



Parcours Initiatique®



LA MAISON DU CHOCOLAT
PARIS

La Maison du Chocolat
invites you
to discover the session

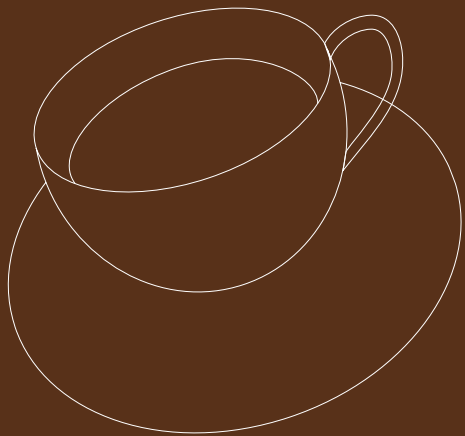
Parcours Initiatique®



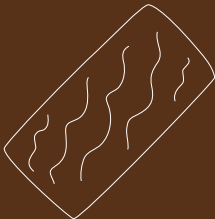
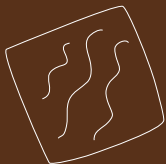
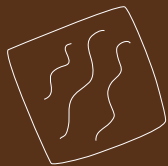
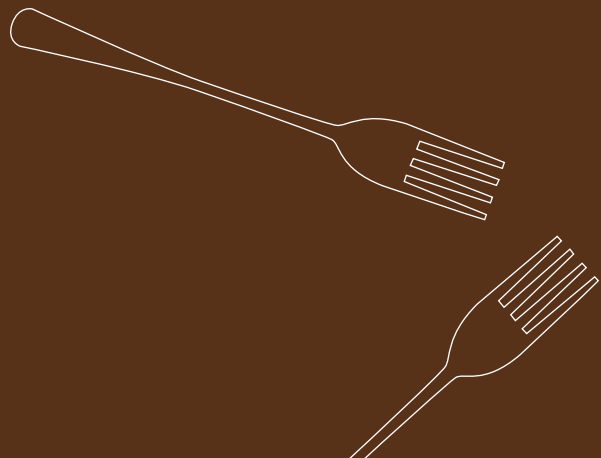
A dream come true
for amateurs,
connoisseurs and aficionados of chocolate!

La Maison du Chocolat invites you to discover the Parcours Initiatique®. With our savoir-faire and ever evolving creativity, La Maison du Chocolat invites you to share our passion for chocolate.

Whether it be with friends or with work colleagues, in a group large or small, or for a special event, the Parcours Initiatique® sessions of La Maison du Chocolat offer you the opportunity to spend a wonderful moment together. A choice of exceptional sessions that reveal the history and the magic of the world of chocolate.



Chocolate Tasting Sessions



Tamanaco

“A journey in the world
of chocolate”



Tamanaco is a voyage into the heart of the ingredients of the celebrated ganache of La Maison du Chocolat. Discover the origins of the beans harvested from the cacao tree to the creation of chocolates with a subtle and delicate balance. The journey begins with the transformation process: from the cocoa beans and pods into cocoa nibs, cocoa paste and cocoa butter... then a degustation of three couvertures of different origins. You will then watch a ganache being prepared, taste it warm and experience its unique flavor, the way it lingers on the palate... and delight in the savors of our plain ganache.

The DUO

“The intertwining
of complementary flavors”



The paths of cocoa, tea, and coffee cross during this tasting of enchanting and exotic flavors. Discover the subtle associations between our chocolates and a choice of two teas selected by La Maison des Trois Thés (Paris)... perfect accompaniments to our ganache and pralines. Then you will taste two coffees (Nizza and Mocha-java) selected by La Colombe Torrefaction. Nizza, a bold coffee with a brassy yet agreeable nature that complements two of our plain ganache. Followed by a Mocha-Java, a coffee celebrated as the world's first blend chosen to highlight our pure robust ganache and caramel mousse.

The Tamanaco and Duo Chocolate sessions are held in our boutique at 1018 Madison Avenue (78th St.) NY, NY
Length of session: 2 hours

Corporate Tasting Sessions

Indulge your clients, your guests and your team.

Enjoy an intense journey into the World of Chocolate

- Discover the origins of chocolate and trace the steps of production from the cacao bean to a Chocolate to savour.
- Taste three couvertures, a key ingredient in our bonbons. Learn to distinguish the subtle differences in the taste of the different cocoa vintages and percentages. Taste chocolates infused with different flavors.
- Watch the preparation of a ganache and taste it warm.
- Your guests will leave with recipes as well as a small parting gift.
- Make your event unforgettable with our exquisite selection of chocolates.

La Maison du Chocolat will be delighted to customize an event for you:

- Presentations at the location of your choice
- Offer top quality chocolates to your guests
- Present a table with an assortment of fine chocolates at your event
- We will be happy to travel to any location
- Small events can be held in our boutiques, if desired
- With any option you choose, our chocolate specialists will be available to speak about La Maison du Chocolat and answer any questions that you may have.

There is nothing that a box of chocolates cannot solve...



Reservations

Parcours Initiatique®, our chocolate tasting sessions, are offered on a weekly basis. For inquiries and reservations, please call our Rockefeller Center boutique at 1-212-265-9404. Your credit card will be charged prior to the session and a written confirmation will be mailed to you. Once the reservations have been made, no cancellations will be permitted. If the need arises, we will be happy to arrange another date for you or you may offer your reservation to someone else. La Maison du Chocolat reserves the right to cancel a session, in which case we will gladly arrange another session for you to attend.

Addresses

New York

1018 Madison Avenue (78 th Street) New York, NY 10021 Tel.: +1 (212) 744 7117
30 Rockefeller Center (49 th Street) New York, NY 10020 Tel.: +1 (212) 265 9404

London

45-46 Piccadilly London, W1J 0DS Tel.: + 44 (0)20 7287 8500
Harrods, Knightsbridge London, SW1X 7XL Tel. : + 44 (0)20 7730 1234

Paris

225, rue du Faubourg Saint-Honoré 75008 Paris Tel.: +33 (0)1 42 27 39 44
For other addresses in Paris, Cannes, and Japan, visit our on-line boutique:
www.lamaisonduchocolat.com

La Maison du Chocolat would like to thank Christine Fleurent, Daniel Czap, and Laurent Rouvrais for their photography illustrating each of La Maison du Chocolat's creations.

