



LA MAISON DU CHOCOLAT

PARIS

Collection



2024

# OUR SERVICES

---



## TO REQUEST A QUOTE

Email:  
corporatesales.ny@lamaisonduchocolat.com  
Call: 1-718-361-9372  
We will respond within 24 business hours



## A DEDICATED OFFER

Corporate pricing available  
Seasonal collections throughout the year  
Customization services  
Delivery zones: USA, Canada, France, Europe,  
UK, Hong Kong and Japan



## BESPOKE DELIVERY

Packaging and shipping packed with climate conditions in mind  
Shipping to multiple addresses  
Personalized gift enclosures  
Tracking information provided



## STRONG COMMITMENTS

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



## AT YOUR SERVICE

Personalized gift consultation  
services available from  
the Corporate Sales Team

# SUMMARY

---

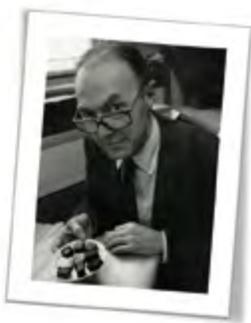
EXQUISITE CRAFTSMANSHIP	4
OUR ENGAGEMENTS	6
CUSTOMIZED OFFER	8
SNOWFLAKE SYMPHONY COLLECTION	12
THE CHEF'S CREATION	18
MAISON ICONS	20
SIGNATURE PRALINÉS	22
SILKY TRUFFLES	24
TREATS TO MUNCH ON	26
FAVORS	28
CHOCOLATE BARS	30
EXCEPTIONAL GIFTS	32
PASTRIES DELIGHT	36
THE CHOCOLATE TOUCH	38
LA MAISON CAKES	40
OUR RECIPES	42
OUR PRICES	44
OUR CONTACT	46



# ONCE UPON A TIME...

On October 26, 1977, Robert Linxe inaugurated his first La Maison du Chocolat boutique at 225, rue du Faubourg Saint-Honoré, taking over the spot once occupied by former Parisian wine shop “Caves Cosette”. It was in the small basement of the old wine cellar that he set up his first chocolate workshop. In addition to a prime location, this small “starter” cellar offered ideal conditions for working with and preserving chocolate, as the temperature was always 57F, with no trace of humidity.

For more than 14 years, all La Maison's chocolates would come straight from this basement, where they were made using pure hand-crafting techniques.



*1977* Robert Linxe created a business entirely dedicated to chocolate on the Rue du Faubourg St-Honoré in Paris.

•

*1990* La Maison du Chocolat started exporting internationally, with its first boutique in New York.

•

*1998* The brand was established in Japan. Other openings would follow around the world, in London, Hong Kong, Kuwait, Seoul and Macao.

•

*2000* La Maison joined the Comité Colbert (an association to promote the concept of luxury, 81 French luxury brands).

•

*2009* The first airport boutique was opened.

•

*2012* Nicolas Cloiseau became head of La Maison du Chocolat.

•

*2017* 40<sup>th</sup> anniversary celebrations.

•

*2018* La Maison du Chocolat created a vegan collection.

•

*2019/2022* In France, La Maison du Chocolat launched partnerships by hosting famous fellow pastry chefs.

# OUR ENGAGEMENTS

---



## SUSTAINABLE SOURCING

### WE SELECT THE FINEST CACAO IN THE WORLD:

**100% traceable** directly from the producers.

Sourced to guarantee that our chocolates are **without artificial coloring agents, artificial flavors, GMOs, or palm oil.**

Publicly recognize producers that have a positive social and environmental impact on local communities (against deforestation, educating their children).



## ECO-FRIENDLY PACKAGING

### WE PROMOTE ECO-FRIENDLY CREATIONS AND ARE COMMITTED TO OPTIMIZE ALL OF OUR PACKAGING:

All gift boxes are **100% recyclable** (excluding the ribbons).

