

COLLECTION

2026



LA MAISON
DU CHOCOLAT

PARIS

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OUR SERVICES

CORPORATE GIFTS

Thank your employees and clients
Celebrate milestones
Tailored offers to your needs and budget

A DEDICATED OFFER

Corporate pricing options
Seasonal collections throughout the year
Customization

BESPOKE DELIVERY

Packaging and shipping with climate
conditions in mind
Multi-Shipping
Complimentary message card(s)
Tracking information provided
Delivery to the USA, Canada, France, Europe, UK,
Hong Kong and Japan

STRONG COMMITMENTS

Artisanal creations since 1977
Handmade in France using only the finest
of ingredients
Eco-friendly packaging
Commitment to sustainability

HOTELS AND RESTAURANTS

Welcome gifts
Coffee accompaniments
Mini bar
VIP gift ideas
Dessert offerings

AT YOUR SERVICE

Get in touch with our dedicated sales team
and benefit from volume discounts. The more
you buy, the more you save!

Email:
corporatesales.ny@lamaiisonduchocolat.com
Call : 718-361-9372
We will respond within 24 business hours

MAISON DE CRÉATION PARISIENNE DEPUIS 1977

Paris is its cradle, its playground, its primary source of inspiration. La Maison du Chocolat was founded at 225, rue du Faubourg Saint-Honoré in Paris, opposite the Salle Pleyel concert hall. This address owes nothing to chance: here, flavors have always resonated like music. In this Parisian setting, Robert Linxe brought to life a place, a world, a way of life. He paved the way for luxury without ostentation, where pleasure is cultivated with elegance and simplicity.

To this day, La Maison du Chocolat embodies this delectable lifestyle, this elusive Parisian chic that is not proclaimed but conveyed in every detail. Timeless refinement, aesthetics that stand the test of time without ever losing their desirability. In this insatiable quest for beauty and quality, its chocolate becomes a rare gift, chosen for what it expresses as much as for what it offers - a manifesto of flavor, elegance and pleasure.



OUR COMMITMENTS

WE SELECT THE WORLD'S FINEST COCOA, 100% TRACEABLE DIRECTLY FROM THE GROWERS

We champion chocolate-making expertise and **traditional French technique**. The result of meticulous work by a collective of 35 passionate chocolate-makers led by **Nicolas Cloiseau, Chef-creator and Meilleur Ouvrier de France**. We ensure that our boxes are eco-friendly, 100% recyclable and made in France or Belgium. We innovate for the future of chocolate and **work day after day to avoid food waste**. We strongly believe in the idea that our chocolate should be a gift for the tastebuds, heart and planet.



SUSTAINABLE 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 **essential 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. All of our Gift Boxes are 100% recyclable (except the ribbon). Our iconic Gift Boxes are 100% made in France and Belgium.



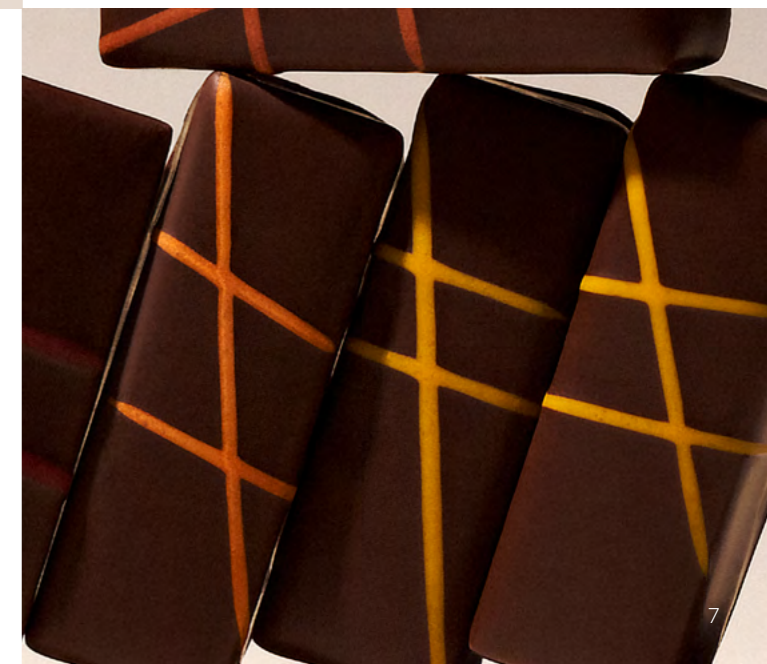
ETHICAL VALUES

We are committed to serving **fresh and delectable products**. We are fighting food waste with **Too Good to Go** as part of our community-minded philosophy, and participate in donation campaigns.



FRENCH CRAFTSMANSHIP

To indulge in one of our chocolates is to **savor and celebrate French savoir-faire and craftsmanship**. Signature taste and quality is assured by a panel of expert taste advisors. For over 45 years, our chocolates have been created, designed and hand-chosen by our chocolatiers.



CUSTOMIZED OFFERS



SLEEVE

Add your colors, your logo and/or your visual for a sleeve that dresses up our Gift Box.

Minimum order quantity: 50 pieces.
Lead time: 1 week after mock-up approval.



MESSAGE CARD

Send a complimentary message with your gift.



HANGTAG

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

Minimum order: 100 units.
Lead time 1 week from approval of the design.
Only available on Gift Boxes with a ribbon.



RIBBON

Choose the color of you ribbon, text and/or logo.

No order minimum.
Lead time: 1 week once the final proof has been approved.



CUSTOM MESSAGE GIFT BOX

Gift Box containing an assortment of dark and milk chocolate ganaches and pralinés, along with a delicately cut dark chocolate plaque featuring your choice of logo, visual, or message.*

8 pieces – 0.19 lb – \$65
12 pieces – 0.30 lb – \$90
24 pieces – 0.52 lb – \$115

Minimum order: 100 units.
Lead time: 3-4 months once the final proof has been approved.



PRINTED LOGO CHOCOLATE GIFT BOX

Add your logo to our chocolates in the color of your choice from our available natural color options. Choose preferred size gift box.

Minimum order of 1,000 pieces.

TIMELESS MESSAGE GIFT BOX

Assortment of ganaches and pralinés in milk and dark chocolate.



8 pieces + plaque – 0.19 lb – \$65



12 pieces + plaque – 0.30 lb – \$86

* Personalization subject to validation by our Corporate Sales Department. Minimum order quantity required. Pricing and lead-times are available upon request.

* Personalization subject to validation by our Corporate Sales Department. Minimum order quantity required. Pricing and lead-times are available upon request.



**Anima: soul, animal, magic.
Where art meets chocolate.**

Some encounters owe nothing to chance. They are born from a shared vision, a shared relationship with the material. Gestures recognize each other, and shapes seem to echo one another.

For Easter, Nicolas Cloiseau chose to invite wildlife sculptor Jacques Owczarek to engage in a four-handed dialog around matter and volume. From their encounter emerged a unique piece, where chocolate meets the artwork and takes on its form.

Among all the sculptor's creations, the crocodile stood out to Nicolas Cloiseau. An archaic creature, both revered and untamable. A paradoxical animal, capable of laying dozens of eggs without ever brooding them. A fascinating oddity that could only captivate La Maison du Chocolat for Easter.

Alongside this signature centerpiece by the sculptor, Nicolas Cloiseau developed his own interpretation of the crocodile for Easter: an animal whose sculpted, architecturally faceted eggs define its form.



CROCODILE SKIN GIFT BOX

A box set in which each piece features the characteristic patterns and reliefs of crocodile skin, offering a refined texture and a play of details that enrich both the visual and gourmet experience.

Milk praliné, caramelized almonds, crêpe dentelle and vanilla

Dark praliné, hazelnuts and sea salt
0.19 lb - \$35



MAISON CROCODILES, RABBITS & EGGS

At Easter, the art of detail is learned, sought out, and shared—celebrating the arrival of spring with flair.

Nicolas Cloiseau invites us to savor the Maison's elegance. Connoisseurs will recognize the sculpted, faceted silhouette of each mold; insiders will detect the textured chic of the signature checkerboard. Egg, rabbit, or crocodile—each handcrafted piece is irresistible, revealing every facet of chocolate in a single indulgent bite.



