOLATO

Sint-Michielshelling 7, 9000 Ghent

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

The demonstration starts with an explanation about the process 'from bean to bar'. The chocolatier demonstrates how chocolate is made. The demonstration concludes with a tasting of fine chocolates.

MECHELEN SJOLAA

Geerdegemvaart 137, 2800 Mechelen

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

The chocolatier of Sjolaa starts by telling you the story 'from bean to bar'. He continues with a demonstration of the moulding of 'Mechelse Maantjes', hollow figures, chocolates and truffles. concerning chocolate Meanwhile you can taste different forms and flavors of chocolate and pose all your questions.







WORKSHOPS

Visitors from around the world take home delicious Belgian chocolates as a souvenir of their trip and as gifts for friends and family. However, it's extra special for visitors to make their own chocolates, in a workshop, having been taught the techniques by an expert chocolatier! Workshops are available from a variety of chocolatiers and companies, in English for groups. No culinary experience is required - the workshops welcome people of all ages and experience!





ANTWERP

CHOCALICIOUS

Korte Vlierstraat 13, 2000 Antwerp

E carolien.krijnen@gmail.com **W** www.chocolicious.be

Fancy a tasty and fun chocolateworkshop? Chocalicious welcomes you in a professional chocolate studio, exclusively designed for workshops, in the cozy Sint-Andries quarter in Antwerp. After a cup of coffee or tea you get an brief explanation about working with chocolate. Like for instance what is 'tempering' and why is it necessary? Using that knowledge you then start creating your own chocolates. For the next two hours you will practice different techniques; tempering, moulding, enrobing, ... You will make a hollow figure, a lollipop, healthy and delicious 'mendiants', and you will also learn how to fill a form and use a piping bag. All chocolates you make during the workshop are yours for the taking. The workshops last 2 to 2,5 hours. Short demos are possible on request.

Open workshops: Yes. Please consult the website.

CHOCOVIBES

Lijnwaadmarkt 11, 2000 Antwerp

T +32 (0)498 75 69 36 **E** info@chocovibes.be **W** www.chocovibes.be

The workshop is especially made for those who want to have fun with chocolate. You learn how to make chocolate decorations, in combination with making the most

delicious hot and cold chocolate drinks. To take home, we make a chocolate lava cake and a tartlet with chocolate ganache. We end with a healthy chocolate fondue, while the chocolate addicts can even draw their own chocolate tattoo!

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. First of all you'll visit the chocolate museum where you go on a journey of discovery through the rich history of chocolate in all its facets. You'll learn how chocolate is made and why Belgian chocolate is so famous the world over. Afterwards you'll learn about the composition of the different kinds of chocolate and the tempering of chocolate. Then you'll get to have a go yourself. You can choose between a Mendiants turbo workshop, a Praline workshop, a Pralines and truffles workshop or you 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, you can take what you've made home with you for your family and friends to try. Choco-Story organises special workshops for families, children and schools. As well as workshops for deaf and hearing impaired persons, for blind and visually impaired persons and for people with a learning disability.

Open workshops: every Saturday at 2 p.m.

EVENT MOSAIC

T +32 (0)50 39 15 89

E hello@eventmosaic.be

W www.eventmosaic.be

This interactive workshop lets you enjoy indulge in chocolate and is a healthy mix of the expertise of our master-chocolatier and entertainment. You will be able to create and take home your own chocolate masterpiece. Tasting is of course mandatory! For the daredevils we can add "chocolate snorting", a different way to taste. Upon request we can work around a theme, popular demands are: the making of a chocolate sculpture or the building of a chocolate atomium or "wish chocolate".

BRUSSELS

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 workshop starts with a visit to the Choco-Story Brussels museum, where you'll discover the fascinating world of chocolate. This is followed by a demonstration of the traditional method for making pralines, with the opportunity to try some, of course. Finally you'll get to have a go yourself. With the help of the chocolatier, you can make mendiants, orangettes, truffles and other small chocolate specialities. You can take them home afterwards and share them with your friends and family.

Open workshops: Yes, short workshops (own bar of chocolate or 'mendiants') are possible after visiting the museum. Please contact the museum to check availability.

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. You'll start by making your own mendiants under expert guidance. Then you'll taste three different varieties of chocolate plus a selection of Laurent Gerbaud specialities. During this tasting, you'll be initiated into a variety of authentic chocolate flavours. At the end of the workshop, you can take what you have made home with you. It is also possible to book a workshop without a tasting.

Open workshop: Every Saturday from 11.30 a.m. to 1 p.m. (registration required)

PLANÈTE CHOCOLAT

Lombardstraat 24, 1000 Brussels

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

During the workshop, you create your own pralines, step by step, from the spreading of the chocolate to the chocolate to the final shaping (tempering, crystallization, mouling, filling, unmoulding). A master chocolatier will be on hand to help you and explain what to do. Afterwards, you receive a small gift: a sachet with some of the pralines (pralines, caraques, trail mixes, truffles and orangettes) which have been made on the spot! The workshop is followed with a tasting of hot chocolate to drink and pralines. The workshop can be combined with a demonstration.

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 for an hour, you are invited to become an apprentice chocolate maker, rubbing shoulders with our employees for another hour. You learn to handle a piping bag, pour the chocolate into the moulds of your choosing, add decoration and pack them. You play an active role and let your imagination roam free. If wanted, you can finish off your workshop with a chocolate and beer or wine tasting.

