



LA MAISON DU CHOCOLAT

PARIS



2024

COLLECTION

2025

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OUR SERVICES



TO REQUEST A QUOTE

Email:
corporatesales.ny@lamaisonduchocolat.com
Call: 718-361-9372
We will respond within 24 business hours



A DEDICATED OFFER

Corporate pricing available
Seasonal collections throughout the year
Customization services
Delivery zones: USA, Canada, France, Europe,
UK, Hong Kong and Japan



BESPOKE DELIVERY

Packaging and shipping packed with climate conditions in mind
Shipping to multiple addresses
Personalized gift enclosures
Tracking information provided



STRONG COMMITMENTS

Artisanal creations since 1977
Handmade in France using only the finest of ingredients
Eco-friendly packaging
Commitment to sustainability



AT YOUR SERVICE

Personalized gift consultation
services available from
the Corporate Sales Team

ONCE UPON A TIME...

On October 26, 1977, Robert Linxe inaugurated his first La Maison du Chocolat boutique at 225, rue du Faubourg Saint-Honoré, taking over the spot once occupied by former Parisian wine shop “Caves Cosette”. It was in the small basement of the old wine cellar that he set up his first chocolate workshop. In addition to a prime location, this small “starter” cellar offered ideal conditions for working with and preserving chocolate, as the temperature was always 57F, with no trace of humidity.

“I chose this place for its northern exposure”, said Robert.

For more than 14 years, all La Maison’s chocolates would come straight from this basement, where they were made using pure hand-crafting techniques.



1977 Robert Linxe created a business entirely dedicated to chocolate on the Rue du Faubourg St-Honoré in Paris.

1990 La Maison du Chocolat started exporting internationally, with its first boutique in New York.

1998 The brand was established in Japan. Other openings would follow around the world, in London, Hong Kong, Kuwait, Seoul and Macao.

2000 La Maison joined the Comité Colbert (an association to promote the concept of luxury, 81 French luxury brands).

2009 The first airport boutique was opened.

2012 Nicolas Cloiseau became head of La Maison du Chocolat.

2017 40th anniversary celebrations.

2018 La Maison du Chocolat created a vegan collection.

2019/2022 In France, La Maison du Chocolat launched partnerships by hosting famous fellow pastry chefs.



OUR ENGAGEMENTS

WE SELECT THE WORLD'S FINEST COCOA, ALL OF WHICH CAN BE TRACED BACK TO THE GROWERS

We champion **chocolate-making expertise** and **traditional French technique**. Our chocolates are **meticulously crafted** by 35 passionate chocolatiers led by **creative director Nicolas Cloiseau, winner of the 'Meilleur Ouvrier de France' top craftsman title**. We ensure our gift boxes are eco-designed, 100% recyclable and made in France and Belgium. We innovate for **the future of chocolate and work day after day to avoid food waste**. Because we strongly believe in the idea that our chocolate should be a **gift for the tastebuds, heart, and planet**.



SUSTAINABLE SOURCING

WE SELECT THE FINEST COCOA IN THE WORLD:

- **100% traceable** directly from the growers.
- Sourced to guarantee that our chocolates are **without artificial coloring agents, artificial flavors, GMOs, or palm oil**.
- Publicly recognized growers that have a positive social and environmental impact on local communities against deforestation and educating their children.



ECO-FRIENDLY PACKAGING

WE PROMOTE ECO-FRIENDLY CREATIONS AND ARE COMMITTED TO OPTIMIZE ALL OF OUR PACKAGING:

- All gift boxes are **100% recyclable** (excluding the ribbons).
- Our iconic maison gift box is **100% made in France and Belgium**.
- We are working on reducing the thickness of the cardboard as much as possible, **eliminating unnecessary packaging and reducing the use of plastic as much as possible**.



ETHICAL VALUES

WE BELIEVE THAT OUR CHOCOLATES MUST BE GOOD FOR THE TASTE BUDS, THE HEART, BODY AND PLANET:

- We are committed to the freshness and taste of our products each day by using natural ingredients. We are innovating the chocolate of tomorrow by offering alternatives such as vegan chocolates (without butter or cream) in our Fruit Naturally Collection.



FRENCH CRAFTSMANSHIP TO INDULGE IN ONE OF OUR CHOCOLATES IS TO SAVOR AND TO CELEBRATE:

- French savoir-faire and **craftsmanship**.
- Locally produced in our atelier in Nanterre, a short distance from our Parisian boutiques, we are **committed to waste repurposing and green energy**. **Signature taste and quality** is assured by a panel of expert taste advisors.
- For over 45 years, our chocolates have been created, designed, and hand-chosen by our chocolatiers.



CUSTOMIZED OFFERS JUST FOR YOU

Personalize your gift boxes with a sleeve, hangtag, insert, or ribbon.



SLEEVE

Add your colors, your logo and/or your visual for a sleeve that dresses up our boxes with your image.

*Minimum order quantity: 50 pieces.
Lead time: 3 weeks after mock-up approval.*



HANGTAG

Choose the color of your hangtag, text and/or logo.

*Minimum order quantity: 50 pieces.
Lead time: 3 weeks after mock-up approval.*



RIBBON

Choose the color of your ribbon, text and/or logo.

*Minimum order quantity: 20 boxes
Lead time: 2 weeks after mock-up approval.*

You may also include a personal message on a notecard.

Our Specialists are happy to assist you in choosing the customization option to compliment your gift.

** Personalization subject to validation by our Corporate Sales Department. Minimum order quantity required.
Pricing and lead-times are available upon request.*

YOUR CHOCOLATES PERSONALIZED

1. Your message or logo engraved in chocolate.



Assortment of ganaches and pralinés in milk and dark chocolate.
Message plaque (message or logo of your choice*) in dark chocolate.

16 pieces + plaque – 0.30 lb – \$85
28 pieces + plaque – 0.55 lb – \$105

*Minimum order quantity: 100 boxes.
Lead time: 3 to 4 months after mock-up approval.*

2. Add your logo to our chocolates.



Select the color of the personalization:



Natural colorants.

GESTURE GIFT BOXES

2 pieces – 1 chocolate with logo
6 pieces – 2 chocolates with logo
16 pieces – 8 chocolates with logo

PRALINÉS GIFT BOXES

2 pieces – 1 chocolate with logo
6 pieces – 3 chocolates with logo
16 pieces – 8 chocolates with logo

COFFRETS MAISON

24 pieces – 12 chocolates with logo
40 pieces – 20 chocolates with logo

** Personalization subject to validation by our Corporate Sales Department. Minimum order quantity required.
Pricing and lead-times are available upon request.*

ALL IN CHOCOLATE

A gourmand message all in chocolate to say: Happy Birthday, Thank you or Congrats.



