



Laurent Gerbaud
CHOCOLATIER - BRUXELLES

The Laurent Gerbaud collection
and its customised packaging

Rue Ravenstein 2D
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Collection Mondrian



Mondrian 7 pieces sleeve

A selection of 7 of our best chocolates in a burgundy sleeve : mix of ganaches, pralines, coated fruits and medallions.

Best before : 6 weeks (ganaches and pralines)
or 3 months (only pralines)

10,95€ incl. VAT



Mondrian 35 pieces box

A selection of 35 of our best chocolates in a burgundy box : mix of ganaches, pralines, coated fruits, fruit paste and medallions.

Best before : 6 weeks (ganaches and pralines)
or 3 months (only pralines)

38,95€ incl. VAT



Mondrian 11 pieces sleeve

A selection of 11 of our best chocolates in a burgundy sleeve : mix of ganaches, pralines, coated fruits and medallions.

Best before : 6 weeks (ganaches and pralines)
or 3 months (only pralines)

13,95€ incl. VAT



Mondrian 65 pieces box

A selection of 65 of our best chocolates in a burgundy box : mix of ganaches, pralines, coated fruits, fruit paste and medallions.

Best before : 6 weeks (ganaches and pralines)
or 3 months (only pralines)

69,95€ incl. VAT



Mondrian 15 pieces box

A selection of 15 of our best chocolates in a burgundy box : mix of ganaches, pralines, coated fruits, fruit paste and medallions.

Best before : 6 weeks (ganaches and pralines)
or 3 months (only pralines)

16,95€ incl. VAT



Gare aux Noisettes 10 pieces

The bestsellers of the shop!
5 milk chocolate classics,
5 with dark chocolate
& cocoa nibs from Madagascar.

Best before : 3 months

19,95€ incl. VAT

End of Year Gifts

Customize your sleeve

For a special occasion, personalise the sleeve of your customised box with your logo, text or any other visual.

Available on boxes of 7, 11, 15, 35 or 65 pieces.



Saint Nicolas - 100 gr

The famous Dandoy speculoos coated with our dark chocolate and accompanied by a praline, a medallion, a fruit paste and a coated fruit.

Best before : 3 months

10,50€ incl. VAT



Saint Nicolas - 150 gr

The famous Dandoy speculoos: plain and coated, accompanied by a praline, two medallions, a fruit paste, a caramel and a coated fruit.

Best before : 3 months

15,75€ incl. VAT



Christmas Tree Bag

A dark chocolate mediant, in the shape of a Christmas tree, decorated with dried and candied fruit, accompanied by a praline, medallions, fruit paste and coated fruit.

Best before : 3 months

12,50€ incl. VAT

Choice of paper : structured or semi-matt coated paper

Layout : 4 customizable sides
White or full colour

PDF template to personalise yourself
OR Send us your logo/text and we will personalise it
(additional cost)

Number : from 50 copies

Deadline : 2 to 3 weeks after receipt of the press proof depending on the season

Price offer on request
comm@chocolatsgerbaud.be



Structured paper
Logo



Semi-matt coated paper
Logo



Semi-matt coated paper
Full colour and picture



Structured paper
Full colour + logo

Collection Ligne Blanche

Ligne Blanche - dark chocolate



Japanese Yuzu

Raw chocolate Ecuador

Madagascar Roasted cocoa nibs

Speculoos



Sweet Chili

Calabrian Bergamot

Black pepper from Madagascar

Spirit of Christmas

Ligne Blanche - milk chocolate



Green cumin from Morocco

Indonesian Roasted cocoa nibs

Fleur de sel de Guérande

Speculoos

Best before : 6 months to 1 year depending on the recipes

7,50€ incl. VAT

... customized

Customise your chocolate tablet «Ligne Blanche»

Choose the taste...

Create your customised mold...

Customise the packaging with your company's logo or colors!

Price offer on request
comm@chocolatsgerbaud.be

Customised mold



Customised packaging



Teambuilding

Aren't the best gifts the ones that create memories?

Are you thinking of a delicious team-building event?

Join Laurent in a team workshop to create, taste and take home your own chocolates.



TAKE A LOOK AT OUR WORKSHOPS



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