MAISON EGGS

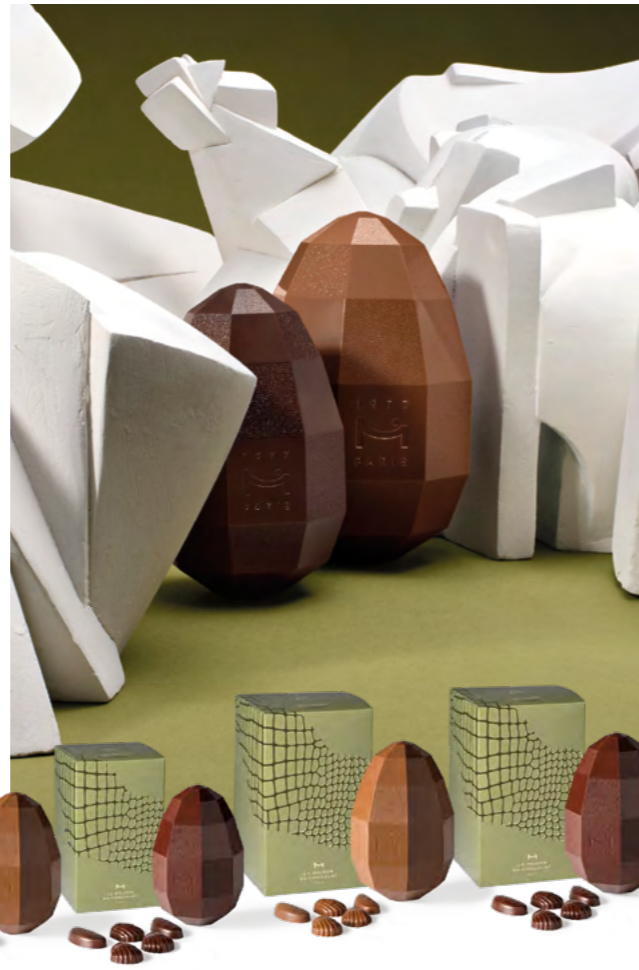
Maison eggs come in two sizes and are filled with chocolate seashells in 56% dark chocolate or 35% milk chocolate.

Small Milk Maison Egg with 8 milk chocolate seashells
0.39 lb - h 5.5 in - \$55

Small Dark Maison Egg with 8 dark chocolate seashells
0.39 lb - h 5.5 in - \$55

Large Milk Maison Egg with 20 milk chocolate seashells
0.66 lb - h 6.7 in - \$80

Large Dark Maison Egg with 20 dark chocolate seashells
0.66 lb - h 6.7 in - \$80



MAISON CROCODILES

Crocodiles filled with 56% dark chocolate seashells or 35% milk chocolate seashells.

Milk Crocodile Egg with 12 milk chocolate seashells
0.46 lb - h 6.3 in - \$65

Dark Crocodile Egg with 12 dark chocolate seashells
0.46 lb - h 6.3 in - \$65



MAISON RABBIT

Small Maison Rabbit with milk chocolate seashells.

Rabbit Egg with 5 milk chocolate seashells
0.24 lb - h 5.5 in - \$40



EGG SHELLS

Like a soft-boiled egg waiting to be cracked open, the Egg Shell recalls the delight of simple pleasures. The Praliné Egg Shell, hidden beneath a real eggshell, reveals a thin layer of milk chocolate encasing an almond-hazelnut praliné with deeply caramelized notes, evoking roasted dried fruits and enriched with pieces of chopped hazelnuts.

Praliné Egg Shell
0.13 lb - \$20



Box of 4 praliné Egg Shells
0.53 lb - \$65



SEASHELLS & LITTLE EGGS

PRALINÉ SEASHELLS

At Easter, give in to our chocolate seashells and almond praliné seashells with caramel and vanilla notes.

Milk chocolate praliné seashells case
Approx. 27 pieces - 0.44 lb - \$45

Dark chocolate praliné seashells case
Approx. 27 pieces - 0.44 lb - \$45



CHOCOLATE SEASHELLS *Nut free*

Assortment of milk and dark chocolates.

Milk & dark chocolate seashells case
Approx. 40 pieces - 0.44 lb - \$45



PRALINÉ LITTLE EGGS

Because Easter is all about egg hunts and sweet indulgence, we melt with delight for our delicious treats.

Dark & milk chocolate praliné eggs tube
Approx. 7 pieces - 0.11 lb - \$17

Milk chocolate praliné mini-eggs case
Approx. 28 pieces - 0.44 lb - \$45

Dark chocolate praliné mini-eggs case
Approx. 28 pieces - 0.44 lb - \$45



CRAQUANT GIFT BOXES

Enjoyed alone or shared, the collection's colorful Gift Boxes filled with assorted chocolate treats are sure to delight every chocolate lover.

Craquant Gift Box, approx. 60 pieces
0.66 lb - \$80

Craquant Gift Box, approx. 120 pieces
1.33 lb - \$135





SPRING

Our 2026 Spring Collection was drawn by Yukiko Noritake, a Japanese artist and designer based in Paris, renown for her illustration and graphic design talents, often inspired by nature and Japanese culture. The design of our Gift Box poetically depicts Spring, with cherry blossom flowers in full bloom.

EXCLUSIVE RECIPES



THÉ FLEUR DE CERISIER
Green tea ganache flavored with cherry blossom coated in dark chocolate.



PISTACHE
Pistachio ganache coated with milk chocolate.



SPRING GIFT BOXES

Irresistible boxes containing 2 or 10 pieces with a selection of milk and dark ganaches and pralinés.

2 pieces - 0.03 lb - \$10
10 pieces - 0.15 lb - \$45



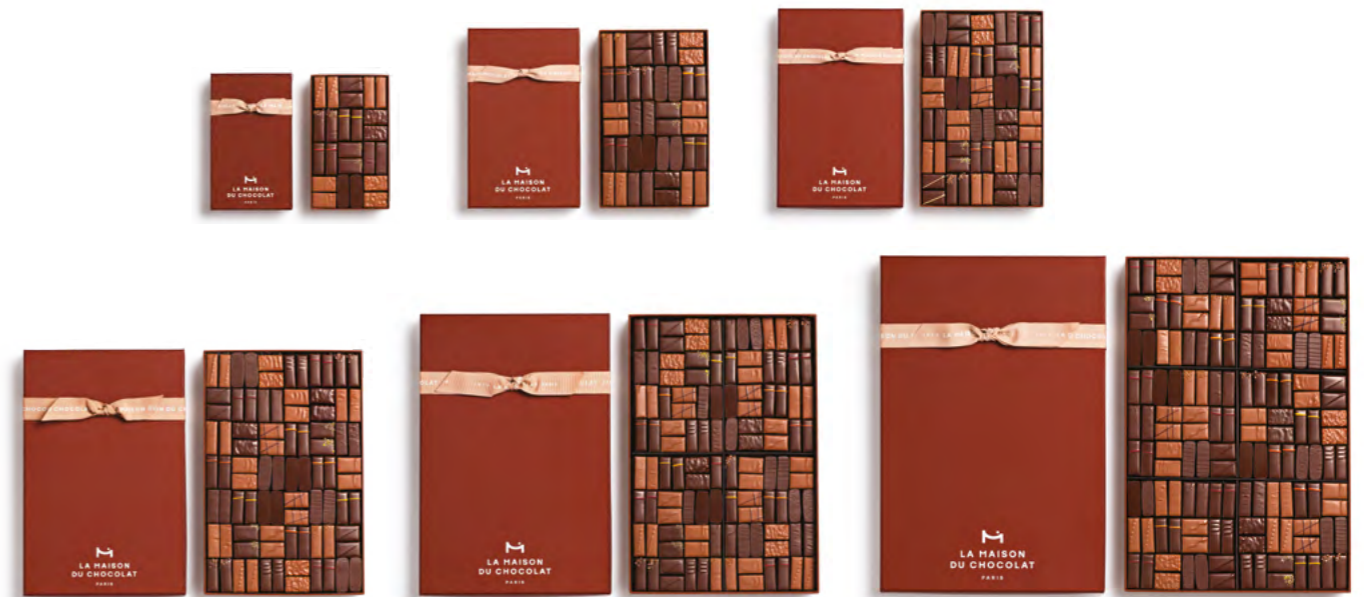
SPRING CRAQUANT GIFT BOX

Genuine invitation to celebrate the joy of sharing and gourmand snacking, Gift Box in dark and milk with an assortment of Amandas, Avelinas, delicate twigs and ganaches.