COFFRET MAISON

Assortment of ganaches and pralinés in milk and dark chocolate.
Message plaque in dark chocolate.
16 pieces + plaque – 0.30 lb – \$80

EVENTS

Create the perfect virtual or live event for meetings, team building, VIP's or any occasion.
Let the Specialists of La Maison du Chocolat share their savoir-faire and passion for chocolate to produce a unique and memorable event.
Choose the venue at our Madison Avenue or Rockefeller Center boutique.



Rockefeller Boutique



Madison Avenue



Add to the sophistication of your event with a favor for a sweet finish and everlasting memory.

**Pricing and boutique availability upon request.*



MAISON ICONS

The iconic Maison du Chocolat gift box is one of a kind, evoking the authenticity of a lively, ethical, and exacting craft. Melt-in-your-mouth ganaches mix with gourmet pralinés in a selection of iconic recipes with a wealth of unexpected tastes.

Designed to please those with a passion for chocolate that looks good and tastes delicious, bringing joy that knows no end.



COFFRET MAISON

Iconic gift box with a selection of ganaches and pralinés, a dark and milk chocolate assortment. Whether it be to offer or just for you, let yourself be surprised by the subtleties of the Maison du Chocolat taste.

- 24 pieces Assorted or Milk or Dark – 0.37 lb – \$80
- 40 pieces Assorted or Dark – 0.61 lb – \$100
- 60 pieces Assorted or Dark – 0.92 lb – \$150
- 84 pieces Assorted or Dark – 1.29 lbs – \$200
- 112 pieces Assorted – 1.73 lbs – \$250*
- 144 pieces Assorted – 2.2 lbs – \$300*



GESTURE GIFT BOXES

Irresistible gift boxes, with 2 to 16 chocolates with a selection of ganaches and pralinés in milk or dark chocolate.

- 2 pieces – 0.02 lb – \$10
- 6 pieces – 0.09 lb – \$27
- 10 pieces – 0.14 lb – \$40
- 16 pieces – 0.24 lb – \$55

** Coffret available in an assortment of milk and dark chocolate only.
Due to the fragile nature of our products, please check their shelf life in our price list at the end of the catalog.
The chocolate assortment may be modified at any time; the net weight of our chocolates is guaranteed. Our products are alcohol-free.
All products are subject to availability at time of purchase.*



SIGNATURE PRALINÉS

Discover all the rich indulgence of our Maison praliné assortments. As they melt in your mouth, you will taste the crunchy, decadent, and intensely nutty notes blended with dark or milk chocolate.

PRALINÉ GIFT BOXES

Discover the richness and signature assortment of Maison pralinés with nuts enrobed in milk or dark chocolate.

2 pieces – 0.03 lb – \$10
 6 pieces – 0.09 lb – \$27
 16 pieces – 0.25 lb – \$55
 40 pieces – 0.65 lb – \$100



ROCHERS GIFT BOX

Delicate assortment of 24 rochers pralinés enhanced with slivers of almonds, delicately roasted, enrobed in milk or dark chocolate.

24 pieces – 0.40 lb – \$80



CRAQUANT TREAT GIFT BOXES

Genuine invitation to celebrate the joy of sharing and gourmand snacking, gift box in dark and milk with an assortment of Amandas, Avelinas, delicate twigs and rochers pralinés.

Approx. 15 pieces – 0.22 lb – \$45
 Approx. 45 pieces – 0.52 lb – \$70



UNHINGED BARS GIFT BOXES

All your favorite unhinged bars united in a gift box. Gift box of squares perfect for sharing in an assortment of five recipes.

16 pieces – 0.27 lb – \$50
 36 pieces – 0.62 lb – \$80



TWIGS GIFT BOX

Delicate twigs of whipped praliné perfect for a light, crunchy treat. Four irresistible recipes: caramelized biscuit, roasted coconut, slivers of crispy crêpes and roasted pecans.

20 pieces – 0.34 lb – \$60

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SILKY TRUFFLES

Creamy and subtly sweet, this delicate ganache is whipped to a mousse-like texture before it's covered with crisp dark chocolate.

Our chocolatiers then roll the truffles by hand in cocoa powder: the ultimate finishing touch. Our uniquely French expertise is showcased in the creation of these sweet treats with a truly incomparable taste.



PLAIN TRUFFLES

A gift box of delicate truffles with whipped chocolate ganache and airy texture, enrobed in a crunchy couverture with cocoa powder.

2 pieces – 0.02 lb – \$10
 Approx. 13 pieces – 0.19 lb – \$50
 Approx. 35 pieces – 0.54 lb – \$100
 Approx. 58 pieces – 0.88 lb – \$150



FLAVORED TRUFFLES

Three delicious recipes are showcased in the flavored truffles gift box: plain pure chocolate, caramel toffee with vanilla and a dash of salt, and blackcurrant pepper.

Approx. 13 pieces – 0.18 lb – \$50
 Approx. 35 pieces – 0.54 lb – \$100



FINE CHAMPAGNE TRUFFLES

A gift box of whipped chocolate ganache truffles delicately flavored with Fine Champagne Cognac, enrobed in crunchy chocolate couverture and cocoa powder.

Approx. 35 pieces – 0.54 lb – \$100

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CHOCOLATE

INNOVATIONS

Striking a fine balance between creativity, innovation and challenging execution, **Nicolas Cloiseau** is inventing the **chocolate of the future**. He is championing freedom of style, flavor and texture in the chocolate world.



CHOCOLATE CHILLS GIFT BOXES

Nicolas Cloiseau reinvents ganache in a new airy and frosty recipe. The mousse ganache is balanced by the crunchy sensation of chilled chocolate.

Enjoy frozen or at room temperature.

Summer: Madagascar/New Guinea Papua Vanilla, Caramel/Fleur de Sel, Peach/Apricot and Strawberry/Basil.

Winter: Madagascar/New Guinea Papua Vanilla, Caramel/Fleur de Sel, Mandarin/Cinnamon and Tarragon/Pineapple.

16 pieces – 0.18 lb – \$55

Spring/Summer: available from May to September

Autumn/Winter: available from October to April

FRUIT NATURALLY GIFT BOX

Emblematic fruit ganaches of La Maison du Chocolat in a vegan version that reinterprets chocolate in an innovative way to showcase the intensity of fruit and chocolate that is larger-than-life.