Our iconic maison gift box is **100% made in France, Belgium and Italy.**

We are working on reducing the thickness of the cardboard as much as possible, **eliminating superfluous packaging and reducing the use of plastic as much as possible.**



## FRENCH CRAFTSMANSHIP

**TO INDULGE IN ONE OF OUR  
CHOCOLATES  
IS TO SAVOR AND TO CELEBRATE:**

French savoir-faire and **craftsmanship.**

•

Local production in our atelier in Nanterre, a short  
distance from our Parisian boutiques,

we are **committed to waste repurposing  
and green energy, signature taste and quality**  
assured by a panel of expert taste advisors.

•

For over 45 years, our chocolates have been created,  
designed, and hand-chosen by our chocolatiers.



## ETHICAL VALUES

**WE BELIEVE THAT OUR  
CHOCOLATES MUST BE GOOD  
FOR THE TASTE BUDS, THE HEART,  
BODY AND PLANET:**

**We are committed to the freshness  
and taste of our products** each day by using fresh  
ingredients, we are innovating the chocolate of  
tomorrow by offering **alternatives such  
as vegan chocolates** (without butter or cream)  
**in our Fruit Naturally Collection.**

# GIFT BOXES CUSTOMIZED JUST FOR YOU

---

Personalize your gift boxes with a sleeve, hangtag, insert, or ribbon.



## SLEEVE

Add your colors, your logo and/or your visual for a sleeve that dresses up our boxes with your image.

*Minimum order quantities: 50 pieces.  
Lead time: 3 weeks after mock-up approval.*



## HANGTAG

Select the color of your choice, add your logo and/or your message, create a custom label attached to your ribbon.

*Minimum order quantities: 50 pieces.  
Lead time: 3 weeks after mock-up approval.*



## RIBBON

Select the color of your ribbon and ink. Add your text or logo.

*Minimum order quantities: 20 boxes.  
Lead time: 2 weeks after mock-up approval.*

You may also include a personal message on a notecard.

Our Specialists are happy to assist you in choosing the customization option to compliment your gift.

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

# YOUR CHOCOLATES PERSONALIZED

## 1. A gourmand message all in chocolate to say thank you and mark a celebration.



Assortment of ganaches and pralinés in milk or dark chocolate.

Message plaque (message or logo of your choice\*) dark chocolate.

16 pieces + plaque – 0.30 lb – \$85

24 pieces + plaque – 0.55 lb – \$105

36 pieces + plaque – 0.78 lb – \$125

*Minimum order quantities: 100 boxes.*

*Lead time: 3 to 4 months after mock-up approval.*

## 2. Add your logo to our chocolates.

*Minimum order quantities 1000 pieces*

*Lead time : 3 to 4 months after mock-up approval.*



## Select the color of the personalization:



*Natural colorants.*

## GESTURE GIFT BOXES

2 pieces – 1 chocolate with logo  
6 pieces – 2 chocolates with logo  
16 pieces – 8 chocolates with logo

## PRALINÉS GIFT BOXES

2 pieces – 1 chocolate with logo  
6 pieces – 3 chocolates with logo  
16 pieces – 8 chocolates with logo

## COFFRETS MAISON

24 pieces – 12 chocolates with logo  
40 pieces – 16 chocolates with logo

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

# YOUR CUSTOM MESSAGE ENGRAVED ALL IN CHOCOLATE

---

A gourmand message all in chocolate to say: Happy Birthday, Thank you or Congrats.



## COFFRET MAISON

Assortment of ganaches and pralinés in milk and dark chocolate.  
Message plaque dark chocolate.

16 pieces + plaque – 0.30 lb – \$80

24 pieces + plaque - 0,55 lb - \$100

# EVENTS

---

Create the perfect virtual or live event for meetings, team building, VIP's or any occasion.

Let the Specialists of La Maison du Chocolat share their savoir-faire and passion for chocolate to produce a unique and memorable event.

Choose the venue at our Madison Avenue or Rockefeller Center boutique.



*Rockefeller Boutique*



*Madison Avenue*



NICOLAS CLOISEAU  
REINTERPRETS THE  
*fruit ganaches*  
WITH A REDISCOVERED  
INTENSITY.