STERKMANS EVENTS BVBA

T +32 (0)474 12 16 21

E jacques@sterkmansevents.eu

W www.sterkmansevents.eu

During this workshop, a master-chocolatier will tell you everything about the production of cocoa and chocolate. After seeing the different stadiums of how to make chocolates, you'll have the opportunity to make your very own chocolates. On simple request, the workshop can be followed by an 'all chocolate » dinner in a historical venue in the city centre, only 5-8 minutes ago from the place where the workshop takes place.







ZAABÄR

Charleroisesteenweg 125, 1060 Brussels

T +32(0)2 533 95 80 **E** contact@zaabar.be **W** www.zaabar.be

After a welcome drink, you'll be given a brief introduction to the history, production and processing of chocolate before touring the chocolate factory. There you'll be given a demonstration of the chocolate tempering technique. Under expert guidance, you'll make your own chocolate bars with spices, tasty truffles and mendiants. At the end of the workshop, you can take your magnificent creations home with you.

Open workshops: Y es, at 2.30 p.m., on every Saturday and on Wednesdays during Belgian holidiays (reservation required)

CHOCOLATO

Sint-Michielshelling 7, 9000 Gent

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

Want to feel and experience the love of chocolate? Dimitri Blocken from Chocolato wants to share his passion with the general public. His relationship with chocolate began on Valentine's day, when he made his own chocolates for his sweetheart. Since then the couple have explored the history of cocoa in more depth and now create delicious exquisite chocolate creations. Dimitri loves sharing his passion with others. Would you like to learn how to make your own chocolates? Discover the art of chocolate making in a fascinating workshop. You'll find out more about the history of chocolate and even become a chocolatier! Various packages are available.

GHENT

FOCUS FLANDERS

Nederkouter 35, 9000 Ghent

T +32 (0)9 269 90 62 **E** michel.deswaene@omniatravel.be **W** www.focusflanders.com

A real chocolate shop in the heart of Ghent forms the backdrop for a fascinating chocolate workshop lasting two hours. Under the guidance of a professional chef, you can take your first steps in your career as a chocolatier. You can have a go at making milk chocolate truffles, mendiants, rice clusters and dark chocolate marzipan balls. You're sure to have a good time! And you can take everything you make home with you.

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 will welcome you with a glass of Cava - after all, chocolate calls for a celebration! After a brief explanation of the theory, you'll learn how to temper chocolate and make mendiants, orangettes, crunchy clusters, fresh fruit dipped in chocolate, filled pralines and chocolate mousse. You can taste the results there and then and take whatever's left home with you for your friends and family.



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 ready to roll up their sleeves, Chocola-Tuti offers a wide range of creative workshops. You'll be introduced to the wonderful world of homemade chocolates and learn some basic principles. At the end of the workshop you can take home a box of mendiants, ganache, praline, chocolates, crunchy chocolate clusters or truffles you've made yourself, nicely arranged in a handmade chocolate shell. As well as ordinary chocolate workshops, there are also several special packages for children, singles, families, individuals or even ... 'Men only'. Loads of fun and delicious flavours guaranteed!

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. Whether you want to mould Mechelse Maantjes or other chocolate shapes, or get creative with chocolate, marzipan and fruit, you'll learn it all from an expert during a three-hour workshop. You get to take home chocolate worth 20 to 25 euros, instructions and in most cases a chocolate mould too.

MECHELEN

CHOCOLATOA

2800 Mechelen

T +32 (0)494 61 06 11 **E** mario@chocolatoa.com **W** www.chocolatoa.com

Did you always wonder how to make chocolate? In the historic centre city of Mechelen, Chocolatoa shows you how to make your own chocolate bar straight from the bean. You peal and grind the freshly roasted beans until chocolate, which is then poured into a mould. While your personal creation is resting, you get introduced into the rich flavors of origin chocolate. Finally, it is time to deform and taste the selfmade chocolate, all which can be taken home. Roll up your sleeves for this workshop!



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

At the beginning of the workshop you'll be welcomed with a nice cup of coffee or tea. You'll be told a bit more about these drinks and chocolate. Then you'll learn all about correct 'tempering' of chocolate. This will be followed by a demonstration in the factory. There you'll see how you can try your hand at chocolate making at home using simple equipment. At the end, you'll be given a gift to take home with you and of course you'll get the chance to sample your creations during the workshop itself!

PROVINCE OF EAST-FLANDERS

CALLEBAUT CHOCOLATE ACADEMY CENTRE™

Aalstersestraat 122, 9280 Lebbeke

T +32 (0)53 73 05 05

E chocolate_academy_belgium@barry-callebaut.com

W www.chocolate-academy.com

During this BEANOLOGY™ class, you'll discover how composing a cocoa blend has an impact on the final taste of your chocolate. And most of all: you'll make your own chocolate, starting from the very cocoa bean. You'll find yourself roasting cocoa beans, winnowing and refining them into cocoa liquor. And you'll be introduced to the art of conching to obtain your very first chocolate.



TASTINGS

The following list of tastings are for advanced chocolate-lovers, who want to discover the range of different flavours of chocolates as a result of the origin of the cocoa beans. These experiences are available in English for groups.

IN FLANDERS AND BRUSSELS BITTERZOET CACAO & CO

T +32 (0)478 932 251 **E** isabelle@bitterzoetchocolade.be **W** www.bitterzoet.be

Bitterzoet offers a range of tastings during which you 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 chocolate. The best bit is that you'll be able to taste different types of chocolate and identify your own preferences. Do you prefer the strong Forastero or the sweet Criollo? Do you love chocolate from Madagascar for its typical flavour or do you just melt for Chuao bean from Venezuela? You can taste, compare and discover all of these varieties. The chocolate you taste at Bitter Zoet is high quality, organic and fairtrade. This can be washed down with a glass of whisky, wine or rum. Bitterzoet also organises food pairings.

