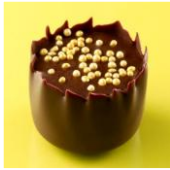




Our
Champagne
Ganache
has
arrived!



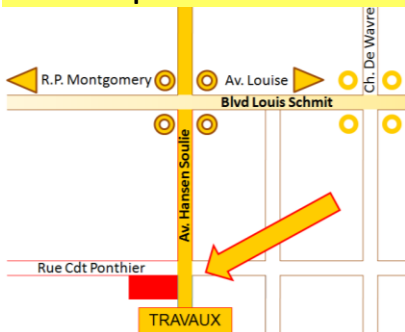
Our violets are
white or black

Rendez-Vous Chocolat presents
a superb, melting in the mouth
violet ganache.



Its refined flavour will move
your taste buds to heaven.

Access plan



THE TASTE BUDS BULLETIN



**3 X 3 magic moments
to be enjoyed at any time**

The choice is yours:

- Tonka Bean** magnified by a subtle touch of lemon-almond,
- Fresh Ginger** delicately spicing an unforgettable ganache...
- Earl Grey Tea** with an elegant and refined flavour...

And many more delights....



'Open doors'
Saturday 29 November
and 13 December

From 12:00 to 17:00 You will have the occasion to see where chocolate is coming from, how it grows, how it's processed and you will taste chocolates from several parts of the world.

See you!

Our
delicious
artisanal
plates

Plates of the best chocolates, enriched with wonders of nature.

For example, goji berries from the high plateaus of Tibet, rose petals, caramel fleur de sel, sublime hazelnuts, bits of roasted cocoa beans and Pecan crystals...

In short, an extremely nice collection of sublime plates, packed in small sachets, ready to be enjoyed... slowly for a long-lasting pleasure.