16 pieces – 0.23 lb – \$60

Nicolas Cloiseau

Nicolas Cloiseau, Chef at La Maison du Chocolat and 'Meilleur Ouvrier de France' chocolatier





TREATS

TO SNACK ON

Delicious in any season, La Maison du Chocolat invites you to enjoy sharing and indulging in gourmet treats all year round. Their shape, their size, their crispy/crunchy dark or milk chocolate... every aspect has us hooked. These nostalgic delights satisfy any chocolate craving and are designed to please everyone.



AMANDAS

Almonds enrobed in milk and dark chocolate.
Approx. 40 pieces – 0.26 lb – \$30



AVELINAS

Hazelnuts enrobed in dark and milk chocolate.
Approx. 40 pieces – 0.24 lb – \$30



Nut free

ORANGETTES

Fine strips of candied orange enrobed in a delicate layer of dark chocolate which heightens the taste of the fruit.
Approx. 38 pieces – 0.31 lb – \$50



Nut free

ORANGETTES GIFT BOXES

Candied orange enrobed in dark chocolate.
Approx. 15 pieces – 0.11 lb – \$27
Approx. 68 pieces – 0.50 lb – \$90



TWIGS

Delicate praliné twigs gently whipped for a light, crunchy treat. Three recipes: slivers of caramelized biscuit, roasted coconut and slivers of crispy crêpes.
9 pieces – 0.14 lb – \$30



No palm oil

HAZELNUT SPREAD

Hazelnut spread.
0.61 lb – \$25

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FAVORS

Specially designed for small cravings, our treats are fun excuses for a snack anywhere, everywhere, anytime, right now.



GESTURE GIFT BOXES

Assortment of two piece gesture gift boxes: Irresistible iconic ganaches, signature Maison pralinés or delicate plain truffles .

- Ganache 2 pieces – 0.03 lb – \$10
- Praliné 2 pieces – 0.02 lb – \$10
- Truffle 2 pieces – 0.02 lb – \$10



EXPERT SQUARE

One square of Noir Equilibré 66%.
200 pieces – 4.4 lb – \$300
Sold by box of 200 pieces.



EXPERT SQUARE CASE

Case of 20 squares of Noir Equilibre 66%.
20 pieces – 0.22 lb – \$30



ONE UNHINGED SQUARE

One square of Tapage Noisettes.
1 piece – 0.02 lb – \$5



3 UNHINGED SQUARES

One square each of Tapage Noisettes, Cavale Fruits Secs and Pécan Blondinet.
3 pieces – 0.05 lb – \$15



AMUSE BARRES

Almond hazelnut praliné with slivers and roasted hazelnuts, puffed rice and slivers of crispy crêpes enrobed in milk chocolate for everyone to enjoy. Biscuit sablé and almond hazelnut praliné with pieces of roasted almonds, raisins, slivers of chocolate, enrobed in dark chocolate.

- Dark – 1 piece – 0.11 lb – \$10
- Milk – 1 piece – 0.11 lb – \$10



CHOCO STICKS

Hazelnut praliné with slivers of biscuits, enrobed in dark chocolate. Perfect for on the go!

6 pieces – 0.12 lb – \$15

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CHOCOLATE BARS

Unique and unexpected, the slender silhouettes and joyful colors of our bars evoke a different chocolate character. Both rich and intense, they are robust in nuanced flavors and contrasts. A new spin on the sensations of a chocolate more vibrant than ever.

UNHINGED BARS



PASSION VIBRANTE

Passion fruit on dark chocolate with slivers of crispy wafers.
0.21 lb - \$20



BLANC FRISSONNANT

White chocolate with puffed rice.
0.17 lb - \$20



NOISETTES DÉMENTES

Milk chocolate with caramelized hazelnuts.
0.24 lb - \$20



PÉCAN BLONDINET

Milk chocolate, crunchy pecan pieces and a delicate layer of caramelized white chocolate.
0.21 lb - \$20



TAPAGE NOISETTES

Dark chocolate on milk chocolate with slivers of hazelnut.
0.21 lb - \$20



CAVALE FRUITS SECS

Dark chocolate covered with slivers of nuts: almonds, hazelnuts, and pistachios.
0.22 lb - \$20

EXPERT BARS *Nut free*



LAIT MUSCLÉ 39 %

Caramel & vanilla notes.
0.17 lb - \$15



NOIR ROBUSTE 80 %

Full body & robust notes.
0.17 lb - \$15



NOIR ÉQUILIBRÉ 70 %

Intense chocolate & roasted notes.
0.17 lb - \$15



GHANA CAPTIVANT 68 %

Rounded & spicy notes.
0.17 lb - \$15



ÎLE DE GRENADE SUBTIL 65 %

Herbal & sweet notes.
0.17 lb - \$15

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EXCEPTIONAL GIFTS

La Maison du Chocolat is dedicated to those whose greatest pleasure is giving. We adorn our collections with elegant gift boxes in refined designs, making your gift unique and unforgettable every year. Our gift boxes this year were inspired by our signature chocolates.



ANASTASIA HATBOX

Plain Dark Truffles Gift Box, 2 pieces
Pralinés Gift Box, 6 pieces
Gesture Gift Box, 2 pieces

\$80

CHIBERTA HATBOX

Orangettes Gift Box, approx. 15 pieces
Amuse Barre Dark Chocolate, 1 piece
Amuse Barre Milk Chocolate, 1 piece
Choco Sticks Praliné, 6 pieces

\$100



TRAVIATA HATBOX

Twigs Case, 9 pieces
Gesture Gift Box, 6 pieces
Flavored Truffles Gift Box, approx. 13 pieces
Orangettes Gift Box, approx. 15 pieces

\$175



PARIS HATBOX

Fruit Naturally Gift Box, 16 pieces
Flavored Truffles Gift Box, approx. 13 pieces
Orangettes Case, approx. 38 pieces
Passion Vibrante Bar
Blanc Frissonnant Bar

\$255



CARACAS HATBOX

Plain Dark Truffles Gift Box, approx. 35 pieces
Orangettes Gift Box, approx. 15 pieces
Amandas case, approx. 40 pieces
Pralinés Gift Box, 6 pieces
Pécan Blondinet Bar
Blanc Frissonnant Bar

\$290



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MARACUJA HATBOX

Avelinas Case, approx. 40 pieces
 Gesture Gift Box, 16 pieces
 Choco Sticks Praliné, 6 pieces
 Orangettes Case, approx. 38 pieces
 Unhinged Bars Gift Box, 16 pieces
 Flavored Truffles Gift Box, approx. 13 pieces
 \$305