IN FLANDERS AND BRUSSELS CHOCOLATOA

2800 Mechelen

T +32 (0)494 61 06 11 **E** mario@chocolatoa.com **W** www.chocolatoa.com

From Costa Rica on Madagascar to Bali... Each country has developed it's own style and cocoa flavor. Join chocolatoa on a journey throughout the world of chocolate and discover your favourite taste. Do you prefer fruity above earthy flavors? Or do you choose spicy notes? Is your favorite chocolate a 70% or rather a 100% pure one? Pamper your taste buds with all these different flavors in the mean time listening to a short introduction on the process of making chocolate. Be aware: afer this tasting, chocolate will never be the same again!

ANTWERP CHOCOVIBES

Lijnwaadmarkt 11, 2000 Antwerp

T +32 (0)3 344 04 41 E info@chocovibes.be

W www.chocovibes.be

Chocovibes offers different chocolate tastings and workshops. During a tasting, you discover the variations of chocolates made from cocoa beans from different continents. You learn and experiment how they are best combined with other ingredients like spices, coffee beans, liquor or fruit flavours. We end the tasting with a chocolate fondue and for the ones who dare, a sniff of cocoa powder.

BRUSSELS LAURENT GERBAUD

Ravensteintraat 2D, 1000 Brussels

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

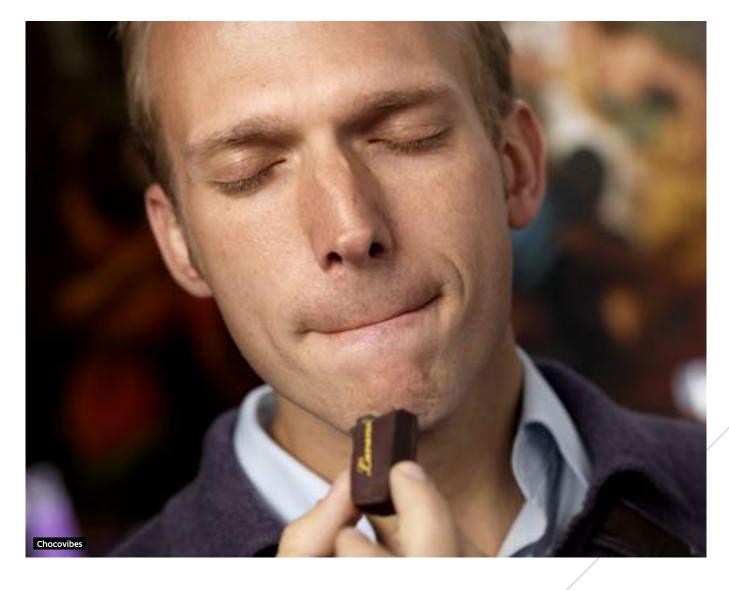
Not a factory tour, not a talk on the history of chocolate: an initiation into authentic chocolate flavours - that's what you can expect from a tasting session at Laurent Gerbaud. You'll taste three different varieties of chocolate plus a selection of unique Laurent Gerbaud specialities. Foodpairing of chocolate with beers or wines can also be arranged on request, for an additional charge.

GHENT CHOCOLATO

Sint-Michielshelling 7, 9000 Gent

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

Want to taste more than milk and dark? During a tasting, you'll get to know the different flavours of chocolate. You'll find out more about the history of chocolate and try a variety of (single origin) chocolates. Discover the difference between chocolate from Peru or Colombia, try a dash of red berries or a roasted flavour ... Double fermentation chocolates are really special. Will you try caramel or passion fruit? Take part in a tasting and become an expert!







CHOCOLATE PAIRINGS

It might sound unlikely, but beer, wine and champagne can pair perfectly with chocolate. A 'master of taste' creates delicious combinations, and explains and how why the different products work together. These experiences rarely fail to surprise and delight!

IN FLANDERS AND BRUSSELS BIEROLADE

T + 32 494 24 84 11 E wcallebaut@skynet.be
W www.bierolade.be

BEER & CHOCOLATE PAIRING

A perfect combination of beer and chocolate is a certain guarantee of pure delight. This beer/chocolate tasting offers you a range of top-class beers which are paired in duo with the ultimate chocolate praline. You will witness a clash of the titans between beer and chocolate: one beer strives for a harmonious pairing with the praline whereas the other one goes for the dark contrasting taste. Which of the two comes out victorious: harmony or contrast? You will taste all about it during this degustation. No doubt you will learn that beer and chocolate are a successful marriage.

CHOCOLATOA

2800 Mechelen

T +32 (0)494 61 06 11 E mario@chocolatoa.com W www.chocolatoa.com

WINE & CHOCOLATE PAIRING

Food pairing is all about strange combinations with exceptional outcomes. Chocolatoa selects especially for you a number of artisanal wines en serves these with matching origin chocolates. Discover the new and sensational flavours and smells; a real treasure for the senses. A chocolate tasting in combination with beer or whisky is also possible.

ANTWERP

CULINAIRE WANDELINGEN VZW

Zirkstraat 43, 2000 Antwerp

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

BEER & CHOCOLATE PAIRING

You are able to sample the exclusive Belgian beers in combination with, yes.... Chocolate! At a unique location in the artistic theatre district you learn not just how to taste chocolate, but also which tastes go together in this Belgian pride. After this tasty and informative workshop you will also know straightaway why Antwerp is the Mecca for chocolate and beer.!