# CHEF'S CREATION

---

Nicolas Cloiseau reinterprets fruit ganaches with a rediscovered intensity that is larger-than-life. The powerful punch of fruit beats in the heart of this vegan chocolate with crisp flavor. A five-part score, crispy and acidulous, that savors the flavor of fruit and turns the Maison DNA green.



## FRUIT NATURALLY GIFT BOX

Emblematic fruit ganaches of La Maison du Chocolat in a vegan version that reinterprets chocolate in an innovative way to showcase the intensity of fruit and chocolate that is larger-than-life.

16 pieces – 0.23 lb – \$60

### CHIBERTA VEGAN

Dark chocolate vegan ganache, orange purée and zest.

### MARACUJA VEGAN

Dark chocolate vegan ganache with notes of passionfruit and passionfruit purée.

### SALVADOR VEGAN

Dark chocolate vegan ganache, raspberry purée.

### ANDALOUSIE VEGAN

Dark chocolate vegan ganache, lemon juice and zest.

### NOIR DE CASSIS VEGAN

Dark chocolate vegan ganache, juice and purée of blackcurrant with an infusion of blackcurrant buds.

*Due to the fragile nature of our products, please check their shelf life in our price list at the end of the catalogue. The chocolate assortment may be modified at any time; the net weight of our chocolates is guaranteed. Our products are alcohol-free except for the Effervescence and Fine Champagne Truffle gift boxes. All products are subject to availability at time of purchase.*



# MAISON ICONS

The iconic Maison du Chocolat gift box is one of a kind, evoking the authenticity of a lively, ethical, and exacting craft. Melt-in-your-mouth ganaches mix with gourmet pralinés in a selection of iconic recipes with a richness of unexpected taste. Designed to please those with a passion for chocolate that looks good and tastes delicious, bringing joy that knows no end.



## COFFRET MAISON

Emblematic gift box with a selection of ganaches and pralinés, a dark and milk chocolate assortment. Whether it be to offer or just for you, let yourself be surprised by the subtleties of the Maison du Chocolat taste.

24 pieces Assorted or Milk or Dark – 0.37 lb – \$80

40 pieces Assorted or Dark – 0.61 lb – \$100

60 pieces Assorted or Dark – 0.92 lb – \$150

84 pieces Assorted or Dark – 1.29 lb – \$200

112 pieces Assorted – 1.73 lb – \$250\*

144 pieces Assorted – 2.2 lb - \$300\*



## GESTURE GIFT BOXES

Irresistible gift boxes, with 2 to 16 chocolates with a selection of ganaches and pralinés in milk and dark chocolate.

2 pieces – 0.02 lb – \$10

6 pieces – 0.09 lb – \$27

10 pieces – 0.14 lb – \$40

16 pieces – 0.24 lb – \$55

*\* 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 catalogue. 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.*



# SIGNATURE PRALINÉS

Discover all the rich indulgence of a Maison praliné assortment.

As crunchy as they are melt-in-the-mouth and decadent, not one but several Maison praliné recipes combine the incomparable taste of intensely nutty notes blended with dark or milk chocolate.

## PRALINÉS GIFT BOXES

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

- 2 pieces – 0.03 lb – \$10
- 6 pieces – 0.09 lb – \$27
- 16 pieces – 0.25 lb – \$55
- 40 pieces – 0.65 lb – \$100



## ROCHERS GIFT BOX

Delicate assortment of 24 rochers pralinés enhanced with slivers of almonds, delicately roasted, enrobed in milk and dark chocolate.

- 24 pieces – 0.40 lb – \$80

## CRAQUANT TREAT 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, biscuit sticks and rochers pralinés.

- Approx. 15 pieces - 0,22 lb - \$45
- Approx. 45 pieces – 0.52 lb – \$70



## UNHINGED BARS GIFT BOXES

All your favorite unHINGED bars united in a gift box. Gift box of squares perfect for sharing in an assortment of five recipes.

- 16 pieces – 0.27 lb – \$50
- 36 pieces – 0.62 lb – \$80

## TWIGS GIFT BOX

Delicate twigs of whipped praliné perfect for a light, crunchy treat. Four irresistible recipes: caramelized biscuit, roasted coconut, slivers of crispy crepes and roasted pecans.