JOLIKA HATBOX

Coffret Maison Assorted Gift Box, 24 pieces
 Flavored Truffles Gift Box, approx. 35 pieces
 Fruit Naturally Gift Box, 16 pieces
 Orangettes Gift Box, approx. 15 pieces
 Amandas Case, approx. 40 pieces
 Avelinas Case, approx. 40 pieces
 Hazelnut Spread
 \$420



MADISON HATBOX

Unhinged Bars Gift Box, 16 pieces
 Coffret Maison Assorted Gift Box, 40 pieces
 Orangettes Case, approx. 38 pieces
 Flavored Truffles Gift Box, approx. 35 pieces
 Rochers Gift Box, 24 pieces
 Craquant Treat Gift Box, approx. 45 pieces
 \$535

AKOSOMBO HATBOX

Coffret Maison Assorted Gift Box, 40 pieces
 Orangettes Gift Box, approx. 68 pieces
 Fine Champagne Truffles Gift Box, approx. 35 pieces
 Twigs Gift Box, 20 pieces
 Unhinged Bars Gift Box, 16 pieces
 Craquant Treat Gift Box, approx. 45 pieces
 \$610



ROCKEFELLER HATBOX

Coffret Maison Assorted Gift Box, 84 pieces
 Plain Dark Truffles Gift Box, approx. 58 pieces
 Hazelnut Spread
 Pralinés Gift Box, 40 pieces
 Fruit Naturally Gift Box, 16 pieces
 Twigs Gift Box, 20 pieces
 Orangettes Gift Box, approx. 68 pieces
 Blanc Frissonnant Bar
 Cavale Fruits Secs Bar
 Amandas Case, approx. 40 pieces
 Avelinas Case, approx. 40 pieces
 Unhinged Bars Gift Box, 36 pieces
 \$1,000



PALMIRA HATBOX

Fine Champagne Truffles Gift Box, approx. 35 pieces
 Coffret Maison Assorted Gift Box, 40 pieces
 Rochers Gift Box, 24 pieces
 Pralinés Gift Box, 16 pieces
 Orangettes Case, approx. 38 pieces
 Unhinged Bars Gift Box, 36 pieces
 Twigs Gift Box, 20 pieces
 Amuse Barre Dark, 1 piece
 Amuse Barre Milk, 1 piece
 \$660



FIGARO HATBOX

Pralinés Gift Box, 16 pieces
 Orangettes Gift Box, approx. 15 pieces
 Craquant Treat Gift Box, approx. 45 pieces
 Coffret Maison Assorted Gift Box, 24 pieces
 Pécan Blondinet Bar
 Hazelnut Spread
 Amuse Barre Dark Chocolate, 1 piece
 Amuse Barre Milk Chocolate, 1 piece
 \$355



SALVADOR HATBOX

Unhinged Bars Gift Box, 16 pieces
 Coffret Maison Assorted Gift Box, 40 pieces
 Orangettes Case, approx. 38 pieces
 Plain Dark Truffles Gift Box, approx. 35 pieces
 Rochers Gift Box, 24 pieces
 \$465



PERSONALIZED HATBOXES

With the recommendations of our Corporate Sales Associates, **create your own hatbox.**
 An exceptional gift in line with the image of your company to ensure that each occasion
 becomes an unforgettable gourmand moment.

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 for the Effervescence Gift Box and the Fine Champagne Truffle Gift Box. All products are subject to availability at time of purchase.*



MACARON DELIGHTS

Our unique version of this iconic Parisian gift features our legendary ganache nestled between two almond meringue shells.

THE TIMELESS APPEAL OF MACARONS

Chocolatiers and pâtissiers come together to present their exquisite craft of ganache, offered in eleven rich and intense flavors, nestled between two satiny almond meringue shells.

Immediately recognizable, the macarons of La Maison du Chocolat are filled exclusively with signature ganache.

Our delicate macarons embrace a heart of chocolate ganache and offer a perfect balance of indulgent flavor and texture.



MACARON GIFT BOXES

2 pieces – 0.079lb – \$10

6 pieces – 0.238lb – \$30

12 pieces – 0.476lb – \$55

24 pieces – 0.952lb – \$90

* If an item in this selection is not available, we will replace it with another flavor.
Optimal freshness: 1 to 2 days.

TASTING RECOMMENDATIONS

Enjoy our macarons at a room temperature of 20°C (68°F).

We recommend storing our macarons in a cool, dry place (18°C or 64°F) in their original packaging. (if refrigerated, remove the macarons 30 minutes before consuming).



A CHOCOLATE TOUCH

Getting together around a La Maison du Chocolat creation is always a pleasant moment. Catering to your every need with our eclairs, pastries, travel cakes and hot chocolate. Whether at the office or a reception, elevate your client experience and make your event unforgettable.



* Pick up available at our Madison boutique.

ÉCLAIRS

Timeless pastry, the éclair is honored and revisited by La Maison du Chocolat*.

- Chocolate Éclair – \$10.50
- Caramel Éclair – \$10.50
- Coffee Éclair – \$10.50
- Pistachio Éclair – \$10.50

Shelf life 1 day

PASTRIES

Working with his team, Nicolas Cloiseau has revisited the iconic desserts. Showcasing a clever combination of perfectly balanced flavors.

- Délice mousse cake – 1 pers – \$10.50 / 6 pers – \$60
- Salvador mousse cake – 1 pers – \$10.50 / 6 pers – \$60
- Traviata mousse cake – 1 pers – \$10.50 / 6 pers – \$60
- Praliné mousse cake – 1 pers – \$10.50 / 6 pers – \$60

Shelf life 1 day



Délice

The Délice dessert features a creamy mousse and a beautifully soft chocolate biscuit.



Salvador

Enjoy the taste of chocolate biscuit, a beautifully light chocolate mousse and raspberry pulp.



Traviata

A crisp dacquoise biscuit made with almonds and hazelnuts, a creamy crème brûlée made with Madagascar Bourbon vanilla.



Praliné

Featuring crisp biscuit made with caramelized hazelnuts, a smooth praliné made with wafer biscuit.



HOT CHOCOLATE

Treat your guests to our iconic hot chocolate at your next corporate event.

Ask your gifting specialist for more details.

Available for pick up at our boutique located at:

Madison Avenue
1018 Madison Avenue – New York, NY 10075

Messenger delivery available upon request: Manhattan, Queens, and Brooklyn only. Orders must be placed 72 business hours in advanced.



LA MAISON CAKES

Are you on the lemon or chocolate side?
Or both... Deliciously moist, our travel cakes
will perfectly accompany a cup of tea, coffee or hot chocolate.