BRUGES

CHOCO-STORY

Wijnzakstraat 2, 8000 Bruges

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

BEER & CHOCOLATE PAIRING

You sample six different beers with original chocolates which complement them. The chocolatier tells you about the specific tastes within each chocolate and explains why the beers and chocolates go together so well. At the end you receive a box of pralines to take with you, which you will have sampled during the tasting. You enjoy a unique taste experience, but note that you do not make any pralines yourself.



BRUSSELS

ALEX & ALEX

T +32 (0)476 61 23 45 **E** info@alex-alex.eu **W** www.alex-alex.eu

CHAMPAGNE & CHOCOLATE PAIRING

The two-hours session starts with Belgian bubbles. After an interactive introduction you will learn about chocolate and will receive the basics on how to taste and recognize champagne and good chocolates. Afterwards you'll do a blind tasting including three champagnes and three chocolates. The tasting closes with a very special bottle of champagne and some chocolates.

CONCEPT CHOCOLATE

Distelstraat 19, 1030 Brussels

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

BEER OR WINE & CHOCOLATE PAIRING

The two-hours session starts with an introduction about the history of chocolate and a demonstration of the making of chocolate followed by some tastings. A zythologist or oenologist learns you the basics on how to pair chocolate with beer or chocolate with wine. The pairings ends with a tasting of three beers (or four wines) with chocolates.

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

BEER & CHOCOLATE PAIRING

During this tasting you will discover the surprising and marvellous combination of two typical Belgian specialities: beer and chocolate. Five Belgian beers are sampled together with various types of chocolate (white chocolate, milk chocolate, black chocolate and traditional pralines). A visit to the museum is also included in the price of the tasting, enabling you to learn more about the history of cocoa and chocolate, cocoa farming and chocolate production.

LEUVEN

LEUVEN LEISURE

Tiensestraat 5, 3000 Leuven

T +32 (0)16 43 81 44

 ${f E}$ hello@leuvenleisure.com ${f W}$ leuvenleisure.com

BEER & CHOCOLATE PAIRING

In Belgium we are proud of our beer! But we are also world-famous for our chocolate. Leuven Leisure and concept store Antoine bring these two worlds together now. During this stimulating tasting, participants will learn which beer goes well with which types of chocolate, and why. Complementary or slightly contrasting, they will go from one amazing discovery to the next! A number of top local products are sampled in this workshop: the best Leuven and Flemish-Brabant beer, combined with pure traditionally made chocolate creations.

CHOCOLATE EVENTS **SALON DU CHOCOLAT** 10 - 12 February 2017 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







TEAROOMS, CAFÉS AND BARS

In tearooms, cafés and even in some bars across Flanders and Brussels, many specialise in a wide array of chocolates and sweets. A number of chocolatiers have also incorporated a bar into their premises, allowing visitors to taste their creations on the spot! These tearooms can be a great place to relax whilst exploring a city, and many are suitable for groups, though some are quite small. For this reason, it's strongly recommended to notify in advance of a group visit in order that sufficient seating is available on arrival.



ANTWERP

DELREY

Appelmansstraat 5, 2000 Antwerp

 ${f T}$ +32 (0)3 470 28 61 ${f E}$ info@delrey.be ${f W}$ www.delrey.be

Feel like something sweet during a day's sightseeing and shopping in Antwerp? Head for The Chocolate Lounge at Del Rey chocolate shop. The stylish cafe is right next to the shop. You can enjoy a refreshing cup of hot chocolate, coffee or tea, served with an assortment of fine chocolates, a delicious (chocolate) pastry or some other treat.

LEONIDAS CHOCOLATES EN CAFÉ

Groenplaats 22, 2000 Antwerp

T +32 (0)3 233 71 04

In Leonidas Chocolates Café in the heart of Antwerp, you can enjoy a delicious homemade hot chocolate, made with Leonidas chocolate, or a refreshing cup of coffee. With a Leonidas chocolate to go with it, of course. You can also try some mouth-watering cakes or buy some chocolate. The ideal location for a cosy chocolate moment during a sightseeing trip to Antwerp.

QUETZAL

Lijnwaadmarkt 11, 2000 Antwerp

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

There's more to life than chocolate, but not right now', is the motto of the Quetzal chocolate bar. With establishments in Antwerp, Leuven and abroad, Quetzal has an untameable passion for chocolate, its culture and history. Step inside a world of sophisticated flavours and surprising combinations and go on a journey of discovery through an extensive assortment of unique chocolate drinks and creations. 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

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 CHOCO JUNGLE BAR

Vlamingstraat 33, 8000 Bruges

T +32 (0)50 34 87 37 **E** info@chocojunglebar.be

W www.chocojunglebar.be

Visit the Choco-Jungle Bar in Bruges for a cacao drink from the time of the Maya or an Aztec brew, to which you can add your own spices to your heart's content. The drinks are served in special cups with stirrers from South America. To really get into the atmosphere, you can drink them in one of the two treehouses, then relax in a replica Mayan temple. Besides the special drinks, such as the cacao blend from Mexico, there's also an extensive menu of snacks including waffles and crepes.



DE PROEVERIE

Katelijnestraat 6, 8000 Bruges

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

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 comfort. Snug tables, comfortable chairs and even an open fireplace 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. Satisfy your sweet tooth with homemade ice cream, mouth-watering 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

The Old Chocolate House is a family business run by Françoise Thomaes and her children Barbe and Bram. The shop boasts an extensive assortment of chocolate, a fine range of handmade biscuits and gingerbread and a collection of pralines that links the two. In the tearoom, you can enjoy the famous hot chocolate and homemade treats. You can also take them home in a special take-away version.