- 20 pieces - 0.34 lb - \$60

*Due to the fragile nature of our products, please check their shelf life in our price list at the end of the catalogue. 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.*



# THE SILKY TRUFFLES

Our French chocolate truffles are filled with whipped ganache and coated in a crisp chocolate and cocoa powder couverture. With the utmost subtlety and finesse, gift this great festive classic, always refreshed with exquisite taste.



## PLAIN TRUFFLES

A gift box of delicate truffles with whipped chocolate ganache with an airy texture, enrobed in a crunchy couverture with cocoa powder.

2 pieces – 0.02 lb – \$10

Approx. 13 pieces – 0.19 lb – \$50

Approx. 35 pieces – 0.54 lb – \$100

Approx. 58 pieces – 0.88 lb – \$150



## FLAVORED TRUFFLES

Three delicious recipes are showcased in the flavored truffles gift box: plain pure chocolate truffles, caramel Toffee truffles with vanilla and dash of salt and truffles with blackcurrant pepper.

Approx. 13 pieces – 0.18 lb – \$50

Approx. 35 pieces – 0.54 lb – \$100



## FINE CHAMPAGNE TRUFFLES

A gift box of whipped chocolate ganache truffles delicately flavored with Fine Champagne Cognac, enrobed in crunchy chocolate couverture and cocoa powder.

Approx. 35 pieces – 0.54 lb – \$100

*Due to the fragile nature of our products, please check their shelf life in our price list at the end of the catalogue. The chocolate assortment may be modified at any time; the net weight of our chocolates is guaranteed. Our products are alcohol-free except for the Effervescence gift box and the Fine Champagne Truffles gift box. All products are subject to availability at time of purchase.*



# TREATS TO MUNCH ON

Delicious in any season, La Maison du Chocolat invites you to enjoy sharing and indulging in gourmet treats all year round. Their shape, their size, their crispy/crunchy dark or milk chocolate... every aspect has us hooked. These nostalgic delights feed any chocolate craving and are designed to please everyone.



## AMANDAS

Almonds enrobed in milk and dark chocolate.

Approx. 40 pieces – 0.26 lb – \$30



## AVELINAS

Hazelnuts enrobed in dark and milk chocolate.

Approx. 40 pieces – 0.24 lb – \$30



*Nut free*

## ORANGETTES

Fines strips of candied orange enrobed in a delicate layer of dark chocolate which heightens the taste of the fruit.

Approx. 38 pieces – 0.31 lb – \$50



*Nut free*

## ORANGETTES GIFT BOXES

Candied orange enrobed in dark chocolate.

Approx. 15 pieces – 0.11 lb – \$27

Approx. 68 pieces – 0.50 lb – \$90



## TWIGS

Delicate praliné twigs gently whipped for a light, crunchy treat. Three recipes: slivers of caramelized biscuit, roasted coconut, slivers of crispy crêpes.

9 pieces – 0.14 lb – \$30



## HAZELNUT SPREAD

Smooth and creamy hazelnut spread, no palm oil.

0,61 lb - \$25

*Due to the fragile nature of our products, please check their shelf life in our price list at the end of the catalogue. 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.*



# FAVORS

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



## GESTURE GIFT BOXES

Assortment of two pieces gesture gift boxes:  
Irresistible ganaches iconic, gourmand 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

One square of Noir Equilibré 66%.

1 piece – 0.01 lb – \$300

Sold by box of 200 pieces.



## EXPERT SQUARE CASE

Case of 20 squares of Noir Equilibre 66%.

20 pieces – 0.22 lb – \$30



## ONE UNHINGED SQUARE CASE

Case with one square of Tapage Noisettes.

1 piece – 0.02 lb – \$5



## 3 UNHINGED SQUARES CASE

Case with 3 squares of Tapage Noisettes,  
Cavale Fruits Secs and Pécan Blondinet.