LEMON CAKE

La Maison du Chocolat revivifies a classic French pastry
by offering you its own version of lemon cake:
a cake that is both delicious and light.

6 pers - 1.08 lbs - \$40

Shelf life 1 to 3 days



HAZELNUT SPREAD

Hazelnut spread.

0.61 lb - \$25



PLEYEL CAKE

The ultimate dessert, the Pleyel cake, a delicious chocolate cake
with almond flour, made to be shared.

6 pers - 0.95 lb - \$40

Shelf life 1 to 3 days

Cakes can be shipped throughout the United States and Canada.

OUR RECIPES

Timeless chocolates are the heart of La Maison du Chocolat's Collection. With their balance and elegance, they embody the savoir-faire of a Parisian chocolatier.

GANACHES

La Maison du Chocolat has put "ganache" front and center on the world stage, silky texture of cream and finely chopped chocolate. Chocolates enhanced with fruit pulp, delicately infused or revealing the nature of perfect cacao, they elevate chocolate to the pinnacle of life's simple pleasures.



 AKOSOMBO Dark chocolate ganache with spicy notes of cocoa from Ghana.	 EXTRÊME CHOCOLAT Dark chocolate ganache 100% cocoa, perfect balance between the acidulous character and bitterness of pure cocoa.	 CARACAS Robust dark chocolate ganache.	 ABYSSINIE Dark chocolate ganache infused with coffee.	 GUAYAQUIL Dark chocolate ganache with an infusion of Bourbon vanilla.	 ZAGORA Dark chocolate ganache with an infusion of mint leaves.	 ANDALOUSIE Dark chocolate ganache infused with lemon zest and blended with a lemon cream.	 CHIBERTA Dark chocolate ganache infused with orange zest and blended with orange cream.
 QUITO Round smooth dark chocolate ganache.	 BOHÈME Whipped milk chocolate ganache.	 SYLVIA Milk chocolate ganache.	 MARACUJA Dark chocolate ganache with passionfruit pulp.	 NOIR DE CASSIS Dark chocolate ganache with blackcurrant pulp, infused with blackcurrant buds.	 SALVADOR Dark chocolate ganache with raspberry pulp.	 CAMELEO Milk chocolate ganache with soft caramel.	 BACCHUS Dark chocolate ganache with pieces of raisins flambéed in rum.

PRALINÉS

The praliné is an integral part of the signature taste of La Maison du Chocolat: very pronounced flavor of cooked caramel enrobing intense notes of nuts. A nostalgic and crunchy favorite for gourmands everywhere.










 CARYA Pecan praliné with slivers of caramelized pecans.	 PALMIRA Almond praliné with caramelized flakes coconut.	 FIGARO LAIT Milk chocolate almond hazelnut praliné, smooth and silky.	 GRAIN DENTELLE Almond hazelnut praliné with slivers of crispy crêpes.	 PRALINÉ GRAINE DE COURGE Squash seeds almond praliné with slivers of roasted squash seeds.	 ROCHER NOIR ET LAIT Almond hazelnut praliné with slivers of roasted almonds.
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OTHER GOURMANDISES

 ANASTASIA Smooth almond hazelnut praliné and Gianduja hazelnuts.	 MENDIANT Almond praliné with slivers of caramelized almonds, roasted hazelnuts, pistachios and candied oranges.	 CRISTAL Almond hazelnut praliné with crushed hazelnuts and sea salt.	 PRALINÉ NOISETTE Almond hazelnut praliné with slivers of hazelnuts.	 JOLIKA Almond paste with pistachio, enrobed in a fine layer of dark chocolate.	 RIGOLETTO LAIT Caramelized mousse enrobed in milk chocolate.
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GANACHE MACARONS

Immediately recognizable, the macarons of La Maison du Chocolat are filled exclusively with signature ganache. They are available in eleven different flavors. Their smooth shiny shells are sometimes embellished with natural pigments, that give them an elegant pastel hue. These two shells, which embrace a heart of chocolate, are made from French meringue, and are silkier and less sweet than the Italian version. They have a perfect balance of flavor.

 QUITO Robust dark chocolate ganache, intense and distinctive.	 VENEZUELA Dark chocolate ganache with a woody character, shells accented with crunchy cocoa nibs.	 SYLVIA Sweet luscious milk chocolate ganache with subtle notes of caramel.
 ABYSSINIE Dark chocolate ganache flavored with a cold infusion of ground coffee enhanced with a touch of mascarpone.	 RIGOLETTO Ganache with handmade salted caramel.	 FIGARO Dark chocolate ganache with hazelnut almond praliné and hazelnut paste.
 GUAYAQUIL Dark chocolate ganache infused with Bourbon vanilla.	 PISTACHIO Ganache with pistachio paste.	 MACAPUNO Dark chocolate ganache with coconut and lime, shells topped with coconut flakes.
 MARACUJA Ganache with passionfruit pulp.	 SALVADOR Ganache with raspberry pulp.	

The products reflect the pricing policy in effect the day of your order. The general product pricing may be revised at any time by La Maison du Chocolat. Our products are alcohol-free except for the Effervescence gift box and the Fine Champagne Truffles gift box. RECOMMENDATIONS FOR OPTIMAL STORAGE: In order to preserve the quality, taste and texture of our chocolates, we recommend storing them in an air-tight sealed container in the refrigerator. Before enjoying, place them at room temperature for 2 hours.