BRUSSELS BLONDEEL

Baksteenkaai 24, 1000 Brussels

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

At the Fish Market in the heart of Brussels you'll find the Blondeel tearoom and chocolade shop. The business was launched in 2006 by Frederic Blondeel and Olivier Tanghe. You can taste a wide range of fabulous 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 preserves, 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

Ravensteintraat 2D, 1000 Brussels

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

Laurent Gerbaud is a traditional chocolatier who has been marrying chocolate, fruit and spices for eleven years. Take

a break from sightseeing in his tearoom next to his shop, a stone's throw from Brussels' Central Station and right opposite BOZAR. Here you can enjoy a fabulous range of chocolates with exotic flavours or simply a refreshing cup of hot chocolate, coffee or tea. Laurent Gerbaud also offers chocolate tastings paired with beers or wines, workshops and even chocolate dinners. A popular address for chocoholics!

WITTAMER

Grote Zavel 6, 1000 Brussels

T +32 (0)2 512 37 42

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

Wittamer, Royal Warrant Holder of Belgium, aims for creative, innovative and sophisticated chocolate products showcasing its exquisite skills. This chocolatier has many more culinary strings to its bow, including macaroons, ice cream and pâtisserie. You can taste all of these sophisticated creations in the luxurious tearoom on the first floor of the shop. You 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 CHOCOLATO

Sint-Michielshelling 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. As you sit enjoying a cup of hot chocolate, you can see right into the chocolate maker's workshop. As well as chocolates, Chocolato also offers chocolatey snacks and creative workshops.

GALERIE GANACHE

Limburgstraat 14, 9000 Gent

T +32 (0)499 97 61 48 **E** info@galerieganache.be **W** www.galerieganache.be

Galerie Ganache is a tearoom-art gallery, where you can taste the refined, artisanal chocolate creations of Ducobu and Blondeel or other sweets together with a (chocolate) drink. On simple request, you can order a customized chocolate workshop. Discover, smell, look, critise but above all, savour the tastes that Galérie Ganache wants you to discover. Enjoy!

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 second-hand bookshop. The young owners, Aline Van Duyse and Ottelien Muller, have created an oasis of calm in 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, second-hand books are displayed all around, for you to read there or to buy.

LEONIDAS CHOCOLATES EN CAFÉ

Emiel Braunplein 13, 9000 Ghent

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

The story of Leonidas' success began when young confectioner Leonidas Kestekides struck gold at the 1913 World Fair in Ghent. Now, a hundred years later, Leonidas is more prominent than ever in Belgium. In the shop in Emiel Braunplein, in the shadow of the majestic belfry in 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. The shop assistants will give you friendly advice based on their love of chocolate.

MAYANA

Sint Pietersnieuwstraat 99, 9000 Ghent

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

Mayana is a chocolate bar with an untamable passion for chocolate. You step into a world of surprising tastes and combinations. Lose yourself in the extended range of chocolate milk and chocolate, deserts and dips, prepared with cacao from all corners of the world and with the greatest respect for the origin and culture of the products.





LEUVEN QUETZAL

Alfons Smetsplein 3, 3000 Leuven T +32 (0)16 50 03 14 E info@quetzal.be W www.quetzal.be

"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 Antwerp, Leuven and abroad. 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 unique chocolate drinks and creations.

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

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.



GUIDED CHOCOLATE WALKS

An experienced guide will take groups on a tour of a city, including not only the main sights and landmarks, but also some of that city's best chocolate shops, and will talk about the local specialities. Typically, tastings will be included as part of the walk, or can be incorporated, upon request.



ANTWERP CHOCOLATE WALKING TOUR OF ANTWERP

ANTWERP CONNECTION

E carolien.krijnen@gmail.com **W** www.antwerpconnection.com

Why do you sometimes feel the urge to bite into a bar of chocolate? A glossy chunk of happiness that melts on your tongue ... During this tour, you'll discover the fascinating story of the origins of chocolate and the wonderful qualities ascribed to it. You'll find out more about the rich history of this product: from a valuable currency in the time of the Aztecs to a delicacy enjoyed at the royal court and the ideal gift to win the heart of the one you love. The history of the 'praline', the chocolate invented by a Belgian in 1912 and still made using traditional methods, will also be explained. We'll call in at some specialist chocolatiers, including The Chocolate Line in the Palace on the Meir, Neuhaus in the Wilde Zee, Marcolini and chocolate maker by royal appointment Mary. On the way, you'll get the opportunity to try some delicious Belgian pralines.

A CHOCOLATE ADVENTURE IN ANTWERP

CULINAIRE WANDELINGEN VZW

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

Think Antwerp, think chocolate. You'll not only find world famous chocolatiers, but also the many delightful chocolate shops that make Antwerp heaven for those with a sweet tooth. A master chocolate buff will take you on 'A Chocolate Adventure' around the most amazing temples to chocolate in Antwerp. You'll savour the famous chocolate creations and learn all about chocolate making, with many helpful tips and useful facts, and of course enjoy a feast of chocolate. We round off the walk with a real highlight - a unique cocoa sniffing experience with the Chocolate Shooter. Simply unforgettable!

CITY CHOCOLATE EXPERIENCE

LEKKER ANTWERPEN

T +32 (0)479 63 65 93 (for information, not for reservation) **E** info@lekkerantwerpen.be **W** www.lekkerantwerpen.be

You'll find yourself licking your fingers on the 'City chocolate experience' walking tour. On this journey of discovery around Antwerp, you'll taste a variety of pralines made by major chocolate companies and enjoy a warming cup of hot chocolate in a charming setting. This chocolate walking tour isn't just delicious and enjoyable, you'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 your favourite chocolate say about your character? You'll find the answer to this and many other fascinating questions on the tour.

