

All of our chocolates are homemade

Unlike many chocolatiers, all of our chocolate pralines are created and produced by us, in our workshop.

We only use noble chocolates and pure cocoa butter.

We select our chocolates from different places around the world: Costa Rica, Peru, Venezuela, Granada, New Guinea, Uganda...

Each chocolate is unique with a specific taste profile.

Our Champagne cups

New Year is synonymous for Champagne. Through a major technical yet natural feat, we create a delicate Champagne gel that we carefully plant in the heart of a delightful ganache.

An unforgettable taste experience!

For ginger lovers only

Lovers of subtle spices, may we have your attention? You will recognize these exquisite pralines made with fresh ginger by their decoration of small copper-like particles.



THE TASTE BUDS

B U L L E T I N

Enjoy our pralines, indulge yourself

Indulging you, that is our commitment... That's why we never compromise on the quality of our pralines. We are constantly searching for the best chocolates of the finest and rarest origins.

We also know that each person reacts to taste according to his personality, palate and taste experience. That's why we offer one of the largest choices available in Brussels: 60 to 80 different pralines on a permanent basis, all produced in small quantities and with great care.

We are all too aware that we are all sensitive to the charm of the appearance, that tasting start with the eye. This is why our pralines are not only delicious but beautiful to enjoy... slowly!

We wish you a delicious year 2014!

Rendez-Vous Chocolat featured in the book '100 years of Belgian praline'

Choco-Story, the chocolate museums in Bruges, Paris and Prague, published a book on 100 years of the Belgian praline. Richly illustrated, this book is filled with a series of testimonials, including one by Anca Grignard, founder of Rendez-Vous Chocolat. For her, the Belgian pralines are the best ambassadors of the Belgian knowhow in this field. A field you rapidly fall in love with...

Creating Flavors is an art

The secret of our pralines lies in the development of their flavors. They are created in the form of ganaches, pralinés, marzipan or a subtle blend of these three basic ingredients. Each flavor requires fantasy, skills and knowhow, as well as a huge amount of imagination to figure out how a hot mixture will taste once cooled down. Each of our pralines reflects our high level of refinement.

Seduction with white chocolate

Violet, speculoos, rose, pecan nut fantasy, salted caramel... Rendez-Vous Chocolat offers a unique selection of "haute couture" white chocolates.

