



Laurent Gerbaud  
CHOCOLATIER - BRUXELLES

CHOCOLATE WORKSHOPS

# PRACTICAL INFORMATION

## LAURENT GERBAUD ATELIER

### LOCATED IN THE CENTER OF BRUSSELS

Rue Ravenstein 2D, 1000 Brussels

### SCHEDULE

Tuesday to Saturday from 12pm to 7pm  
Extra fees will be applied for workshops  
outside of the schedule.

*Nocturnes in all exclusivity on request.*

### GROUPS

Maximum **15 people** per group

If more people participate, we'll have to split  
the group in two or do it at your office (*extra fee*)

### LANGUAGES

French or English





# FULL WORKSHOP CREATION + TASTING

🕒 1H30    📍 **ATELIER OR AT YOUR OFFICE** *(extra fee)*

## PART 1 - CREATION OF MENDIANTS

Apron on, palette knife and moulds in hand, learning the jargon and the elements of the master chocolate maker's universe, the workshop begins! Coached by Laurent Gerbaud himself, your guests make their own chocolate bars. These are 16 small mendiants created exclusively with dried fruits and nuts such as roasted and salted almonds, red Persian berries... selected from all over the world by the master chocolatier. The creations then spend 30 minutes in the fridge, after which the guests unmould and pack their chocolates to take them away.





# FULL WORKSHOP CREATION + TASTING

🕒 1H30    📍 **ATELIER OR AT YOUR OFFICE** *(extra fee)*

## PART 2 - «EDUCATION OF THE PALATE»

During the cooling time, master chocolatier Laurent Gerbaud takes you on an «Education of the Palate» tasting. An initiatory journey whose objective is to change the way you appreciate chocolate. Through anecdotes, sharing of experiences and discovery of the different families of tastes represented in the Laurent Gerbaud collection, your tasting of 13 chocolates will evolve from the most raw to the most refined, ending with the now famous praline *Gare aux Noisettes*!





# PAIRING BEER & CHOCOLATE

🕒 1H 📍 **ATELIER OR AT YOUR OFFICE** *(extra fee)*

Beer and chocolate share common traits that are found in the fine beers of Belgian craft breweries. Both come from fermented ingredients, bitterness, acidity, and length in the mouth characterise the best productions. Laurent Gerbaud invites you to taste the best beer and chocolate combinations with subtlety and discovery through 4 pairings:

- **Zinnebir (Brasserie de la Senne) :**  
Coated candied ginger  
& Yuzu Ganache
- **Temple du Ciel (Brasserie L'Ermitage) :**  
Raspberry and Lychee Ganache
- **Stouterik (Brasserie de la Senne) :**  
Sesame praliné  
& Coated candied grapefruit
- **Kriek (Brasserie Cantillon) :**  
Red persian berries medallion,  
Crumble praliné  
& Raspberry and lime fruitjelly



# FULL WORKSHOP BEER AND CHOCOLATE CREATION + PAIRING

🕒 1H30    📍 ATELIER OR AT YOUR OFFICE *(extra fee)*

Keep the creation of mendiants.

**Replace** the usual tasting part with the pairing  
«Beer & Chocolate».





# WORKSHOP LIVE COOKING FABRICATION LIVE

🕒 2H30 📍 **AT YOUR OFFICE OR EVENT**

👥 **FOR GROUPS OF 100+**

Equipped with his «La Chocolatière» travel tempering machines, Laurent Gerbaud and his assistants carry out the different stages of the production of a moulded filled praline which is then removed from the mould and tasted by the guests live, making small mendiants decorated with an assortment of very colourful home-made dried fruits (red berries, cocoa nibs, Piedmont hazelnuts, candied ginger, almonds, roasted salted pistachios, raisins,... ) as well as Dandoy speculoos biscuits dipped in chocolate.

The mendiants, like the moulded pralines and Dandoy biscuits, are cooled immediately on the spot using a dry ice system and can be eaten within 5 minutes of being made. Customers can choose any dried fruit they wish to decorate the mendiants, but these are only made by the chocolatiers.

**Equipment to be provided on site :**

- 3 tables of 2 m x 0.8 m with black tablecloths to the floor
- Electricity



# WORKSHOP LIVE COOKING FABRICATION LIVE

🕒 2H30 📍 AT YOUR OFFICE OR EVENT

## + CHOCOLATE PYRAMID *(extra fee)*

Chocolate tasting on a LED lit pyramid (6 trays)...  
Includes 230 «Gare aux Noisettes» praline chocolates  
(our bestseller) in bamboo wrapping.

Equipment to be provided on site :

- Either 1 table of 0.8m x 0.8m with black tablecloth to the floor
- Either a 60 cm standing table





# CHOCOLATE WORKSHOPS

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## FULL WORKSHOP

CREATION  
+  
TASTING

🕒 1H30

📍 IN OR OUT

2

## PAIRING BEER AND CHOCOLATE

TASTING

🕒 1H

📍 IN OR OUT

3

## FULL WORKSHOP BEER AND CHOCOLATE

CREATION  
+  
TASTING

🕒 1H30

📍 IN OR OUT

4

## WORKSHOP LIVE COOKING

LIVE CHEF  
COOKING

+ optional :  
CHOCOLATE PYRAMID

🕒 2H30

📍 OUT ONLY



## A BIT MORE ABOUT LAURENT GERBAUD

Laurent Gerbaud, an exceptional Belgian chocolatier, has a true passion: for unusual flavours, travelling, encounters... and life in general.

For over ten years now, he has been delighting the taste buds of visitors to his shop on Rue Ravenstein, just a stone's throw from the Mont des Arts, right in the heart of Brussels.

It was on two-year voyage of initiation – and chocolate – to China that Laurent discovered the wonders of a less sugar-focused cuisine and, on his return, started to produce blends of flavours as unique as they are addictive.

His artisan creations successfully convey some of his love for travel through their unique combinations and choice of premium raw ingredients. Skilfully balanced through experimentation and instinct, delightful ingredients like the Shanghai orange, Madagascar pepper, the Izmir fig, or the Taggiascha black olive, will be sure to give you a taste of Laurent's favourite destinations.

[Learn more](#)



# WANT TO ADD A LITTLE CHOCOLATE GIFT?

*You can even customise your packaging  
to make a big impression!*



**CHECK OUR CATALOGUE**

# ANY QUESTIONS? LET'S TALK ABOUT IT.

info@chocolatsgerbaud.be  
02 511 16 02

Or fill our form and we'll get back to you:

**I WANT TO ORGANISE A WORKSHOP**

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