Approx. 54 pieces - 0.51 lb - \$75

ASSORTIS

The iconic Maison du Chocolat Gift Box is one of a kind, evoking the authenticity of a lively, ethical and exacting craft. Indulgent ganaches mixed with gourmet pralinés in a selection of iconic recipes with a wealth of unexpected tastes.



COFFRETS MAISON

Iconic chocolate boxes that offer a selection of dark and milk chocolate ganaches and pralinés. Perfect for gifting or simply to treat yourself: to the Maison du Chocolat's subtle blends of flavor.

- 24 pieces Assorted or Milk or Dark - 0.31 lb - \$86
- 40 pieces Assorted or Milk or Dark - 0.61 lb - \$110
- 60 pieces Assorted or Dark - 0.92 lb - \$165
- 84 pieces Assorted or Dark - 1.29 lb - \$220
- 112 pieces Assorted - 1.73 lb - \$275*
- 144 pieces Assorted - 2.2 lb - \$330*



GESTURE GIFT BOXES

Irresistible boxes containing 2 to 16 pieces with a selection of milk and dark ganaches and pralinés.

- 2 pieces - 0.02 lb - \$10
- 4 pieces - 0.06 lb - \$20
- 6 pieces - 0.09 lb - \$30
- 10 pieces - 0.15 lb - \$45
- 16 pieces - 0.24 lb - \$60

* Coffret available in an assortment of milk and dark chocolate only. Due to the fragile nature of our products, please check their shelf life in our price list at the end of the catalog. The chocolate assortment may be modified at any time; the net weight of our chocolates is guaranteed. Our products are alcohol-free. All products are subject to availability at time of purchase.

PRALINÉS

Our crunchy, creamy signature pralinés fuse the unparalleled flavors of intense dried fruits and nuts with silky dark or milk chocolate.

PRALINÉS GIFT BOXES

Discover the richness and signature assortment of Maison pralinés with nuts enrobed in milk or dark chocolate.

- 2 pieces - 0.03 lb - \$10
- 6 pieces - 0.09 lb - \$30
- 16 pieces - 0.25 lb - \$60
- 24 pieces - 0.39 lb - \$86
- 40 pieces - 0.65 lb - \$110



CRAQUANT GIFT BOXES

Genuine invitation to celebrate the joy of sharing and gourmand snacking, Gift Box in dark and milk with an assortment of Amandas, Avelinas, delicate twigs and rochers pralinés.

- Approx. 15 pieces - 0.22 lb - \$55
- Approx. 45 pieces - 0.52 lb - \$75



GOURMET SQUARES GIFT BOXES

An assortment of our gourmet squares to share.

- 16 pieces - 0.27 lb - \$55
- 36 pieces - 0.62 lb - \$90

TWIGS GIFT BOX

Delicate twigs of whipped praliné perfect for a light, crunchy treat. Four irresistible recipes.

- 20 pieces - 0.34 lb - \$65

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TRUFFLES

Our chocolate ganache truffles are an exquisitely light ode to subtle refinement, in which this classic is given a beautifully airy texture for a fresh twist on an old favorite.



CLASSIC TRUFFLES GIFT BOXES

A delicate mousse-like dark chocolate ganache with an airy texture covered in a fine crunchy coating and dusting of cocoa powder.

- 2 pieces – 0.02 lb – \$10
- Approx. 13 pieces – 0.19 lb – \$55
- Approx. 34 pieces – 0.54 lb – \$110
- Approx. 52 pieces – 0.88 lb – \$160

Nut free



FLAVORED TRUFFLES GIFT BOXES

Three delicious combinations to try: plain pure chocolate truffles, toffee caramel and fleur de sel truffles, and blackcurrant pepper truffles.

- Approx. 12 pieces – 0.18 lb – \$57
- Approx. 34 pieces – 0.54 lb – \$115

Nut free



COGNAC TRUFFLES GIFT BOX

A delicate mousse-like dark chocolate ganache delicately flavored with Cognac Fine Champagne, covered in a fine crunchy chocolate coating and dusting of cocoa powder.

- Approx. 34 pieces – 0.54 lb – \$115

Nut free
Contains Alcohol

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PETITS PLAISIRS

No matter their size or shape, whether our treats are crisp or crunchy, dark or milk, each bite is an invitation to indulge and succumb to nostalgic delights.



AMANDAS

Crunchy almonds with a fine dark and milk chocolate coating.
Approx. 40 pieces – 0.26 lb – \$33



AVELINAS

Crunchy hazelnuts with a fine dark and milk chocolate coating.
Approx. 36 pieces – 0.24 lb – \$33



TWIGS

Delicate praliné twigs gently whipped for a light, crunchy treat. Three recipes: slivers of caramelized biscuit, roasted coconut and slivers of crispy crêpes.
9 pieces – 0.14 lb – \$33



ORANGETTES

Candied orange enrobed in dark chocolate.
Approx. 38 pieces – 0.31 lb – \$53

Nut free



ORANGETTES GIFT BOXES

Candied orange enrobed in dark chocolate.
Approx. 15 pieces – 0.11 lb – \$29
Approx. 60 pieces – 0.50 lb – \$95



FRUIT NATURALLY GIFT BOX

Our iconic fruit ganaches, reimagined in a vegan version that transforms chocolate into new sensory pleasures, revealing an exceptionally authentic fruit and chocolate intensity.
16 pieces – 0.23 lb – \$65

Vegan

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PLAISIRS GOURMANDS

Specially designed for small cravings, our treats are fun excuses for a snack anywhere, everywhere, anytime, right now.



GESTURE GIFT BOXES

Assortment of two piece gesture Gift Boxes: Irresistible iconic ganaches, signature Maison pralinés or delicate plain truffles.

- Ganache 2 pieces – 0.03 lb – \$10
- Praliné 2 pieces – 0.02 lb – \$10
- Truffle 2 pieces – 0.02 lb – \$10



EXPERT SQUARE

66% noir intense square.
Box of 200 pieces - 2.2 lb - \$350



EXPERT SQUARE CASE

Case of 20 squares of noir intense 66%.
20 pieces – 0.22 lb – \$35



GOURMET SQUARE

Case containing one Madeleine square.
Milk chocolate layered on dark chocolate with slivers of hazelnut.

1 piece – 0.02 lb – \$5



3 GOURMET SQUARES

Saint-Honoré (milk chocolate crunchy pecan pieces and a delicate layer of caramelized white chocolate), Madeleine (milk chocolate layered on dark chocolate with slivers of hazelnut), Tuileries (dark chocolate covered with slivers of nuts - almonds, hazelnuts and pistachios).

3 pieces – 0.05 lb – \$15



GOURMET CHOCOLATE BARS

Milk: Almond-hazelnut praliné with crushed roasted hazelnuts, puffed rice and crêpe dentelle enrobed in milk chocolate.

Dark: Almond-hazelnut praliné with crushed roasted almonds, raisins, and sablé biscuit enrobed in dark chocolate.

- Dark – 1 piece – 0.11 lb – \$10
- Milk – 1 piece – 0.11 lb – \$10



GOURMET TWIGS PRALINÉS

Hazelnut praliné with slivers of biscuits, enrobed in dark chocolate. Perfect for on the go!

6 pieces – 0.12 lb – \$15

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TABLETTES

Unique and unexpected, the slender silhouettes and joyful colors of our bars evoke a different chocolate character. Both rich and intense, they are robust in nuanced flavors and contrasts.

A new spin on the sensations of a chocolate more vibrant than ever.