BRUGES

BEER, CHOCOLATE AND BELGIAN FRIES

FOCUS FLANDERS

T +32 (0)9 269 90 62 **E** michel.deswaene@omniatravel.be **W** www.focusflanders.com

This fascinating walking tour takes you through the historic centre of Bruges. You'll visit the Choco-Story chocolate museum, the Frietmuseum (Belgian fries) and De Halve Maan brewery. On the way, you'll also see the city's main historical sights and locations, including the Market Square, the Burg, Fish Market, Dijver and the Minnewater (Lake of Love). While walking round the museums, as well as learning all about beer, chocolate and fries, you'll also get to exercise your tastebuds. All of Belgium's culinary delights in a nutshell!

CHOCOLATE WALKING TOUR AND CHOCOLADE WORKSHOP

FOCUS FLANDERS

T +32 (0)9 269 90 62 **E** michel.deswaene@omniatravel.be **W** www.focusflanders.com

On a walking tour of the historic centre of Bruges, you'll discover the city's history and gastronomic highlights. Bruges has more than fifty chocolate shops. You'll find a wealth of delicacies and local specialities, such as the Bruges Swan. The tour ends with a chocolate workshop where you can have a go yourself! After a brief explanation of the mixing and tempering of chocolate you'll spend two hours making your own pralines and truffles. To round things off in style, you can taste all these treats, accompanied by a glass of wine.





SWEET STROLL WALK

Q-RIUS TO TASTE

T +32 (0)16 25 09 12 **E** info@q-rius.be **W** www.q-rius.be

Bruges has more than 50 chocolate shops and one chocolate museum. The city can truly be called the world chocolate capital. Come and discover Bruges and sample its delights! This walk themed around the city's sweet present and past appeals to all the senses. The guide will tell you some amusing stories and have you touch, smell and taste some sweet delicacies. We can offer a tasteful tour including a main course at a friendly local restaurant, followed by a tasting of pralines and confectionery, ending up with coffee or tea in a typical Bruges establishment. A shorter version is 'Sweet Bruges', where we sample sweet treats in various shops around the city, accompanied by sweet tales. A visit of the chocolate museum can be included upon request.

CHOC! AROUND THE CLOCK!

S-WAN

T +32 (0)499 72 37 10 **E** info@swan.be **W** www.swan.be

Feel like indulging yourself? The Choc! guide leads sweet-toothed visitors on a tour of Bruges with only one goal: to indulge your tastebuds with the finest chocolate. During the tour, you'll call in at some amazing chocolate shops. As well as the various chocolate products, you'll also get a detailed view of the whole concept: the look of the shop, the displays, handmade and industrially-produced chocolates, the packaging ... And you'll discover lots of other sweet creations to delight your senses. Let your lively, expert guide regale you with fascinating facts and interesting cultural and historical information. You'll be tempted by many sweet treats along the way. Dive right in and let your senses run wild!

BRUSSELS

BRUSSELS CHOCOLATE WALK: ONWARDS AND UPWARDS!

BABBELBUS

T +32 (0)2 673 18 35 **E** info@babbelbus.be **W** www.busbavard.be

From sweet milk to dark fondant, on this tour you'll explore the full range of chocolate pleasure. You'll learn all about chocolate, from cocoa pods to pralines and from couverture chocolate to the most exquisite creations. We'll stop by some world famous chocolate makers such as Neuhaus, Corné and Mary as well as young rising stars such as Marcolini, Blondeel, Darcis, Ledent and Gerbaud...... An ode to Brussels chocolate!

BRUSSELS CHOCOLATE TOUR

BRUSSELS CITY TOURS

T +32 (0)2 513 77 44 **E** info@brussels-city-tours.com **W** www.brusselscitytours.be

If you like chocolate, then Brussels will not disappoint you. The Belgian capital has an abundance of chocolate shops. In the Royal Galleries from 1846 you will find shops of all the important chocolate brands of Belgium. You'll participate at a chocolate demonstration that will show you how all these sweet delights are produced. After leaving the center, you'll continue your discovery of Brussels by bus. And see the beautiful Cinquantenaire Parc, the very heart of Europe (European district) with splendid Art Nouveau style houses, the Royal area, the Sablon and end your trip with a magnificent view of downtown (tower of the City Hall and Basilica of Koekelberg) where you finish your trip of Brussels.

CHOCOLATE WALK

CAMELEON EVENTS

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

Take a guided walk around the finest sights of Brussels. Along the way, you'll stop off at some fabulous chocolate shops and learn about the art of chocolate making. The walking tour can also be combined with a chocolate demonstration, a tasting session or a workshop. The finest and tastiest Brussels has to offer all in one!

CHOCOLATE CITY GAME

CAMELEON EVENTS

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

The Chocolate City Game is an exciting murder mystery with a dash of technology! A 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. Divided into teams, you set off to check out five trails. The teams head for the city centre, armed with the props and equipment they need to complete their mission. On the way, you'll taste some fabulous Belgian chocolate! Each group will be given a digital camera for a series of photo missions. You'll be given the images on a CD later as a souvenir of the event!

GOURMET TOUR/RALLY - DISCOVER BRUSSELS AND CHOCOLATE

CHOCO-STORY BRUSSELS

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

You'll explore Brussels in small groups, with a small backpack containing lots of information, a map of the city and a camera. As well as discovering the finest historical locations in Brussels, you'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 Choco-Story museum. Chocolate tastings can also be arranged along the route by request. At the end, you'll be given a CD of photos taken during the rally.