3 pieces – 0.05 lb – \$15



## AMUSE BARRES

Almond hazelnut praline with slivers and roasted  
hazelnuts, puffed rice and slivers of crispy crêpes  
enrobed in milk chocolate for everyone to enjoy.  
Biscuit sable and almond hazelnut praline with pieces  
of roasted almonds, raisins, slivers of chocolate,  
enrobed in dark chocolate.

Dark – 1 piece – 0.11 lb – \$10

Milk – 1 piece – 0.11 lb – \$10



## CHOCO STICKS

Hazelnut praline with slivers of biscuits, enrobed  
in dark chocolate perfect for on the go!

Praliné – 6 pieces – 0.12 lb – \$15

*Due to the fragile nature of our products, please check their shelf life in our price list at the end of the catalogue.  
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.*



## GOURMAND CONTRASTS

# CHOCOLATE BARS

Quirky and unexpected, the slender silhouettes and joyful colors of our bars each evokes a different chocolate character. Both rich and intense, they are robust in nuanced flavors, and contrasts. They put a new spin on the sensations of a chocolate more vibrant than ever.

## UNHINGED BARS



### PASSION VIBRANTE

Passion fruit on dark chocolate with slivers of crêpes dentelle.  
0.21 lb – \$20



### BLANC FRISSONNANT

White chocolate with puffed rice.  
0.17 lb – \$20



### NOISETTES DÉMENTES

Milk chocolate with caramelized hazelnuts.  
0.24 lb – \$20



### PÉCAN BLONDINET

Caramelized white chocolate on white chocolate with slivers of pecans.  
0.21 lb – \$20



### TAPAGE NOISETTES

Dark chocolate on milk chocolate with slivers of hazelnut.  
0.21 lb – \$20



### CAVALE FRUITS SECS

Dark chocolate covered with slivers of nuts: almonds, hazelnuts, pistachios.  
0.22 lb – \$20

## EXPERT BARS *Nut free*



### LAIT MUSCLÉ 40%

Caramel & cocoa notes.  
0.17 lb – \$15



### NOIR ROBUSTE 85%

Full body robust notes.  
0.17 lb – \$15



### NOIR ÉQUILIBRÉ 66%

Intense chocolate & roasted notes.  
0.17 lb – \$15



### PÉROU ÉCLATANT 70%

Fruity & woody notes.  
0.17 lb – \$15



### MADAGASCAR TONIQUE 64%

Intense chocolate notes.  
0.17 lb – \$15



### VENEZUELA ENVOÛTANT 100%

Tannic & intense notes.  
0.17 lb – \$15

*Due to the fragile nature of our products, please check their shelf life in our price list at the end of the catalogue. Our products are alcohol-free. All products are subject to availability at time of purchase.*



# EXCEPTIONAL GIFTS

La Maison du Chocolat is dedicated to those whose greatest pleasure is giving.  
We adorn our collections with elegant gift boxes in refined designs,  
making your gift unique and unforgettable every year.

Our gift boxes this year were inspired and named after iconic bridges throughout the city of Paris.



## BOURSE HATBOX

Plain Dark Chocolate Truffles, 2 pieces  
Pralinés Gift Box, 6 pieces  
Gesture Gift Box, 2 pieces

\$77



## GRENELLE HATBOX

Amuse Barres Dark Chocolate, 1 piece  
Amuse Barres Milk Chocolate, 1 piece  
Twigs case, 9 pieces  
Orangettes Gift Box, approx. 15 pieces

\$117



## BIR-HAKEIM HATBOX

Twigs case, 9 pieces  
Gesture Gift Box, 6 pieces  
Flavored Truffles, approx. 13 pieces  
Orangettes Gift Box, approx. 15 pieces

\$174

*Due to the fragile nature of our products, please check their shelf life in our price list at the end of the catalogue.  
The chocolate assortment may be modified at anytime; the net weight of our chocolates is guaranteed. Our products are alcohol-free except  
for the Effervescence Gift Box and the Fine Champagne Truffle Gift Box. All products are subject to availability at time of purchase.*