PARISIAN CHOCOLATE BARS



Nut free

SAINT-GERMAIN

Passionfruit on one side, dark chocolate with brittle on the other.

0.21 lb - \$22



Nut free

MONTAIGNE

White chocolate with puffed rice.

0.17 lb - \$22



LE MARAIS

Milk chocolate with whole caramelized hazelnuts.

0.24 lb - \$22



SAINT-HONORÉ

Milk chocolate with crunchy pecan pieces and a delicate layer of caramelized white chocolate.

0.21 lb - \$22



MADELEINE

Dark chocolate on milk chocolate with slivers of hazelnut.

0.21 lb - \$22



TUILERIES

Dark chocolate covered with slivers of nuts: almonds, hazelnuts, and pistachios.

0.22 lb - \$22

EXPERT CHOCOLATE BARS



Nut free

LAIT INTENSE 39%

Milk chocolate bar with soft notes of caramel, biscuit and vanilla.

0.17 lb - \$17



Nut free

NOIR ÉQUILIBRÉ 70%

Dark and balanced with notes of roasted cocoa nibs

0.17 lb - \$17



Nut free

NOIR PEROU 63%

Dark chocolate with fruity notes and notes of roasted nuts.

0.17lb - \$17



Nut free

NOIR VENEZUELA 89%

Dark chocolate with woody notes and hints of sweet, rich spices.

0.17 lb - \$17



Nut free

NOIR ÉQUATEUR 98%

Dark chocolate with spicy, woody, and nutty notes.

0.17 lb - \$17

Our products are fragile. Please check their best-before date at the back of the catalog. All our bars are guaranteed alcohol-free. Subject to availability at the time of ordering.



SIGNATURE GIFT BOXES

For all those whose greatest pleasure is to please, our Signature Gift Boxes turn chocolate attention into a unique and refined gift.

PERSONALIZED GIFT BOX

With the recommendations of our Corporate Sales Associates, create your own Gift Box and include a personalized ribbon! An exceptional gift in line with the image of your company to ensure that each occasion becomes an unforgettable gourmand moment.

MONTAIGNE GIFT BOX

Classic Truffles gift box, 2 pieces
 Gesture gift box, 2 pieces
 Praliné gift box, 6 pieces

\$80



MARAIS GIFT BOX

Gourmet chocolate bar milk, 1 piece
 Gourmet chocolate bar dark, 1 piece
 Gourmet twigs pralinés, 6 pieces
 Orangettes gift box, approx. 15 pieces

\$100

PARIS GIFT BOX

Fruit Naturally gift box, 16 pieces
 Flavored Truffles gift box, approx. 13 pieces
 Orangettes, approx. 38 pieces
 Saint-Germain chocolate bar, 1 piece
 Montaigne chocolate bar, 1 piece

\$265



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TUILERIES GIFT BOX

Avelinas, approx. 36 pieces
 Gesture gift box, 16 pieces
 Gourmet twigs pralinés, 6 pieces
 Orangettes, approx. 38 pieces
 Gourmet squares gift box, 16 pieces
 Flavored Truffles gift box, approx. 13 piece

\$320

PLACE VENDÔME GIFT BOX

Coffret Maison assorted, 40 pieces
 Orangettes Gift Box, approx. 68 pieces
 Cognac Truffles Gift Box, approx. 35 pieces
 Twigs Gift Box, 20 pieces
 Gourmet Squares Gift Box, 16 pieces
 Craquant Gift Box, approx. 45 pieces

\$640



CHAMPS-ÉLYSÉES GIFT BOX

Pralinés gift box, 16 pieces
 Orangettes gift box, approx. 15 pieces
 Craquant gift box, approx. 45 pieces
 Coffret Maison assorted, 24 pieces
 Saint-Honoré chocolate bar, 1 piece
 Gourmet chocolate bar milk, 1 piece
 Gourmet chocolate bar dark, 1 piece

\$340



SAINT-GERMAIN GIFT BOX

Gourmet Squares Gift Box, 16 pieces
 Coffret Maison assorted, 40 pieces
 Orangettes, approx. 38 pieces
 Classic Truffles Gift Box, approx. 35 pieces
 Craquant Gift Box, approx. 45 pieces

\$490



ROCKEFELLER GIFT BOX

Coffret Maison assorted, 84 pieces
 Classic Truffles Gift Box, approx. 58 pieces
 Pralinés Gift Box, 40 pieces
 Fruit Naturally Gift Box, 16 pieces
 Twigs Gift Box, 20 pieces
 Orangettes Gift Box, approx. 68 pieces
 Montaigne chocolate bar, 1 piece
 Tuileries chocolate bar, 1 piece
 Amandas, approx. 40 pieces
 Avelinas, approx. 36 pieces
 Gourmet Squares Gift Box, 36 pieces

\$1,040

MADELEINE GIFT BOX

Cognac Truffles Gift Box, approx. 35 pieces
 Coffret maison assorted, 40 pieces
 Gourmet squares Gift Box, 36 pieces
 Pralinés Gift Box, 16 pieces
 Orangettes, approx. 38 pieces
 Pralinés Gift Box, 24 pieces
 Twigs Gift Box, 20 pieces
 Gourmet chocolate bar milk, 1 piece
 Gourmet chocolate bar dark, 1 piece

\$700



MADISON GIFT BOX

Gourmet Squares Gift Box, 16 pieces
 Coffret Maison assorted, 40 pieces
 Orangettes, approx. 38 pieces
 Flavored Truffles Gift Box, approx. 35 pieces
 Twigs Gift Box, 20 pieces
 Craquant Gift Box, approx. 45 piece

\$570



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MACARONS

Our unique version of this iconic Parisian gift features our legendary ganache nestled between two almond meringue shells.

THE TIMELESS APPEAL OF MACARONS

Chocolatiers and pâtisseries come together to present their exquisite craft of ganache, offered in eleven rich and intense flavors, nestled between two satiny almond meringue shells.

Immediately recognizable, the macarons of La Maison du Chocolat are filled exclusively with our signature ganache.

Our delicate macarons embrace a heart of chocolate ganache and offer a perfect balance of indulgent flavor and texture.



MACARON GIFT BOXES

- 2 pieces - 0.079 lb - \$11
- 6 pieces - 0.238 lb - \$32
- 12 pieces - 0.476 lb - \$60
- 24 pieces - 0.952 lb - \$99

* If an item in this selection is not available, we will replace it with another flavor.

Optimal freshness: 2-3 days.

Contains Nuts

TASTING RECOMMENDATIONS

Enjoy our macarons at a room temperature of 20°C (68°F). We recommend storing our macarons in a cool, dry place (18°C or 64°F) in their original packaging, (if refrigerated, remove the macarons 30 minutes before consuming).



PÂTISSERIES

Getting together around a La Maison du Chocolat creation is always a pleasant moment. Catering to your every need with our eclairs, pastries, cakes and hot chocolate. Whether at the office or a reception, elevate your client experience and make your event unforgettable.

ÉCLAIRS

Timeless pastry, the éclair is honored and revisited by La Maison du Chocolat*.

- Chocolate Éclair – \$10.50
- Caramel Éclair – \$10.50
- Coffee Éclair – \$10.50
- Pistachio Éclair – \$10.50

Shelf life 1 day



*Pick up or messenger from the Madison boutique.

PASTRIES

Working with his team, Nicolas Cloiseau has revisited the iconic desserts. Showcasing a clever combination of perfectly balanced flavors.

- Délice mousse cake – 1 pers – \$12 / 6 pers – \$69
- Salvador mousse cake – 1 pers – \$12 / 6 pers – \$69
- Traviata mousse cake – 1 pers – \$12 / 6 pers – \$69
- Praliné mousse cake – 1 pers – \$12 / 6 pers – \$69

Shelf life 1 day



Délice

The Délice dessert features a creamy mousse and a beautifully soft chocolate biscuit.



Salvador

Enjoy the taste of chocolate biscuit, a beautifully light chocolate mousse and raspberry pulp.



Traviata

A crisp dacquoise biscuit made with almonds and hazelnuts, a creamy crème brûlée made with Madagascar Bourbon vanilla.