VISIT TO THE CHOCOLATE MUSEUM AND THE CITY

CHOCO-STORY BRUSSELS

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

The walking tour starts with a visit of the museum, where you get immersed in the world of cocoa and chocolate. A demonstration and some tastings make your visit complete. Afterwards you do a walking tour of the city and get acquainted with some chocolatiers.



VISIT THE SABLON AND SURROUNDINGS WITH TASTING OF CHOCOLATE AND CHAMPAGNE

FOCUS FLANDERS

T +32 (0)9 269 90 62 **E** michel.deswaene@omniatravel.be **W** www.focusflanders.com

In recent years, the Sablon has become one of the hotspots of Brussels. You'll find many exclusive fashion boutiques, antique shops, trendy bars, restaurants, and not forgetting traditional chocolate makers and famous chocolate shops. During this food themed walk, you'll explore the cultural highlights of the area. You'll visit a stylish chocolate shop before tasting chocolates and champagne in a unique setting. A fine example of 'food pairing' that's sure to appeal. The final stop is the Comics Café, to taste three craft beers with some tasty snacks. A fine example of 'food pairing' that's sure to appeal.

BRUSSELS CHOCOLATE

IN & OUT

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

On the 'BrusselsChocolate' walking tour, you'll learn all kinds of facts about chocolate and other confectionery. You'll get to see how chocolate is made, and taste it, of course! Starting with a chocolate demonstration and tasting, you'll end the walk with a Belgian beer on the Grand Place.

THE CHOCOLATE ROUTE

ITINÉRAIRES

T +32 (0)2 541 03 77 **E** info@itineraires.be **W** www.itineraires.be

A 400-year chocolate tradition: from the Aztecs to Belgium! The long route chocolate has covered to reach us. An exotic taste that's become part of our everyday lives. Itinéraires invites you 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! Enjoy the chocolate of your dreams, whether white, milk or dark. 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.

SWEET GUIDED WALK

STERKMANS EVENTS BVBA

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

Led by an expert guide, you'll discover the main sights of Brussels including the Grand Place, Manneken Pis, Galeries Royales Saint-Hubert, the llot Sacré, the Sablon and the Fish Market. Along the way, you'll taste pralines from different artisan chocolate makers and enjoy a delicious Belgian waffle with a cup of coffee or tea.

BEER AND CHOCOLATE' GUIDED WALK

STERKMANS EVENTS BVBA

T +32 (0)474 12 16 21

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

An experienced guide takes you along the most important sights and attractions of Brussels, such as the Grand Place, Manneken Pis, the 'Galéries Royales Saint Hubert' and the 'Ilot Sacré'. Along the way, you taste some hand-made chocolates and enjoy a craft beer in a typical Brussels pub.

A walking tour with the aroma of cocoa! Accompanied by a guide, you'll taste the pralines of five artisan chocolate makers such as Jean-Pierre Darcis, Laurent Gerbaud, Passion Chocolat, Galler and Pierre Marcolini. Where possible, we'll go inside or get a glimpse of the manufacturing process. The walk will take you along Galleries Royales Saint-Hubert via the Grand Place and Central Station to the Grand Sablon. Along the way, you'll learn all about the history of chocolate and cocoa growing. If you wish, your guide can also give you some tourist information.`

THE 'ALL CHOCOLATE' EXPERIENCE

STERKMANS EVENTS BVBA

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

The 'ALL CHOCOLATE' experience takes you around the finest sights in the heart of Brussels including the Grand Place and the Galeries Royales. You'll stop off at three artisan chocolate makers, tasting a delicious praline each time. You'll then be welcomed at a stylish restaurant, located in a listed 19th century building. You'll be presented with a three-course menu of dishes each with a chocolate twist. An unforgettable experience!

THE GREAT DISCOVERY TOUR OF BELGIAN CHOCOLATE

STERKMANS EVENTS BVBA

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

SWEET SABLON

VIZIT

T +32 (0)9 233 76 89 **E** info@vizit.be **W** www.vizit.be

The Sablon is a chocolate-lover's paradise. After stopping by at one of the best chocolateshops for pralines, Wittamer for fabulous cakes and a luxury biscuit shop, you'll be in seventh heaven. Along the way, you'll also see the most charming corners of this prestigious district of Brussels.

SWEET GALLERIES

VITIT

T (0)9 233 76 89 **E** info@vizit.be **W** www.vizit.be

The Saint-Hubert Galleries are the exact place where about 100 years ago the praline was invented. The perfect spot to tell you all you want to know about this delicacy. The galleries are also the ideal location for a comparative study. We will taste the pralines of the inventors, the pralines that are the favourite of our king and queen and the pralines made by the innovator amongst the chocolatiers.



GHENT

CHOCOLATE WALK AND EXPERIENCE IN GHENT

FOCUS FLANDERS

T+32 (0)9 269 90 62 **E** michel.deswaene@omniatravel.be **W** www.focusflanders.com

A guided walking tour of the historic centre of Ghent taking in the classic sights. But the main focus is on the many chocolate makers to be found in Ghent. As well as chocolate companies with a well-established international reputation such as Neuhaus and Leonidas, you'll also visit a real family-managed artisan chocolate shop where you'll taste the fine Belgian chocolates. The second part of the programme takes place at a chocolate shop in the center of the city, where we will introduce you during 1 hour in the secrets of making chocolate. During the workshop, you'll be offered a glass of red wine. You'll taste melted chocolate with marshmallows, sniff cocoa ('The Ultimate Chocolate Experience') and make chocolate lollipops decorated with nuts and raisins. The lollipops will be wrapped up and can be taken home. During the workshop, you'll be offered a glass of red wine.

