



LA MAISON DU CHOCOLAT
PARIS



HOTELS & RESTAURANTS

Share the experience of an exceptional chocolate with your customers

HOUSE OF ARTISANAL CREATION

since 1977 and forever.

A LIVELY CRAFT

Choosing cocoa of the finest origins to reveal a delicate, balanced signature taste.

Feeling at home at a company brought to life by a collective of artisans, where expertise, creativity, and enthusiasm joyfully coexist.

Committing ourselves to future generations in a spirit of sharing, ethics, and concern.

Breaking away from certainty to reinvent delight.

Cultivating beauty and goodness to infuse simple pleasure with a little extra soul.

Chocolatier is above all a profession full of life.

It is a craft we practice with the highest standards.

Day after day, we transform our material with love, patience, and care, celebrating the beauty and excellence of a gesture repeated again and again.

OUR COMMITMENT



SUSTAINABLE
SOURCING



ECO-FRIENDLY
PACKAGING



FRENCH
CRAFTSMANSHIP



ETHICAL
VALUES

AMENITIES & WELCOME GIFTS



GESTURE GIFT BOX

Selection of ganaches and pralinés in milk or dark chocolate.

2 pieces - 13 g

6 pieces - 42 g

*10 pieces - 72 g **NEW!***

16 pieces - 112 g



PLAIN TRUFFLES

Delicate truffles with whipped chocolate ganache, enrobed in a crunchy couverture with cocoa powder.

2 pieces - 13 g



UNHINGED SQUARE CASE

Case with one or 3 squares of Tapage Noisettes, Cavale Fruits Secs and Pécan Blondinet.

1 piece - 8 g

3 pieces - 23g



PRALINÉS GIFT BOX

An assortment of Maison pralinés with nuts enrobed in milk or dark chocolate.

2 pieces - 14 g

6 pieces - 44 g

COFFEE ACCOMPANIMENT



INDIVIDUAL CHOCOLATES

Our emblematic recipes served on a tray.

96 to 168 pieces per box



EXPERT SQUARE

One square of Noir Equilibré 66%.

1 piece - 5 g

MINI-BAR SELECTION

AMANDAS

Almonds enrobed in milk or dark chocolate.

Approx. 40 pieces - 120 g

AVELINAS

Hazelnuts enrobed in dark or milk chocolate.

Approx. 36 pieces - 110 g



TWIGS

Delicate praliné twigs gently whipped for a light, crunchy treat.

9 pieces - 65 g

CHOCO DEMENTE SPREAD

Hazelnut spread.

280 g



CHOCOHOLIC STICKS

Delicate crunchy and tasty sticks.
2 recipes: Praliné or Swiss crunchy

6 pieces - 60 g

AMUSE BARS

Delicious chocolate gourmet bar with praliné, biscuit and nuts.

2 recipes: Dark Chocolate or Milk Chocolate

1 piece - 55 to 60 g



THE EXPERT BARS

Lait Musclé 37%, Noir Robuste 85%,
Noir équilibré 66%, Pérou Éclatant Bio 70% **NEW!**,
Madagascar Tonique 64%,
Venezuela Envoûtant 100% **NEW!**

1 piece - 75 g

THE GOURMET BARS

Tapage Noisettes, Pécan Blondinet,
Passion Vibrante, Noisettes Démentes,
Cavale Fruits Secs, Blanc Frissonnant

2 bars per case from 78 g to 108 g



VIP GIFT



COFFRET MAISON

Selection of ganaches and pralinés, a dark and milk assortment.

24 pieces - 168 g

40 pieces - 280 g

60 pieces - 420 g

84 pieces - 588 g

112 pieces - 785 g



PRALINÉS GIFT BOX

An assortment of Maison pralinés with nuts enrobed in milk or dark chocolate.

16 pieces - 116 g

*24 pieces - 176 g **NEW!***

40 pieces - 296 g



PLAIN TRUFFLES

Delicate truffles with whipped chocolate ganache with an airy texture, enrobed in a crunchy couverture with cocoa powder.

13 pieces - 90 g

35 pieces - 245 g



CRAQUANT TREAT GIFT

Gift box in dark or milk with an assortment of Amandas, Avelinas, biscuit sticks and rochers praliné.

*Env 15 pieces - 100 g **NEW!***

Env. 45 pieces - 240 g



HATBOXES

Selection of chocolate boxes in sumptuous hatboxes in the mythical Maison style.

OUR SERVICES

CUSTOMIZATION OFFER

Minimum order quantity required. Pricing and lead-times are available upon request.



MESSAGE CARD

Accompany your gift with an impactful message with the text and logo of your choice.



SLEEVE

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



RIBBON

Choose the color of your ribbon and select the color of the marking among our colors. Add your text or logo.



LABEL

Create a custom label for a touch of refined personalization. Select the color of your choice and add your logo and/or message.



CHOCOLATE MESSAGES

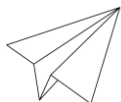
Assortment of ganaches and pralinés in milk and dark chocolate. Message plaque (message or logo of your choice*) dark chocolate.



PERSONALIZED CHOCOLATES

Add your logo to our chocolates.

DELIVERY OPTIONS



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



Messenger delivery:
Paris and immediate
suburbs.



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

YOUR CONTACT

Géraud BARET



geraud.baret@lamaisonduchocolat.com

01 55 51 28 11 - 06 35 56 80 97

LAMAISONDUCHOCOLAT.COM

#lamaisonduchocolat