## CARROUSEL HATBOX

Pecan Blondinet Bar  
 Blanc Frissonnant Bar  
 Amandas case, approx. 40 pieces  
 Plain Dark Chocolate Truffles, 34 pieces  
 Orangettes Gift Box, approx. 15 pièces

\$262

## ALMA HATBOX

Avelinas case, approx. 36 pieces  
 Gesture Gift Box, 16 pieces  
 Choco Sticks, Praliné, 6 pieces  
 Orangettes, approx. 38 pieces  
 Bar Gift Box, 16 pieces  
 Flavored Truffles, approx. 13 pieces

\$305



## MIRABEAU HATBOX

Pralinés Gift Box, 16 pieces  
 Orangettes Gift Box, approx. 15 pièces  
 Craquant Treat Gift Box, approx. 45 pieces  
 Coffret Maison assorted, 24 pieces  
 Pecan Blondinet Bar  
 Chocolate spread

\$337



## SOLFERINO HATBOX

Bar Gift Box, 16 pieces  
 Coffret Maison assorted, 40 pieces  
 Orangettes, approx. 38 pieces  
 Plain Dark Chocolate Truffles, 34 pieces  
 Rochers Gift Box, 24 pieces

\$465



## MADISON HATBOX

Bar Gift Box, 16 pieces  
 Coffret Maison assorted, 40 pieces  
 Orangettes, approx. 38 pieces  
 Flavored Truffles, approx. 35 pieces  
 Rocher Gift Box, 24 pieces  
 Craquant Treat Gift Box

\$535



## ROYAL HATBOX

Coffret Maison assorted, 40 pieces  
 Orangettes Gift Box, approx. 60 pieces  
 Fine Champagne Truffles, approx. 34 pieces  
 Twigs Gift Box, 20 pieces  
 Bar Gift Box, 16 pieces  
 Craquant Treat Gift Box, approx. 45 pieces

\$605



## NOTRE-DAME HATBOX

Fine Champagne Truffles, approx. 34 pieces  
 Coffret Maison assorted, 40 pieces  
 Rochers Gift Box, 24 pieces  
 Pralinés Gift Box, 16 pieces  
 Orangettes, approx. 38 pieces  
 Bar Gift Box, 36 pieces – Twigs Gift Box, 20 pieces  
 Amuse Barres Dark Chocolate, 1 piece  
 Amuse Barres Milk Chocolate, 1 piece

\$660



## ROCKEFELLER HATBOX

Coffret Maison assorted, 84 pieces  
 Plain Dark Chocolate Truffles, 58 pieces  
 Chocolate spread – Pralinés Gift box, 40 pieces  
 Fruit Naturally, 16 pieces  
 Twigs Gift box, 20 pieces  
 Orangettes Gift box, 60 pieces  
 Blanc Frissonnant – Cavale fruits secs  
 Lait Musclé 40% – Noir Équilibré 66%  
 Amandas case, approx. 40 pieces  
 Avelinas case, approx. 36 pieces  
 Bar Gift box 36 pieces

\$1,050



## PERSONALIZED HATBOXES

With the recommendations of our Corporate Sales Associates, **create your own hatbox.**  
 An exceptional gift in line with the image of your company to ensure that each occasion  
 becomes an unforgettable gourmand moment.

*Personalization: Subject to validation by our Corporate Sales Department.  
 Minimum Order Quantity and prices upon request.*

*Due to the fragile nature of our products, please check their shelf life in our price list at the end of the catalogue.  
 The chocolate assortment may be modified at anytime; the net weight of our chocolates is guaranteed. Our products are alcohol-free except  
 for the Effervescence Gift Box and the Fine Champagne Truffle Gift Box. All products are subject to availability at time of purchase.*



# PASTRIES

## DELIGHT

La Maison du Chocolat demands that its macarons be nothing like the others. Heirs to La Maison du Chocolat's standard, their heart of flavoured ganache is nestled between two crunchy meringue shells. This icon of Parisian gifts is available in a palette of nuances in chocolate as popular as ever.