	Net weight (lb.)	Price in US \$ (sales tax not included)	Shelf life	Dimensions (in.)
PAGES 8-9 – CUSTOMIZED OFFER				
Coffret Maison with a personalized message plaque	0.3	\$85	8 to 26 days	6.3 x 3.7 x 1.3 in
PAGE 10 – ALL IN CHOCOLATE				
Coffret Maison with message plaque	0.3	\$80	8 to 26 days	6.3 x 3.7 x 1.3 in
PAGES 12-13 – MAISON ICONS				
Coffret Maison assorted or dark only, 24 pieces	0.37	\$80	8 to 26 days	6.3 x 3.7 x 1.3 in
Coffret Maison assorted or dark only, 40 pieces	0.61	\$100	8 to 26 days	7.8 x 4.8 x 1.3 in
Coffret Maison assorted or dark only, 60 pieces	0.92	\$150	8 to 26 days	9.4 x 5.9 x 1.3 in
Coffret Maison assorted or dark only, 84 pieces	1.29	\$200	8 to 26 days	10.9 x 7 x 1.3 in
Coffret Maison assorted, 112 pieces	1.73	\$250	8 to 26 days	12.4 x 8.4 x 1.3 in
Coffret Maison assorted, 144 pieces	2.2	\$300	8 to 26 days	13.9 x 9.4 x 1.3 in
Gesture Gift Box, 2 pieces	0.02	\$10	8 to 26 days	2.6 x 1.6 x 0.9 in
Gesture Gift Box, 6 pieces	0.09	\$27	8 to 26 days	3.2 x 2.6 x 1.3 in
Gesture Gift Box, 10 pieces	0.14	\$40	8 to 26 days	4.25 x 4.25 x 0.9 in
Gesture Gift Box, 16 pieces	0.24	\$55	8 to 26 days	4.8 x 3.3 x 1.3 in
PAGES 14-15 – SIGNATURE PRALINÉS				
Praliné Gift Box, 2 pieces	0.03	\$10	8 to 54 days	2.6 x 1.6 x 0.9 in
Praliné Gift Box, 6 pieces	0.09	\$27	8 to 54 days	3.2 x 2.6 x 1.3 in
Praliné Gift Box, 16 pieces	0.25	\$55	8 to 54 days	4.8 x 3.3 x 1.3 in
Praliné Gift Box, 40 pieces	0.65	\$100	8 to 54 days	7.8 x 4.8 x 1.3 in
Rochers Gift Box, 24 pieces	0.40	\$80	8 to 54 days	6.3 x 3.7 x 1.3 in
Craquant Treat Gift Box, approx. 15 pieces	0.22	\$45	8 to 54 days	4.8 x 3.3 x 1.3 in
Craquant Treat Gift Box, approx. 45 pieces	0.52	\$70	8 to 54 days	6.3 x 6.3 x 1.3 in
Twigs Gift Box, 20 pieces	0.34	\$60	8 to 54 days	7.8 x 4.8 x 1.3 in
Unhinged Bars Gift Box, 16 pieces	0.27	\$50	8 to 88 days	6.3 x 6.3 x 1.3 in
Unhinged Bars Gift Box, 36 pieces	0.62	\$80	8 to 88 days	8.2 x 8.2 x 1.3 in
PAGES 16-17 – SILKY TRUFFLES				
Plain Dark Truffles, 2 pieces	0.02	\$10	8 to 26 days	2.6 x 1.6 x 0.9 in
Plain Dark Truffles, approx. 13 pieces	0.19	\$50	8 to 26 days	4.8 x 3.3 x 1.3 in
Plain Dark Truffles, approx. 35 pieces	0.54	\$100	8 to 26 days	7.8 x 4.8 x 1.3 in
Plain Dark Truffles, approx. 58 pieces	0.88	\$150	8 to 26 days	9.4 x 5.9 x 1.3 in
Flavored Truffles, approx. 13 pieces	0.18	\$50	8 to 26 days	4.8 x 3.3 x 1.3 in
Flavored Truffles, approx. 35 pieces	0.54	\$100	8 to 26 days	7.8 x 4.8 x 1.3 in
Fine Champagne Truffles, approx. 35 pieces	0.54	\$100	8 to 26 days	7.8 x 4.8 x 1.3 in
PAGES 18-19 – CHOCOLATE INNOVATIONS				
Chocolate Chills Summer, 16 pieces	0.18	\$55	8 to 28 days	5.2 X 5.2 x 0.9 in
Chocolate Chills Winter, 16 pieces	0.18	\$55	8 to 28 days	5.2 X 5.2 x 0.9 in
Fruit Naturally Gift Box, 16 pieces	0.23	\$60	8 to 26 days	7.8 x 4.8 x 1.3 in
PAGES 20-21 – TREATS TO SNACK ON				
Amandas, approx. 40 pieces	0.26	\$30	8 to 54 days	6.9 x 3.9 x 0.5 in
Avelinas, approx. 40 pieces	0.24	\$30	8 to 54 days	6.9 x 3.9 x 0.5 in
Orangettes, approx. 38 pieces	0.31	\$50	8 to 54 days	6.9 x 3.9 x 0.5 in
Orangettes Gift Box, approx. 15 pieces	0.11	\$27	8 to 54 days	3.2 x 2.6 x 1.3 in
Orangettes Gift Box, approx. 68 pieces	0.50	\$90	8 to 54 days	6.3 x 3.7 x 1.3 in
Twigs, 9 pieces	0.14	\$30	8 to 54 days	5.1 x 5.3 x 0.7 in
Hazelnut Spread	0.61	\$25	8 to 200 days	2.7 x 3.1 in
PAGES 22-23 – FAVORS				
Ganache Gift Box, 2 pieces	0.02	\$10	8 to 26 days	2.6 x 1.6 x 0.9 in
Praliné Gift Box, 2 pieces	0.03	\$10	8 to 54 days	2.6 x 1.6 x 0.9 in
Truffle Gift Box, 2 pieces	0.02	\$10	8 to 26 days	2.6 x 1.6 x 0.9 in
Expert Square Case, 20 pieces	0.22	\$30	8 to 200 days	2.9 x 2.9 x 1.1 in
Expert Square Case, 200 pieces	2.2	\$300	8 to 200 days	2.9 x 2.9 x 1.1 in
Unhinged Square, 1 piece	0.02	\$5	8 to 88 days	1.5 x 1.4 x 0.4 in
Unhinged Squares, 3 pieces	0.05	\$15	8 to 88 days	3.9 x 1.3 x 0.5 in
Amuse Barre Dark, 1 piece	0.11	\$10	8 to 90 days	4.9 x 1.2 x 0.9 in
Amuse Barre Milk, 1 piece	0.11	\$10	8 to 90 days	4.9 x 1.2 x 0.9 in
Choco Sticks, 6 pieces	0.12	\$15	8 to 54 days	1.5 x 3.5 x 1.1 in