Praliné

Featuring crisp biscuit made with caramelized hazelnuts, a smooth praliné made with wafer biscuit.

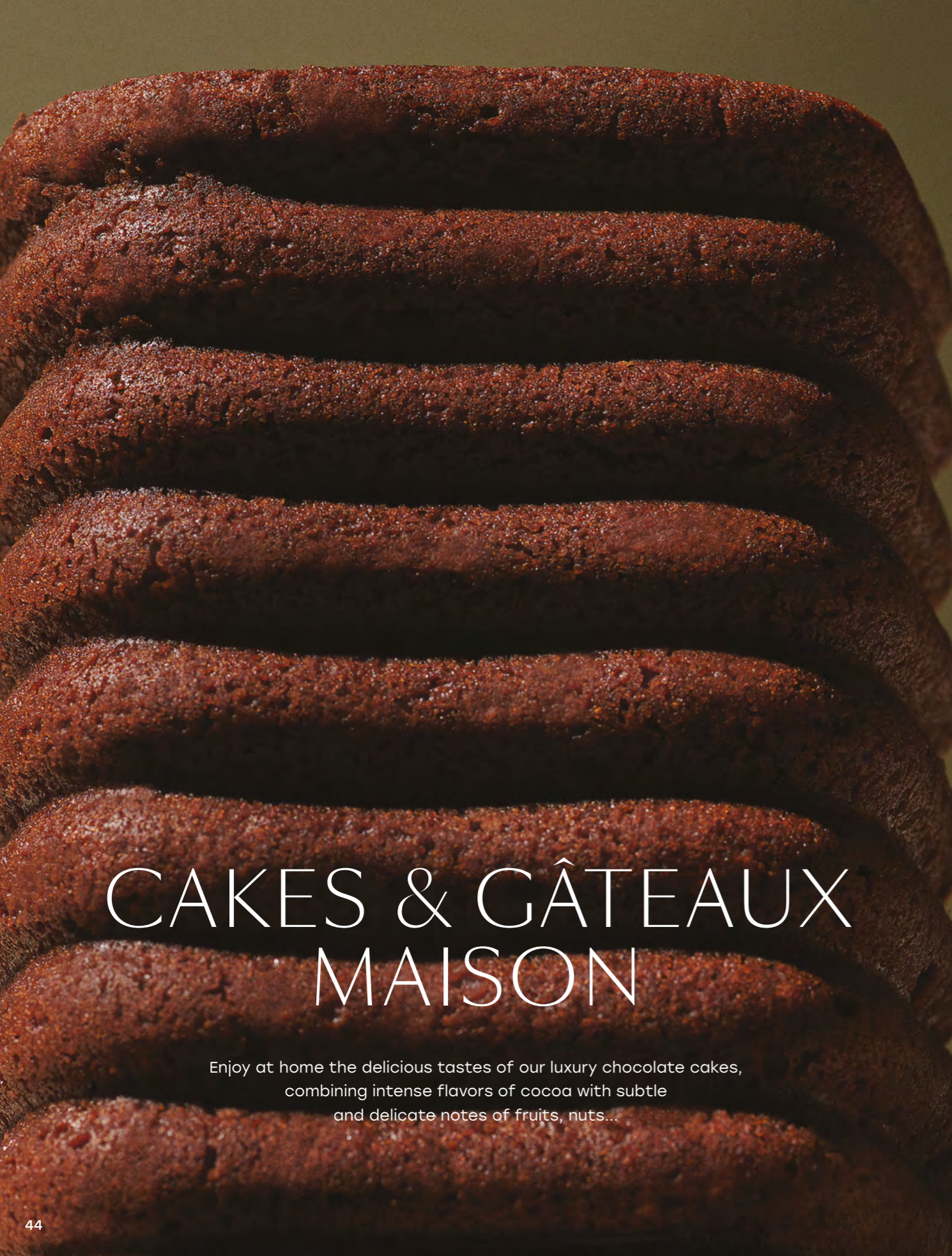


HOT CHOCOLATE

Treat your guests to our iconic hot chocolate at your next corporate event.

Ask your gifting specialist for more details.

Messenger delivery available upon request: Manhattan, Queens, and Brooklyn only. Orders must be placed 72 business hours in advanced.



CAKES & GÂTEAUX MAISON

Enjoy at home the delicious tastes of our luxury chocolate cakes, combining intense flavors of cocoa with subtle and delicate notes of fruits, nuts...



GÂTEAU MAISON AKOSOMBO

Chocolate and almond travel cake with a creamy chocolate hazelnut filling.

8 pers - 0.73 lb - \$54

Shelf life 5 to 10 days



GÂTEAU MAISON FIGARO

Chocolate and Piedmont hazelnut travel cake with a creamy hazelnut filling.

8 pers - 0.75 lb - \$54

Shelf life 5 to 10 days



GÂTEAU MAISON JOLIKA

Chocolate and Bronte pistachio travel cake with a creamy pistachio filling.

8 pers - 0.79 lb - \$54

Shelf life 5 to 10 days



LEMON CAKE

Nut Free

La Maison du Chocolat reinvents a classic French pastry by offering you its own version of lemon cake: a cake that is both delicious and light.

6 pers - 1.08 lb - \$42

Shelf life 3-5 days



PLEYEL CAKE

The ultimate dessert, the Pleyel cake, a delicious chocolate cake with almond flour, made to be shared.

6 pers - 0.95 lb - \$42

Shelf life 3-5 days

Gâteaux Maison only available for pickup in our boutiques.
Cakes can be shipped throughout the United States and Canada.
We recommend storing our cakes in a cool, dry place (18°C or 64°F) in their original packaging, (if refrigerated, remove the cakes 30 minutes before consuming).

RECIPES

GANACHES



AKOSOMBO
Dark chocolate ganaches hot through with spicy Ghana cocoa.



EXTRÊME CHOCOLAT
100% cocoa dark chocolate ganache with the perfect balance of pure cocoa bitterness and tang.



CARACAS
Intense dark chocolate ganache.



ABYSSINIE
Dark chocolate ganache laced with a cold coffee infusion.



GUAYAQUIL
Dark chocolate ganache with Bourbon vanilla.



ZAGORA
Dark chocolate ganache laced with a mint leaf infusion.



ANDALOUSIE
Dark chocolate ganache infused with lemon zest and folded in with lemon cream.



CHIBERTA
Dark chocolate ganache infused with orange zest and folded in with orange cream.



QUITO
Sweet, rounded dark chocolate ganache.



BOHÈME
Mousse-like milk chocolate ganache.



SYLVIA
Milk chocolate ganache.



MARACUJA
Dark chocolate ganache with passion fruit purée.



NOIR DE CASSIS
Dark chocolate ganache with blackcurrant purée, infused with blackcurrant buds.



SALVADOR
Dark chocolate ganache with raspberry purée.



CARAMELO
Milk chocolate ganache with sweet caramel.



BACCHUS
Dark chocolate ganache studded with rum flambéed raisins.

PRALINÉS



CARYA
Pecan praliné with caramelized pecan chips.



PALMIRA
almond hazelnut praliné with caramelized grated coconut.



FIGARO LAIT
Smooth, creamy milk chocolate hazelnut-almond praliné.



GRAIN DENTELLE
Hazelnut-almond praliné with brittle.



GRAINE DE COURGE
Pumpkin seed praliné with toasted pumpkin seed chips.



ROCHER NOIR ET LAIT
Hazelnut-almond praliné with toasted almond chips.

OTHER GOURMANDISES



ANASTASIA
Smooth hazelnut-almond and hazelnut Gianduja praliné.



MENDIANT
Almond praliné with caramelized almond chips, toasted pistachio and hazelnut chips and candied orange bits.



CRISTAL
Hazelnut-almond praliné with chopped hazelnuts and salt crystals.



PRALINÉ NOISETTE
Hazelnut-almond praliné with hazelnut chips.



JOLIKA
Pistachio marzipan with a fine dark chocolate coating.



RIGOLETTO LAIT
Caramelized milk chocolate mousse.