# THE MACARONS, TIMELESS APPEAL OF THIS PETIT ROUND CONFECTION

An encounter of two distinct savoir-faire, at La Maison du Chocolat the macaron exemplifies pure talent.

Chocolatiers and pâtissiers unite to showcase the timeless work to craft ganache, available in 11 intense flavors with flavored chocolate. La Maison du Chocolat demands that the Maison macarons be not like the others.

Our legendary ganache (blend of cream, butter and chocolate) is nestled between two shells of French meringue (beaten eggs whites with sugar).

When ganache meets the smooth and satiny shells, sometimes brightened up with the finest of pigments, their incomparable, never crumbly, moistness is revealed. This elegant duo embodies perfect balance and gourmandise at its best.



## MACARON GIFT BOXES

2 pieces – 0,079lb - \$10

6 pieces – 0,238lb - \$30

12 pieces – 0,476lb - \$55

24 pieces – 0,952lb - \$90

\* If an item in this selection is not available,  
we will replace it with another flavor.  
Optimal freshness \* : 1 to 2 days.

### 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, or alternatively in the drawer in the bottom of your refrigerator, after having protected them in a paper or plastic bag (if refrigerated, remove the macarons 30 minutes before tasting).



# THE CHOCOLATE TOUCH

Get together around a La Maison du Chocolat creation is always a pleasant moment. It is time to enjoy a drink with our unique hot chocolate or share our tasty eclairs and pastries. Any season is a good reason to gather at La Maison du Chocolat boutique.



## ÉCLAIRS

A 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

*\* Only pick up at the Madison boutique.*

## PASTRIES

Délice mousse cake – 1 pers – \$10.50 / 6 pers – \$60

Salvador mousse cake – 1 pers – \$10.50 / 6 pers – \$60

Traviata mousse cake – 1 pers – \$10.50 / 6 pers – \$60

Praliné mousse cake – 1 pers – \$10.50 / 6 pers – \$60

Shelf life 1 day



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



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



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



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 gathering. Ready to serve!

Bidon of hot chocolate 2.5 liters - \$95

8 servings

Available for pick up at our boutique located at:

Madison Avenue

1018 Madison Avenue – New York, NY 10075

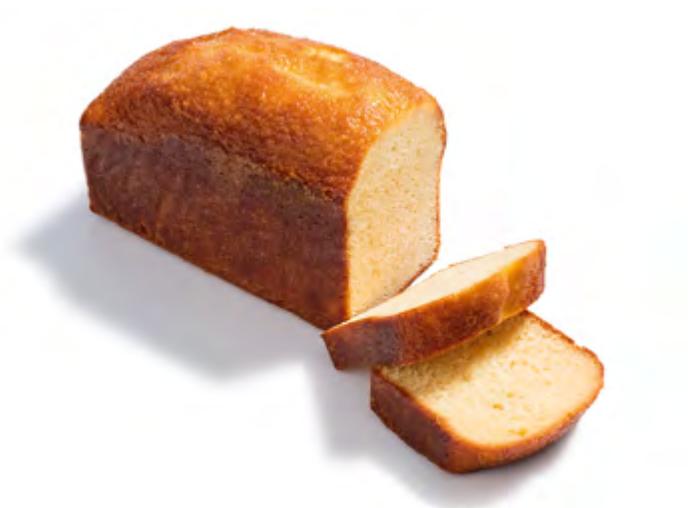
**Messenger Delivery available on a request basis, Manhattan, NYC only.**

**Orders must be placed 72 business hours in advanced.**



## LA MAISON CAKES

Are you on the lemon or chocolate side?  
Or both... Deliciously moist, our travel cakes  
will accompany perfectly a cup of tea, coffee  
or hot chocolate. Enjoy at home the delicious  
tastes of our luxury chocolate cakes, combining  
intense flavors of cocoa with subtle and delicate  
notes of fruits, nuts...



## LEMON CAKE

La Maison du Chocolat revivifies 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 - \$40

Shelf life 1 to 5 days



## PLEYEL CAKE

La Maison du Chocolat pays homage to cakes, the ultimate dessert, with the Pleyel cake, a delicious chocolate cake wick is made to be shared.