	Net weight (lb.)	Price in US \$ (sales tax not included)	Shelf life	Dimensions (in.)
PAGES 24-25 – CHOCOLATE BARS				
Passion Vibrante	0.21	\$20	8 to 88 days	3.7 x 7.0 x 0.8 in
Blanc Frissonnant	0.17	\$20	8 to 88 days	3.7 x 7.0 x 0.8 in
Noisettes Démentes	0.24	\$20	8 to 88 days	3.7 x 7.0 x 0.8 in
Pécan Blondinet	0.21	\$20	8 to 88 days	3.7 x 7.0 x 0.8 in
Tapage Noisettes	0.21	\$20	8 to 88 days	3.7 x 7.0 x 0.8 in
Cavale Fruits Secs	0.22	\$20	8 to 88 days	3.7 x 7.0 x 0.8 in
Lait Musclé 39%	0.17	\$15	8 to 200 days	2.7 x 6.3 x 0.4 in
Noir Robuste 80%	0.17	\$15	8 to 200 days	2.7 x 6.3 x 0.4 in
Noir Equilibré 70%	0.17	\$15	8 to 200 days	2.7 x 6.3 x 0.4 in
Ghana Captivant 68%	0.17	\$15	8 to 200 days	2.7 x 6.3 x 0.4 in
Ile de Grenade Subtil 65%	0.17	\$15	8 to 200 days	2.7 x 6.3 x 0.4 in
PAGES 26-29 – EXCEPTIONAL GIFTS				
ANASTASIA HATBOX	0.15	\$80	8 to 26 days	5.1 x 5.1 x 3.6 in
CHIBERTA HATBOX	0.46	\$100	8 to 26 days	5.11 X 5.11 X 3.6
TRAVIATA HATBOX	0.53	\$175	8 to 26 days	6.1 x 6.1x 6.1 in
PARIS HATBOX	1.11	\$255	8 to 26 days	10.4 x 10.4 x 5.6 in
CARACAS HATBOX	1.40	\$290	8 to 26 days	10.1 x 10.1 x 10.1 in
MARACUJA HATBOX	1.38	\$305	8 to 26 days	10.4 x 10.4 x 5.6 in
FIGARO HATBOX	2.32	\$355	8 to 26 days	10.4 x 10.4 x 5.6 in
JOLIKA HATBOX	2.37	\$420	8 to 26 days	10.1 X 10.1 X 10.1 in
SALVADOR HATBOX	2.15	\$465	8 to 26 days	13.2 x 10 x 5.9 in
MADISON HATBOX	2.68	\$535	8 to 26 days	13.2 x 10 x 5.9 in
AKOSOMBO HATBOX	2.80	\$610	8 to 26 days	18.1 x 18.1 x 6.6 in
PALMIRA HATBOX	3.34	\$660	8 to 26 days	15.9 x 12.8 x 6.3 in
ROCKEFELLER HATBOX	6.05	\$1,000	8 to 26 days	18.1 x 18.1 x 6.6 in
PAGES 30-31 – MACARON DELIGHTS				
Macaron Gift Box, 2 pieces	0.07	\$10	2-3 days	2.8 x 2.8 x 1.6 in
Macaron Gift Box, 6 pieces	0.23	\$30	2-3 days	4.3 x 3.9 x 1.6 in
Macaron Gift Box, 12 pieces	0.47	\$55	2-3 days	6.3 x 4.7 x 1.6 in
Macaron Gift Box, 24 pieces	0.95	\$90	2-3 days	8.3 x 7.0 x 1.6 in
PAGES 32-33 – A CHOCOLATE TOUCH				
Éclair Chocolate	0.19	\$10.50	1 day upon purchase	
Éclair Caramel	0.19	\$10.50	1 day upon purchase	
Éclair Coffee	0.19	\$10.50	1 day upon purchase	
Éclair Pistachio	0.19	\$10.50	1 day upon purchase	
Délice Mousse Cake, 1 pers	0.14	\$10.50	1 day upon purchase	
Salavador Mousse Cake, 1 pers	0.21	\$10.50	1 day upon purchase	
Traviata Mousse Cake, 1 pers	0.18	\$10.50	1 day upon purchase	
Praliné Mousse Cake, 1 pers	0.2	\$10.50	1 day upon purchase	
Délice Mousse Cake, 6 pers	0.83	\$60	1 day upon purchase	
Salavador Mousse Cake, 6 pers	1.2	\$60	1 day upon purchase	
Traviata Mousse Cake, 6 pers	1.1	\$60	1 day upon purchase	
Praliné Mousse Cake, 6 pers	0.88	\$60	1 day upon purchase	
PAGES 36-37 – LA MAISON CAKES				
Lemon Cake	1.08	\$40	3 to 5 days	
Pleyel Cake	0.95	\$40	3 to 5 days	
Hazelnut Spread	0.61	\$25	8 to 200 days	2.7 x 3.1 in

The products reflect the pricing policy in effect the day of your order. The general product pricing may be revised at any time by La Maison du Chocolat. Our products are alcohol-free except for the Effervescence gift box and the Fine Champagne Truffle gift box.

I. Applicability of General Sales Conditions

1.1. These General Sales Terms and Conditions apply to any and all purchases and sales that are in any way described, mentioned, promoted or listed in the catalogue for La Maison du Chocolat ("LMDC," "We" or "Us") for the United States. Any terms and conditions not expressly included herein are excluded. By placing an order, the Customer accepts these General Sales Terms and Conditions. LMDC reserves the right to modify the General Sales Terms and Conditions at any time. All new transactions with LMDC entered into after the effective date of any such modification shall be governed by the modified Terms and Conditions.

1.2. No additional conditions ought to be introduced by any purchaser shall be deemed applicable unless expressly accepted in writing by an authorized officer of LMDC. The failure of LMDC to exercise one or more of its rights hereunder shall not be deemed a waiver of those or any other rights

II. Requests and confirmation

2.1. Orders may be placed:

By telephone:

– Corporate offices: 718-391-9372

– By email at :

Corporatesalesny@laisonduchocolat.com

Specific and clear information as to your name as it appears on any credit card you may provide, your billing address, a shipping address, (P.O. boxes not accepted) and method of payment are critical. We cannot be responsible for errors in information that is provided to us. Costs resulting from such errors will be charged to the purchaser.

2.2. Once an order has been placed, cancellations or changes will not be accepted. However, in exceptional situations, LMDC will try to honor requests for changes. A fee will be charged in the event LMDC is able to effect a requested change. In no event can a change be made once a shipment has been accepted by the shipping service.

2.3. Each order is subject to approval by LMDC. LMDC reserves all rights to reject any order due to insufficient stock, incomplete customer information, or for any other lawful reason. LMDC undertakes to inform the purchaser within two business days following receipt of an order if there will be a problem filling it.

III. Prices

3.1. Unless otherwise noted, all LMDC pricing and other charges are stated in US Dollars before tax. Prices are subject to change.

3.2. Shipping charges, which are payable by the purchaser, are extra, and vary by destination. Details are available upon request from LMDC.

IV. Payment at time of order

4.1. All purchases are subject to immediate payment using Visa, MasterCard or American Express. LMDC is unable to offer any discounted terms.