GANACHE MACARONS

Immediately recognizable, the macarons of La Maison du Chocolat are filled exclusively with signature ganache. They are available in eleven different flavors. Their smooth shiny shells are sometimes embellished with natural pigments, that give them an elegant pastel hue. These two shells, which embrace a heart of chocolate, are made from French meringue, and are silkier and less sweet than the Italian version. They have a perfect balance of flavor.



QUITO
Robust dark chocolate ganache, intense and distinctive.



VENEZUELA
Dark chocolate ganache with a woody character, shells accented with crunchy cocoa nibs.



SYLVIA
Sweet luscious milk chocolate ganache with subtle notes of caramel.



ABYSSINIE
Dark chocolate ganache flavored with a cold infusion of ground coffee enhanced with a touch of mascarpone.



RIGOLETTO
Ganache with handmade salted caramel.



FIGARO
Dark chocolate ganache with hazelnut almond praliné and hazelnut paste.



GUAYAQUIL
Dark chocolate ganache infused with Bourbon vanilla.



PISTACHIO
Ganache with pistachio paste.



MACAPUNO
Dark chocolate ganache with coconut and lime, shells topped with coconut flakes.



MARACUJA
Ganache with passionfruit pulp.



SALVADOR
Ganache with raspberry pulp.

**NEW RECIPE
UPCOMING:
BLACKCURRANT**

The products reflect the pricing policy in effect the day of your order. The general product pricing may be revised at any time by La Maison du Chocolat. Our products are alcohol-free except for the Effervescence Gift Box and the Fine Champagne Truffles Gift Box. RECOMMENDATIONS FOR OPTIMAL STORAGE: In order to preserve the quality, taste and texture of our chocolates, we recommend storing them in an air-tight sealed container in the refrigerator. Before enjoying, place them at room temperature for 2 hours.

	Net weight (lb.)	Price in US \$ (sales tax not included)	Shelf life	Dimensions (in.)
PAGES 8-9 – CUSTOMIZED OFFER				
Timeless Message "Happy Birthday" Gift Box, 8 pieces	0.19	\$65	8 to 26 days	4,8 x 3,3 x 1,3
Timeless Message "Thank you" Gift Box, 12 pieces	0.30	\$86	8 to 26 days	6,2 x 3,7 x 1,3
Custom Message Gift Box, 8 pieces	0.19	\$65	8 to 26 days	4,8 x 3,3 x 1,3
Custom Message Gift Box, 12 pieces	0.30	\$90	8 to 26 days	6,2 x 3,7 x 1,3
Custom Message Gift Box, 24 pieces	0.52	\$115	8 to 26 days	7,8 x 4,7 x 1,3
PAGES 10-21 – ANIMA				
Crocodile Praliné Gift Box, 16 pieces	0.19	\$35	42 days	4,6 x 7,4 x 0,9
Milk Maison Egg with 8 milk chocolate seashells	0.39	\$55	120 days	3,9 x 3,9 x 6,7
Dark Maison Egg with 8 dark chocolate seashells	0.39	\$55	120 days	3,9 x 3,9 x 6,7
Milk Maison Egg with 20 milk chocolate seashells	0.66	\$80	120 days	4,7 x 4,7 x 7,9
Dark Maison Egg with 20 dark chocolate seashells	0.66	\$80	120 days	4,7 x 4,7 x 7,9
Rabbit Egg with 5 milk chocolate seashells	0.24	\$40	120 days	3,3 x 3,3 x 6,6
Milk Crocodile Egg with 12 milk chocolate seashells	0.46	\$65	120 days	4,3 x 4,3 x 7,3
Dark Crocodile Egg with 12 dark chocolate seashells	0.46	\$65	120 days	4,3 x 4,3 x 7,3
Praliné Egg Shell	0.13	\$20	120 days	2,1 x 2,1 x 2,8
Box of 4 praliné Egg Shells	0.53	\$65	120 days	4,1 x 4,1 x 2,7
Milk chocolate praliné seashells case, approx. 27 pieces	0.44	\$45	84 days	2,9 x 2,9 x 2,9
Dark chocolate praliné seashells case, approx. 27 pieces	0.44	\$45	84 days	2,9 x 2,9 x 2,9
Milk & dark chocolate seashells case, approx. 40 pieces	0.44	\$45	90 days	2,9 x 2,9 x 2,9
Dark & milk chocolate praliné eggs tube, approx. 7 pieces	0.11	\$17	46163	1 x 6 x 1
Milk chocolate praliné mini-eggs case, approx. 28 pieces	0.44	\$45	46163	2,9 x 2,9 x 2,9
Dark chocolate praliné mini-eggs case, approx. 28 pieces	0.44	\$45	46163	2,9 x 2,9 x 2,9
Craquant Gift Box, approx. 60 pieces	0.66	\$80	46163	4,7 x 6 x 1,8
Craquant Gift Box, approx. 120 pieces	1.33	\$135	46163	8,9 x 6 x 1,8
PAGES 22-23 – SPRING				
Spring Gift Box, 2 pieces	0.03	\$10	8 to 28 days	2,6 x 1,6 x 0,9
Spring Gift Box, 10 pieces	0.15	\$45	8 to 28 days	4,8 x 3,3 x 1,3
Spring Craquant Gift Box, approx. 54 pieces	0.51	\$75	8 to 28 days	6,3 x 6,3 x 1,3
PAGE 24-25 – ASSORTIS				
Coffret Maison, 24 pieces	0.36	\$86	8 to 26 days	6,2 x 3,7 x 1,3
Coffret Maison, 40 pieces	0.60	\$110	8 to 26 days	7,8 x 4,7 x 1,3
Coffret Maison, 60 pieces	0.91	\$165	8 to 26 days	9,4 x 5,9 x 1,3
Coffret Maison, 84 pieces	1.28	\$220	8 to 26 days	10,9 x 7 x 1,3
Coffret Maison, 112 pieces	1.7	\$275	8 to 26 days	12,3 x 8,3 x 1,3
Coffret Maison, 144 pieces	2.2	\$330	8 to 26 days	13,9 x 9,4 x 1,3
Gesture Gift Box, 2 pieces	0.02	\$10	8 to 26 days	2,6 x 1,5 x 0,9
Gesture Gift Box, 4 pieces	0,06	\$20	8 to 26 days	3 x 2,4 x 1,2
Gesture Gift Box, 6 pieces	0.09	\$30	8 to 26 days	3,1 x 2,6 x 1,3
Gesture Gift Box, 10 pieces	0.15	\$45	8 to 26 days	4 x 2,5 x 1,3
PAGES 26-27 – PRALINÉS				
Pralinés Gift Box, 2 pieces	0.03	\$10	8 to 54 days	2,6 x 1,5 x 0,9
Pralinés Gift Box, 6 pieces	0.09	\$30	8 to 54 days	3,1 x 2,6 x 1,3
Pralinés Gift Box, 16 pieces	0.25	\$60	8 to 54 days	4,8 x 3,3 x 1,3
Pralinés Gift Box, 24 pieces	0.39	\$86	8 to 54 days	6,3 x 3,7 x 1,3
Pralinés Gift Box, 40 pieces	0.65	\$110	8 to 54 days	7,8 x 4,7 x 1,3
Craquant Gift Box, 15 pieces	0.22	\$55	8 to 54 days	4,8 x 3,3 x 1,3
Craquant Gift Box, 45 pieces	0.52	\$75	8 to 54 days	6,2 x 6,2 x 1,3
Gourmet Squares Gift Box, 16 pieces	0.27	\$55	8 to 88 days	6,2 x 6,2 x 1,3
Gourmet Squares Gift Box, 36 pieces	0.62	\$90	8 to 88 days	8,2 x 8,2 x 1,3
Twigs Gift Box, 20 pieces	0.34	\$65	8 to 54 days	7,8 x 4,7 x 1,3
PAGES 28-29 – TRUFFLES				
Classic Truffles Gift Box, 2 pieces	0.02	\$10	8 to 26 days	2,6 x 1,5 x 0,9
Classic Truffles Gift Box, approx. 13 pieces	0.19	\$55	8 to 26 days	4,8 x 3,3 x 1,3
Classic Truffles Gift Box, approx. 34 pieces	0.54	\$110	8 to 26 days	7,8 x 4,7 x 1,3
Classic Truffles Gift Box, approx. 52 pieces	0.88	\$160	8 to 26 days	9,4 x 5,9 x 1,3
Flavored Truffles Gift Box, approx. 12 pieces	0.18	\$57	8 to 26 days	4,8 x 3,3 x 1,3
Flavored Truffles Gift Box, approx. 34 pieces	0.54	\$115	8 to 26 days	7,8 x 4,7 x 1,3
Cognac Truffles Gift Box, approx. 34 pieces	0.54	\$115	8 to 26 days	7,8 x 4,7 x 1,3

