



## CHOCOLATE WORKSHOP AT LAURENT GERBAUD CHOCOLATIER

You will be lead – either by Laurent Gerbaud himself or one of his personally trained guides – through an initiatory journey that will completely change the way you experience chocolate. A complete mindshift. You will be told a story filled with anecdotes and experiences that will give you an exceptional look inside the chocolaterie, capturing its jargon, feeling its atmosphere and experiencing the life of a chocolate maker. You will learn how to recognise the multiple set of tastes displayed within Laurent Gerbaud's collection. With all the necessary apparel handed to you (apron, chocolate mould, and palette knife), you will be all set to start your workshop. Each participant will also be given the opportunity to create its own « mendiants ». The tasting is conceived as a complete and progressive re-education of the palate, starting from the rawest, most simple chocolate, and evolving towards more and more refined items. A unique and extraordinary experience inside the heart of a true belgian chocolatier.

### PRACTICAL INFORMATION:

- Address: Chocolaterie Laurent Gerbaud  
2D - 1000 Brussels Rue Ravenstein
- Workshop between: 10.30am and 06.30pm workshop.
- Maximum 2 groups at the same time
- Above 20 participants: the group will be split into 2 smaller ones. Lead by the chocolatier and a guide or by two guides.
- Above 40 participants: a walking tour is organized outside the shop to allow a shift within the group.
- Language: EN-FR with the chocolate master. Any other language with a trained guide.

### UPON REQUEST:

- Nocturne: the shop is available for private exclusive parties after 06.30pm.
- Dinner "100% chocolate ". Seated: max 35 guests; walking dinner: max 45 guests
- Workshop outside the facility can be arranged
- Creation of special chocolate moulds with your business/company/group logo.

	Tasting		Mendiants Creation		Tasting + Creation		Pairing Beers - Chocolates		Tasting Wines- Chocolate
Duration per group	30 min.		1h00		1h30		30 min.		1h00
Quantity	10 to 14 chocolates		1 mould p.p.		10 to 14 chocolates + 1 mould p.p.		3 beers + 8 chocolates p.p.		8 alcohols+ 12 chocolates p.p.
Animation	choc. master	guide	Choc. master	guide	choc. master	guide	choc. master	guide	chocolate master
2 participants	167€	69€	167€	69€	184€	86,5€	167€	69€	230€
6 to 10 part.	71€	38,5€	71€	38,5€	88€	56€	71€	38,5€	134,5€
11 to 15 part.	49€	31,5€	49€	31,5€	66,5€	49€	49€	31,5€	112,5€
16 to 20 part.	41€	29€	41€	29€	58€	46€	41€	29€	104,5€
21 to 25 part.	41,5€	32€	41,5€	32€	58,5€	49€	41,5€	32€	On request
26 to 30 part.	38€	30€	38€	30€	55€	47,5€	38€	30€	On request
31 to 35 part.	35,5€	29€	35,5€	29€	52,5€	46,5€	35,5€	29€	On request
36 to 40 part.	34€	28,5€	34€	28,5€	51€	45,5€	34€	28,5€	On request
41 to 3000 Part.	On request	On request	On request	On request	On request	On request	On request	On request	On request