

CHOCOLATE EVENTS

2025 - 2026



LA MAISON
DU CHOCOLAT

PARIS

OUR COMMITMENTS



ENGAGED SOURCING

We favor suppliers with a positive social and environmental impact on local communities. Our chocolates are certified free from artificial coloring or flavoring, GMOs or palm oil.



ECO-FRIENDLY PACKAGING

We only use the strictly needed packaging, cutting excess and plastic to a bare minimum without losing any of what makes our gift boxes treasured, inspiring consumers to give them a second life.



ETHICAL VALUES

We are committed to serving fresh and tasty products. We are fighting food waste with Too Good to Go and Hop Hop Food as part of our community-minded philosophy, and we donate our products when necessary.



FRENCH CRAFTSMANSHIP

Biting into our chocolates means savoring and defending French craftsmanship and know-how. Our chocolates are made, decorated, selected and boxed one by one, by hand.



OUR TASTING SESSIONS

FOR YOUR TEAM BUILDING,
GOURMET TEAM MEETINGS, CUSTOMER GIFT

Offer your clients and employees a friendly, delightful, and indulgent experience with our workshops! Discover the art of chocolate tasting, take an exclusive tour of our chocolate factory to uncover its secrets, create your own chocolate bars, and much more...

*At the location of your choice or in our tasting room in Paris 8**

**our tasting room can accommodate up to 11 people*

A quote will be provided upon request

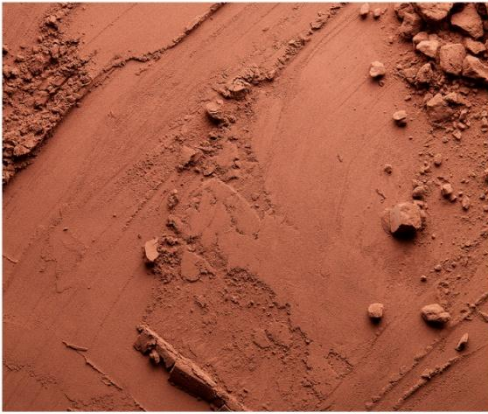
OUR DEMONSTRATIONS

FOR YOUR RECEPTIONS, COCKTAILS, SEMINARS

Nicolas Cloiseau, Chef-Creator and Meilleur Ouvrier de France, along with his team of master chocolatiers, will offer your guests a unique and indulgent experience.

At the location of your choice

A quote will be provided upon request



CONTACT

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