	Net weight (lb.)	Price in US \$ (sales tax not included)	Shelf life	Dimensions (in.)
PAGES 30-31 – PETITS PLAISIRS				
Amandas, approx. 40 pieces	0.26	\$33	8 to 54 days	5,9 x 3,9 x 0,7
Avelinas, approx. 36 pieces	0.24	\$33	8 to 54 days	5,9 x 3,9 x 0,7
Orangettes, approx. 38 pieces	0.31	\$53	8 to 54 days	5,9 x 3,9 x 0,7
Twigs, 9 pieces	0.14	\$33	8 to 54 days	5,3 x 5,2 x 0,7
Orangettes Gift Box, approx. 15 pieces	0.11	\$29	8 to 54 days	3,1 x 2,6 x 1,3
Orangettes Gift Box, approx. 60 pieces	0.50	\$95	8 to 54 days	6,2 x 3,7 x 1,3
Fruit Naturally Gift Box, 16 pieces	0.23	\$65	8 to 26 days	7,8 x 4,7 x 1,3
PAGES 32-33 – PLAISIRS GOURMANDS				
Expert Square, 200 pieces	2.2	\$350	8 to 200 days	2,9 x 2,9 x 1,1
Experts Square Case, 20 pieces	0.22	\$35	8 to 200 days	2,9 x 2,9 x 1,1
Gourmet Square, 1 piece	0.02	\$5	8 to 88 days	1,5 x 1,4 x 0,4
3 Gourmet Squares	0.05	\$15	8 to 88 days	3,9 x 1,3 x 0,5
Gourmet Chocolate Bar - Milk, 1 piece	0.11	\$10	8 to 90 days	4,9 x 1,1 x 0,9
Gourmet Chocolate Bar - Dark, 1 piece	0.11	\$10	8 to 90 days	4,9 x 1,1 x 0,9
Gourmet Twigs Praliné, 6 pieces	0.12	\$15	8 to 54 days	1,5 x 1,1 x 3,5
PAGES 34-35 – TABLETTES				
Saint-Germain	0.21	\$22	8 to 88 days	3,7 x 6,9 x 0,8
Montaigne	0.17	\$22	8 to 88 days	3,7 x 6,9 x 0,8
Le Marais	0.24	\$22	8 to 88 days	3,7 x 6,9 x 0,8
Saint-Honoré	0.21	\$22	8 to 88 days	3,7 x 6,9 x 0,8
Madeleine	0.21	\$22	8 to 88 days	3,7 x 6,9 x 0,8
Tuileries	0.22	\$22	8 to 88 days	3,7 x 6,9 x 0,8
Lait Intense 39%	0.17	\$17	8 to 200 days	6,3 x 2,6 x 0,3
Noir Equilibré 70%	0.17	\$17	8 to 200 days	6,3 x 2,6 x 0,3
Noir Pérou 63%	0.17	\$17	8 to 200 days	6,3 x 2,6 x 0,3
Noir Venezuela 89%	0.17	\$17	8 to 200 days	6,3 x 2,6 x 0,3
Noir Equateur 98%	0.17	\$17	8 to 200 days	6,3 x 2,6 x 0,3
PAGES 36-39 – SIGNATURE GIFT BOXES				
Montaigne Gift Box	0.153	\$80	8 to 26 days	5,2 x 5,2 x 3,7
Marais Gift Box	0.460	\$100	8 to 26 days	5,2 x 5,2 x 3,7
Paris Gift Box	1.127	\$265	8 to 26 days	10,3 x 10,3 x 5,6
Tuileries Gift Box	1.4	\$320	8 to 26 days	10,3 x 10,3 x 5,6
Champs-Élysées Gift Box	1.711	\$340	8 to 26 days	10,3 x 10,3 x 5,6
Saint-Germain Gift Box	2.137	\$490	8 to 26 days	12,4 x 9,5 x 5,5
Madison Gift Box	2.666	\$570	8 to 26 days	12,4 x 9,5 x 5,5
Place Vendôme Gift Box	2.807	\$640	8 to 26 days	18,1 x 18,1 x 6,6
Madeleine Gift Box	3.317	\$700	8 to 26 days	15,8 x 12,7 x 6,3
Rockefeller Gift Box	5.435	\$1040	8 to 26 days	18,1 x 18,1 x 6,6
PAGES 40-41 – MACARONS				
Macarons Gift Box, 2 pieces	0.079	\$11	2-3 days	2,7 x 2,6 x 1,7
Macarons Gift Box, 6 pieces	0.238	\$32	2-3 days	4,2 x 3,6 x 1,7
Macarons Gift Box, 12 pieces	0.476	\$60	2-3 days	6,3 x 4,9 x 1,8
Macarons Gift Box, 24 pieces	0.952	\$99	2-3 days	9,1 x 6,3 x 1,8
PAGES 42-43 – PÂTISSERIES				
Chocolate Éclair	0.19	\$10,50	1 day upon purchase	
Caramel Éclair	0.19	\$10,50	1 day upon purchase	
Coffee Éclair	0.19	\$10,50	1 day upon purchase	
Pistachio Éclair	0.19	\$10,50	1 day upon purchase	
Délice mousse cake, 1 pers.	0.14	\$12	1 day upon purchase	
Salvador mousse cake, 1 pers.	0.21	\$12	1 day upon purchase	
Traviata mousse cake, 1 pers.	0.18	\$12	1 day upon purchase	
Praliné mousse cake, 1 pers.	0.2	\$12	1 day upon purchase	
Délice mousse cake, 6 pers.	0.83	\$69	1 day upon purchase	
Salvador mousse cake, 6 pers.	1.2	\$69	1 day upon purchase	
Traviata mousse cake, 6 pers.	1.1	\$69	1 day upon purchase	
Praliné mousse cake, 6 pers.	0.88	\$69	1 day upon purchase	
PAGES 44-45 – CAKES & GÂTEAUX MAISON				
Gateau Maison Akosombo - Chocolate	0.73	\$60	5 to 10 days	
Gateau Maison Jolika - Pistachio	0.79	\$60	5 to 10 days	
Gateau Maison Figaro - Hazelnut	0.75	\$60	5 to 10 days	
Lemon Cake	1.08	\$42	3 to 5 days	
Pleyel Cake	0.95	\$42	3 to 5 days	

The products reflect the pricing policy in effect the day of your order. The general product pricing may be revised at any time by La Maison du Chocolat. Our products are alcohol-free except for the Effervescence Gift Box and the Fine Champagne Truffle Gift Box.

THE GENERAL SALES CONDITIONS – CORPORATE COLLECTION 2026

I. Applicability of General Sales Conditions

11. These General Sales Terms and Conditions apply to any and all purchases and sales that are in any way described, mentioned, promoted or listed in the catalogue for La Maison du Chocolat ("LMDC," "We" or "Us") for the United States. Any terms and conditions not expressly included herein are excluded. By placing an order, the Customer accepts these General Sales Terms and Conditions. LMDC reserves the right to modify the General Sales Terms and Conditions at any time. All new transactions with LMDC entered into after the effective date of any such modification shall be governed by the modified Terms and Conditions.

12. No additional conditions ought to be introduced by any purchaser shall be deemed applicable unless expressly accepted in writing by an authorized officer of LMDC. The failure of LMDC to exercise one or more of its rights hereunder shall not be deemed a waiver of those or any other rights

II. Requests and confirmation

21. Orders may be placed:

By telephone:

- Corporate offices: 718-391-9372

- By email at:

Corporatesales.ny@laimaisonduchocolat.com

Specific and clear information as to your name as it appears on any credit card you may provide, your billing address, a shipping address, (P.O. boxes not accepted) and method of payment are critical. We cannot be responsible for errors in information that is provided to us. Costs resulting from such errors will be charged to the purchaser.