4.2. Please pay attention to detail when providing credit card and shipping information. Make sure to inform us as to the type of card and to give us your account number, security code and the expiration date, as well as your name exactly as it appears on your card. Your signature is required on all orders. Please see our Privacy Policy Statement below to understand how personal information is treated.

V. Availability of Products

The catalog lists all of the products that generally are available from LMDC. From time to time products may be out of stock or otherwise unavailable. Please call us, since we also may add new products. Certain special gift items are unique and hand crafted and, therefore, available only in small quantities. To confirm availability, please call LMDC before ordering. For gift baskets and hatboxes, LMDC reserves the right in the event of the unavailability of an item to substitute it with an item of equal or greater value. The presentation of gift items may be modified to insure proper delivery and handling.

VI. Delivery of Products

6.1. Product Shipping

6.1.1. The accuracy of the shipping information provided by the purchaser is crucial in making sure that orders can be delivered properly. This helps allow LMDC customers to enjoy LMDC products for the full extent of their shelf life. LMDC cannot be held responsible for incomplete or erroneous delivery instructions.

6.1.2. After acceptance of an order, LMDC will prepare and forward it to the shipping service. Although LMDC can assure delivery to most specified locations, it is up to the purchaser to verify receipt with the shipping service. Failure to identify properly to the shipping service problems with delivery may result in the purchaser's inability to make a successful claim. Most shipping services require a signature upon delivery. Once the product is delivered according to shipping instructions, neither LMDC nor the shipping service can be held responsible for loss or for damage caused by environmental conditions.

6.2. Shipping charges

6.2.1. Deliveries are made on BUSINESS DAYS and, for an extra charge, Saturdays. No deliveries are made on Sundays or holidays. Purchaser may select one of the following delivery options: Messenger delivery is available in Manhattan.

Delivery to most other locations as follows:

Priority Overnight Delivery: 24 hours
– Arrival to destination by 12:00 noon.

Standard Overnight Delivery: 24 hours
– Arrival to destination by 7:00 PM.

Second Day Delivery: 48 hours:
– Arrival to destination by 7:00 PM.

Any order received after 3:00 PM Eastern Time will be processed and shipped on the next business day.

6.2.3. LMDC will not be responsible for delays caused by events beyond its control, including strikes, natural disasters or terrorism. Shipping times may be longer during busy holiday seasons (Thanksgiving, Christmas, Valentine's Day, Easter and Mother's Day).

VII. Transfer of Risk

The purchaser assumes risk of product loss or deterioration once the product is tendered to the delivery service.

VIII. Criticisms/ Complaints

8.1. LMDC prides itself on the high level of its products and service. If you have a criticism or a complaint, please contact us at once. We will work hard to make you happy /resolve the issue, but need your help in order to do so. Damage claims should be clearly described in writing, dated and signed.

8.2. All claims must be received by LMDC within 48 hours of product delivery. Claims received thereafter may not be honored. No claim for defective product can be processed without return of defective product. When warranted, LMDC will issue a call tag, and pay for return shipping. Claims should be sent to LMDC Customer Service Department, by email or by postal service or courier offering proof of delivery of the parcel to LMDC. The address for claims is as follows:
La Maison du Chocolat
30-30 47th street, suite 190
Long Island City, NY 11101
Email: client@laisonduchocolat.com

8.3. No claim will be reviewed unless accompanied by a written explanation of the problem, as well as the damages occasioned thereby. After an analysis of the situation, LMDC at its own discretion will determine the appropriate remedy, which may include a refund of payment or a reshipment of product.

8.4. LMDC shall not be liable for any special, indirect, incidental, punitive or consequential damages, including, without limit, loss of profit, revenue or other benefits arising from claims hereunder, or for claims against the purchaser by any third party.

IX. Returns

9.1. Returns will be accepted by LMDC only upon its prior written agreement and in no case more than 48 hours after delivery to a recipient.

9.2. Where LMDC accepts a return in the case of an obvious flaw or the nonconformity of the products delivered with an order, LMDC will allow the free replacement of the product or the return of the amount paid by the purchaser. In making a purchase, the purchaser, on behalf of itself and any recipient of the purchase, waives any additional claims it may have, including for interest and other payments.

X. Right of access and correction

10.1. Our Privacy Policy Statement. Because of our concern with the protection of your private life and information personal to you, LMDC treats with the strictest confidentiality all personal information it receives about its customers. We will request from a purchaser only the information including name and street and email addresses necessary to fill and follow-up on an order.

10.2. Customer Communications
You also are encouraged to tell us how we can keep you up-to-date with our product line, especially seasonal specials. We would be happy to communicate with you, and to have you communicate with us by mail, email or telephone.

Our mailing address:
Corporatesalesny@laisonduchocolat.com

XI. Warranty LMDC guarantees the quality and freshness of its products for three weeks from the time they leave our boutique in New York, so long as they are handled and stored as recommended by the materials that accompany each shipment.

11.1. Except as set forth in this section, LMDC makes no express or implied representations or warranties with regard to its products, including any warranties as to the fitness of its products for a particular purpose. Any such additional warranties hereby are disclaimed.

XII. Governing law

At the same time, we preserve the perceived value of our gift boxes, encouraging them to be kept for a second use. All of our transactions shall be governed by the laws of the State of New York without regard to its choice of laws provisions.

XIII. No Resale

Consumers agree that products purchased from LMDC are for personal use (including gift-giving) and shall not be resold. Thank you for shopping with us.

Note: the photos of our catalogue may not be accurate depictions of the products featured therein.



CONTACT

CORPORATE SALES DEPARTMENT

corporatesales.ny@laisonduchocolat.com
Tel: 718-261-9372

LAMAISONDUCHOCOLAT.COM/US_EN
#laisonduchocolat



5, 200, 1,000 gifts to deliver?
No matter what the number is, provide us
with your addresses, we will do the rest!



Delivery zones: USA,
Canada, France, Europe,
Hong Kong and Japan.



Messenger delivery:
Manhattan, Queens
and Brooklyn only.



Pick up your orders
at one of our
La Maison du Chocolat
boutiques.



Eco friendly
packaging.

OUR BOUTIQUES

MADISON AVENUE
1018 Madison Avenue – New York, NY 10075

THE SHOPS AT COLUMBUS CIRCLE
10 Columbus Circle – New York, NY 10019

ROCKEFELLER CENTER
30 Rockefeller Center (49th St) – New York, NY 10020

PENN STATION
Moynihan Train Hall
421 8th avenue – New York, 10001

WESTFIELD WORLD TRADE CENTER - OCULUS
185 Greenwich St (2nd Floor) - New York, NY 10007