



*Chocolate tour of
Europe!*

*Chocolate tours is an interesting and
fascinating journey through the
best-known candy shops in the world
!*



La Belgique Gourmande



Belgique chocolate is often considered one of the best chocolate in the world. This chocolate can buy in numerous candy shops.

Local confectioners believe that the shape of the product, the flavour and filling can be anything. But the basis for chocolate - only real cocoa products.



Handmade Belgian Chocolate Rogier

GRAND-PLACE

100gr 2,90€
250gr ~ 7,25€
375gr ~ 10,90€
500gr ~ 14,50€
750gr ~ 21,75€
1kg ~ 29,00€

GRAND PLACE	
100 GR	2,90 €
250 GR	7,25 €
375 GR	10,90 €
500 GR	14,50 €
750 GR	21,75 €
1 KG	29,00 €
3 x 125 GR	14,75 €



The most famous chocolate center is Bruges, which is also called “Home of chocolate”. There are museum of chocolate and many highly specialized chocolate restaurants where all dishes in menu is prepared by or with the addition of this magical ingredient



Festivals "Chocolate life" are organised every year, during which famous Bruges chefs do their best works to impress guests with extravagant ideas and experiment with chocolate.



Chocolate and Switzerland



Swiss is motherland of milk chocolate



In Swiss any tourist can visit “World Of Sweets” : to make a trip to the chocolate factory, to see the production of chocolate wonders, and even learn how to handle and



Chocolate and France



For 15 years, each year Paris becomes the "Salon du Chocolat." On this day in the center of France organized the world's best tasting sweet desserts, sauces, chocolates, sweets, hot and cold chocolate dishes, chocolate and cocoa beans.





As part of this annual festival is organised an incredible, unusual fashion show. The models demonstrate the trendy, edible dresses, women's hats, bags, made of real chocolate! Most of the dresses are shown as real works of art!

Chocolate Stamps from France





the French royal court specifically for the Queen Mary Stuart during her illness.
Marmalade translated from French as "Mary is ill." Most often, jam made from
fruit juice.





We invite you to visit the most
sweet tour in the world!