2.2. Once an order has been placed, cancellations or changes will not be accepted. However, in exceptional situations, LMDC will try to honor requests for changes. A fee will be charged in the event LMDC is able to effect a requested change. In no event can a change be made once a shipment has been accepted by the shipping service.

2.3. Each order is subject to approval by LMDC. LMDC reserves all rights to reject any order due to insufficient stock, incomplete customer information, or for any other lawful reason. LMDC undertakes to inform the purchaser within two business days following receipt of an order if there will be a problem filling it.

III. Prices

3.1. Unless otherwise noted, all LMDC pricing and other charges are stated in US Dollars before tax. Prices are subject to change.

3.2. Shipping charges, which are payable by the purchaser, are extra, and vary by destination. Details are available upon request from LMDC.

IV. Payment at time of order

4.1. All purchases are subject to immediate payment using Visa, MasterCard or American Express. LMDC is unable to offer any discounted terms.

4.2. Please pay attention to detail when providing credit card and shipping information. Make sure to inform us as to the type of card and to give us your account number, security code and the expiration date, as well as your name exactly as it appears on your card. Your signature is required on all orders. Please see our Privacy Policy Statement below to understand how personal information is treated.

V. Availability of Products

The catalog lists all of the products that generally are available from LMDC.

From time to time products may be out of stock or otherwise unavailable.

Please call us, since we also may add new products. Certain special gift items are unique and hand crafted and, therefore, available only in small quantities. To confirm availability, please call LMDC before ordering. For gift baskets or signature Gift Boxes, LMDC reserves the right in the event of the unavailability of an item to substitute it with an item of equal or greater value. The presentation of gift items may be modified to insure proper delivery and handling.

VI. Delivery of Products

6.1. Product Shipping

6.1.1. The accuracy of the shipping information provided by the purchaser is crucial in making sure that orders can be delivered properly. This helps allow LMDC customers to enjoy LMDC products for the full extent of their shelf life. LMDC cannot be held responsible for incomplete or erroneous delivery instructions.

6.1.2. After acceptance of an order, LMDC will prepare and forward it to the shipping service. Although LMDC can assure delivery to most specified locations, it is up to the purchaser to verify receipt with the shipping service. Failure to identify properly to the shipping service problems with delivery may result in the purchaser's inability to make a successful claim. Most shipping services require a signature upon delivery. Once the product is delivered according to shipping instructions, neither LMDC nor the shipping service can be held responsible for loss or for damage caused by environmental conditions.

6.2. Shipping charges

6.2.1. Deliveries are made on BUSINESS DAYS and, for an extra charge, Saturdays. No deliveries are made on Sundays or holidays. Purchaser may select one of the following delivery options: Messenger delivery is available in Manhattan.

Delivery to most other locations as follows:

Priority Overnight Delivery: 24 hours

- Arrival to destination by 12:00 noon.

Standard Overnight Delivery: 24 hours

- Arrival to destination by 7:00 PM.

Second Day Delivery: 48 hours:

- Arrival to destination by 7:00 PM.

Any order received after 3:00 PM

Eastern Time will be processed and

shipped on the next business day.

6.2.3. LMDC will not be responsible

for delays caused by events beyond

its control, including strikes, natural

disasters or terrorism. Shipping times

may be longer during busy holiday

seasons (Thanksgiving, Christmas,

Valentine's Day, Easter and Mother's

Day).

VII. Transfer of Risk

The purchaser assumes risk of product loss or deterioration once the product is tendered to the delivery service.

VIII. Criticisms/Complaints

8.1. LMDC prides itself on the high level of its products and service. If you have a criticism or a complaint, please contact us at once. We will work hard to make you happy /resolve the issue, but need your help in order to do so. Damage claims should be clearly described in writing, dated and signed.

8.2. All claims must be received by

LMDC within 48 hours of product

delivery. Claims received thereafter

may not be honored. No claim for

defective product can be processed

without return of defective product.

When warranted, LMDC will issue a call

tag, and pay for return shipping. Claims

should be sent to LMDC Customer

Service Department, by email or by

postal service or courier offering proof

of delivery of the parcel to LMDC. The

address for claims is as follows:

La Maison du Chocolat

30-30 47th street, suite 190

Long Island City, NY 11101

Email: client@laimaisonduchocolat.com

8.3. No claim will be reviewed unless

accompanied by a written explanation

of the problem, as well as the damages

occasioned thereby. After an analysis of

the situation, LMDC at its own discretion

will determine the appropriate remedy,

which may include a refund of payment

or a reshipment of product.

8.4. LMDC shall not be liable for any

special, indirect, incidental, punitive

or consequential damages, including,

without limit, loss of profit, revenue

or other benefits arising from claims

hereunder, or for claims against the

purchaser by any third party.

IX. Returns

9.1. Returns will be accepted by LMDC

only upon its prior written agreement

and in no case more than 48 hours

after delivery to a recipient.

9.2. Where LMDC accepts a return in the case of an obvious flaw or the nonconformity of the products delivered with an order, LMDC will allow the free replacement of the product or the return of the amount paid by the purchaser. In making a purchase, the purchaser, on behalf of itself and any recipient of the purchase, waives any additional claims it may have, including for interest and other payments.

X. Right of access and correction

10.1. Our Privacy Policy Statement.

Because of our concern with the

protection of your private life and

information personal to you, LMDC

treats with the strictest confidentiality

all personal information it receives

about its customers. We will request

from a purchaser only the information

including name and street and email

addresses necessary to fill and follow-

up on an order.

10.2. Customer Communications

You also are encouraged to tell us how

we can keep you up-to-date with

our product line, especially seasonal

specials. We would be happy to

communicate with you, and to have

you communicate with us by mail,

email or telephone.

Our mailing address:

Corporatesales.ny@laimaisonduchocolat.com

XI. Warranty LMDC guarantees the

quality and freshness of its products

for three weeks from the time they

leave our boutique in New York, so

long as they are handled and stored as

recommended by the materials that

accompany each shipment.

11.1. Except as set forth in this section,

LMDC makes no express or implied

representations or warranties with

regard to its products, including

any warranties as to the fitness of its

products for a particular purpose. Any

such additional warranties hereby are

disclaimed.

XII. Governing law

At the same time, we preserve the

perceived value of our Gift Boxes,

encouraging them to be kept for a

second use. All of our transactions shall

be governed by the laws of the State of

New York without regard to its choice of

laws provisions.

XIII. No Resale

Consumers agree that products

purchased from LMDC are for personal

use (including gift-giving) and shall

not be resold. Thank you for shopping

with us.

Note: the photos of our catalogue

may not be accurate depictions of the

products featured therein.



CONTACT

CORPORATE SALES DEPARTMENT

corporatesales.ny@laimaisonduchocolat.com

Tel: 718-261-9372

www.laimaisonduchocolat.com/en_us/corporate-gifting



5, 200, 1,000 gifts to deliver?
No matter what the number is, provide us with your addresses, we will do the rest!



Delivery to the USA,
Canada, France, Europe,
UK, Hong Kong and Japan.



Messenger Delivery:
Manhattan, Queens
and Brooklyn only.



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



Eco-friendly
packaging.

OUR BOUTIQUES

MADISON AVENUE

1018 Madison Avenue – New York, NY 10075

ROCKEFELLER CENTER

30 Rockefeller Center (49th St) – New York, NY 10020
(51 W 49th Street)

SOHO

199 Prince Street – New York, NY 10012

HUDSON YARDS

20 Hudson Yards – New York, NY 10001

THE SHOPS AT COLUMBUS CIRCLE

10 Columbus Circle – New York, NY 1009
(1st Floor)

PENN STATION

Moynihan Train Hall
421 8th Avenue – New York, 10001

WORLD TRADE CENTER - OCULUS

Westfield Mall

185 Greenwich Street (2nd Floor) – New York, NY 10007