



Laurent Gerbaud
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The CATALOGUE

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Our PRALINÉS

The praliné is a mixture of caramelised and crushed dried fruits with added dark or milk chocolate. All our pralines are coated with a thin layer of dark chocolate.



PRALINÉ EVOÏA'S SALTED PISTACHIO

 Grilled pistachio praliné



PRALINÉ PECAN NUTS & CRANBERRIES

 Grilled pecan nuts & cranberries praliné



PRALINÉ SESAME

 Grilled sesame praliné



PRALINÉ ALMOND

 Grilled almond praliné



PRALINÉ SPECULOOS

 Almond and hazelnut praliné mixed with speculoos



PRALINÉ BUCKWHEAT

 Old fashioned hazelnut praliné with toasted buckwheat



PRALINÉ GINGER

 Almond praliné and ginger powder



PRALINÉ HAZELNUT

 Grilled hazelnut praliné



PRALINÉ FEUILLANTINE

 Almond and hazelnut praliné mixed with thin paper biscuits



PRALINÉ PEANUT

 Grilled peanut praliné



PRALINÉ CRUMBLE

 Almond and hazelnut praliné mixed with crumble biscuit



GARE AUX NOISETTES - DARK

 Hazelnut and grilled salted cashew nuts praliné



GARE AUX NOISETTES - MILK

 Hazelnut and grilled salted cashew nuts praliné



vegan



milk chocolate



dark chocolate

Our GANACHES

Ganache is a mixture of cream and dark and/or milk chocolate. All our ganaches are coated with a thin layer of dark chocolate.



GANACHE CHAÏ

DARK Chai tea infused cream, dark chocolate



GANACHE BEIJING TEA

DARK Jasmine & passion fruit tea infused cream, dark chocolate



GANACHE JAMAÏCAN PEPPER

DARK Cream, crushed Jamaïcan pepper, dark chocolate



GANACHE CURRY

DARK MILK Curry infused cream, dark and milk chocolate mix



GANACHE BLACK OLIVE

DARK Cream, Taggiasche black olive, olive oil, dark chocolate



GANACHE STRAWBERRY - VANILLA

DARK Vanilla-infused cream, strawberry purée, dark chocolate



GANACHE BERGAMOT

DARK MILK Cream, bergamot puree, dark and milk chocolate mix



GANACHE YUZU

DARK Cream, yuzu purée, dark chocolate



GANACHE KOKO DE TOI

DARK  Coconut milk, grated coconut, dark chocolate



GANACHE MANGO - CORIANDER - LIME

DARK Cream, mango purée, coriander, lime, dark chocolate



GANACHE BANANE - RHUBARBE

DARK MILK Cream, banana and rhubarb purée, dark and milk chocolate mix



GANACHE PASSIONFRUIT - TIMUT PEPPER

DARK MILK Cream, passionfruit purée, Timut pepper, dark and milk chocolate mix



GANACHE RASPBERRY - LYCHEE

DARK Cream, raspberry and lychee purée, dark chocolate



GANACHE ARRIBA

MILK Cream, milk chocolate



GANACHE CARAMEL

DARK MILK Cream, caramel, dark and milk chocolate mix



GANACHE ORIGINE

DARK Cream, 75% origin dark chocolate



TRUFFE DARK

DARK Cream, dark chocolate, sprinkled with cocoa powder

TRUFFE MILK & COFFEE

MILK Coffee infused cream, milk chocolate, sprinkled with cocoa powder



vegan



milk chocolate



dark chocolate

Our MEDALLIONS

MEDALLION 75% 

MEDALLION 100% 

MENDIANT 

MEDALLION HAZELNUT 

MEDALLION ALMOND 

MEDALLION CRANBERRY 

MEDALLION QUINCE 

MEDALLION PERSIAN RED BERRIES 

MEDALLION RHUBARB 

MEDALLION CACAO BEANS 

MEDALLION PISTACHIO 

MEDALLION MILK 

MEDALLION HAZELNUT 

MEDALLION ALMOND 

MEDALLION PISTACHIO 

MEDALLION CACAO BEANS 



 vegan

 milk chocolate

 dark chocolate

Our COATED FRUITS



ORANGETTE
Candied orange peel



CITRONNETTE
Candied lemon peel



PAMPLEMOUSSE
Candied grapefruit peel



GINGER
Candied ginger stick



IZMIR FIGS
Dried figs



BARRYDALE APRICOTS
Dried apricots



CAPE PEARS
Dried pears



vegan



milk chocolate



dark chocolate

Our MARZIPAN

Marzipan is an almond-based paste. It can be flavoured. All our marzipan is coated with a thin layer of dark chocolate.



MARZIPAN NATURE 



MARZIPAN ORANGE 



MARZIPAN COFFEE 

Our FRUIT PASTES

Our selection of fruit jellies varies according to the season. All our fruit pastes are vegan. 



Strawberry
Yuzu



Citrus
fruits



Raspberry
Lime



Tropical

Our CARAMELS

CARAMEL CHOCOLATE

CARAMEL SALTED BUTTER

CARAMEL KALAMANSI - Philippine citrus fruit

CARAMEL PASSIONFRUIT



vegan



milk chocolate



dark chocolate