



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



### 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

## 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.*

**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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