COFFEE, SHOPPING AND CHOCOLATE

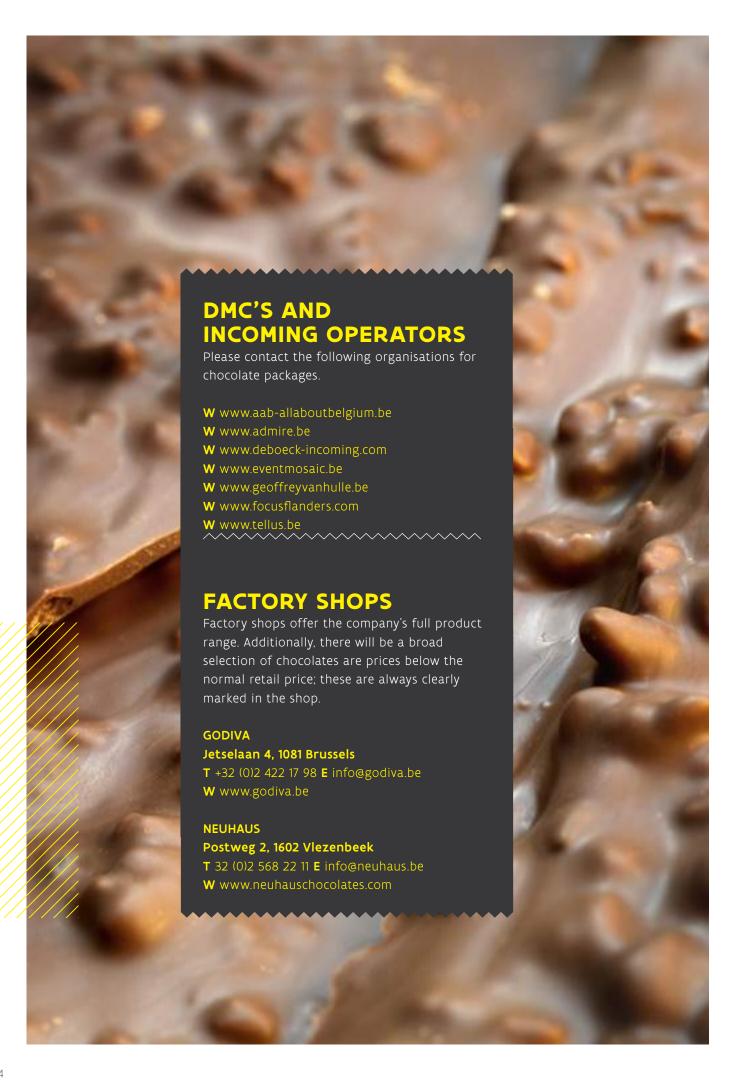
GHENT AUTHENTIC

T +32 (0)9 269 52 18 **E** info@ghent-authentic.com **W** www.ghent-authentic.com/nl/tours/bookings/ghent-authentic-koffie-shopping-chocolade

'Ghent-Authentic Shopping' leads you to the hidden gems of this historic city centre. Charming shops that are well worth checking out: from a sweet shop in a tiny 17th century house to a luxury leather accessories boutique in a stately 19th century mansion. Ghent-Authentic Shopping combines the excitement of discovering authentic local shops with the history and architecture of the landmark buildings in which they are housed. The tour can easily be extended to include some chocolate or coffee tasting at some of Ghent's best known chocolate shops or coffee roasting houses.







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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 chocolate bar, or join in a chocolate experience, you kindly check the organisation's website.

VISIT**FLANDERS** cannot be held responsible for errors or unintented omissions that we might have missed despite various checks.

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Anything missing? Any comments? Please contact your Trade Contact.

He/she would love to hear your reactions.



ASIA

CHINA Li Xin li.xin@visitflanders.com.cn +86 (0)10 8442 5744

BRAZIL

Katrien Dejonghe katrien.dejonghe@visitflanders.com +32 (0)2 504 25 03

CENTRAL EUROPE

(AUSTRIA, SWITZERLAND, SLOVAKIA)

Alexandra Raab-Frostl alexandra.raabfrostl@visitflanders.com +43-1-5960660-20

FRANCE

Anthony Forest aforest@visitflanders.com +33 (0)1 56 89 14 45

GERMANY

Britta Weidemann trade.de@visitflanders.com +49 (0)221 270 97 41

INDIA

Dheera Majumder-Mitra dheera@mileage.in +91 (0)22 26731197

ITALY

Mayra Caroppo Venturini mayra.caroppo@vistflanders.com +39 (0)2 97381754

JAPAN

Junko lida tvltyo-iida@visitflanders.jp +81 (0)33237 7732

RUSSIA

Pedro Waeghe pedro.waeghe@visitflanders.com +32 (0)2 504 04 38

SCANDINAVIA

Lynn Dauwe lynn.dauwe@visitflanders.com +32 (0)2 504 05 20

SPAIN

Judit Sala judit.sala@visitflanders.com +34 (0)93 508 59 92

THE NETHERLANDS

Joke Nivelle & Ingrid Bokma joke.nivelle@visitflanders.com +32(0)2 504 05 06 ingrid.bokma@visitflanders.com +31 (0)70 416 81 11

UNITED KINGDOM & IRELAND

Lisa Thomas lisa.thomas@visitflanders.com +44 (0)20 7307 7733

USA

Marco Frank marco.frank@visitflanders.com +1 (0)646 4487 164