6 pers – 0.95 lb - \$40

Shelf life 1 to 3 days

Cakes can be shipped to the United States and Canada.

# Our recipes

Timeless chocolates are the heart of La Maison du Chocolat's Collection. With their balance and elegance, they embody the savoir-faire of a Parisian chocolatier.

## GANACHES

La Maison du Chocolat has put "ganache" front and center on the world stage, silky texture of fleurette cream and finely chopped chocolate. Chocolates enhanced with fruit pulp, delicately infused or revealing the nature of perfect cacao, they elevate chocolate to the pinnacle of life's simple pleasures.



**AKOSOMBO**  
Dark chocolate ganache with spicy notes of cocoa from Ghana.



**EXTRÊME CHOCOLAT**  
Dark chocolate ganache 100% cocoa, perfect balance between the acidulous character and bitterness of pure cocoa.



**CARACAS**  
Robust dark chocolate ganache.



**ABYSSINIE**  
Dark chocolate ganache with a cold infusion of coffee.



**GUAYAQUIL**  
Dark chocolate ganache with Bourbon vanilla.



**ZAGORA**  
Dark chocolate ganache with an infusion of mint leaves.



**ANDALOUSIE**  
Dark chocolate ganache infused with lemon zest and blended with a lemon cream.



**CHIBERTA**  
Dark chocolate ganache infused with orange zest and blended with orange cream.



**QUITO**  
Round smooth dark chocolate ganache.



**BOHÈME**  
Whipped milk chocolate ganache.



**SYLVIA**  
Milk chocolate ganache.



**MARACUJA**  
Dark chocolate ganache with passionfruit pulp.



**NOIR DE CASSIS**  
Dark chocolate ganache with pulp of blackcurrants, infused with blackcurrant buds.



**SALVADOR**  
Dark chocolate ganache with raspberry pulp.



**CAMELO**  
Milk chocolate ganache with luscious caramel.



**BACCHUS**  
Dark chocolate ganache with pieces of raisins flambéed in rum.

## PRALINÉS

The praliné is an integral part of the signature taste of La Maison du Chocolat: very pronounced flavor of cooked caramel enrobing intense notes of nuts. A nostalgic and crunchy favorite for gourmands everywhere.



**CARYA**  
Pecan praliné with slivers of caramelized pecans.



**PALMIRA**  
Almond praliné with caramelized grated coconut.



**FIGARO LAIT**  
Milk chocolate almond hazelnut praliné, smooth and silky.



**GRAIN DENTELLE**  
Almond hazelnut praliné with slivers of crispy crêpes.



**PRALINÉ GRAINE DE COURGE**  
Squash seeds almond praliné with slivers of roasted squash seeds.



**ROCHER NOIR ET LAIT**  
Almond hazelnut praliné with slivers of roasted almonds.

## OTHER GOURMANDISES



**ANASTASIA**  
Smooth almond hazelnut praliné and Gianduja hazelnuts.



**MENDIANT**  
Almond praliné with slivers of caramelized almonds, roasted hazelnuts, pistachios and candied oranges.



**CRISTAL**  
Almond hazelnut praliné with crushed hazelnuts and grains of salt.



**PRALINÉ NOISETTE**  
Almond hazelnut praliné with slivers of hazelnuts.



**JOLIKA**  
Almond paste with pistachio, enrobed in a fine layer of dark chocolate.



**RIGOLETTO LAIT**  
Caramelized mousse enrobed in milk chocolate.

*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.*

## GANACHE MACARONS

Immediately recognizable, the macarons of La Maison du Chocolat are filled exclusively with signature ganache. They are available in eleven different flavours. 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 nestled and crisp texture. 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 nibs.



### SYLVIA

Sweet luscious milk chocolate ganache with subtle notes of caramel.



### ABYSSINIE

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



### RIGOLETTO

Ganache with Maison caramel, cooked to a turn, intense with a touch of salt.



### 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 roasted coconut.



### MARACUJA

Ganache with passionfruit pulp.



### SALVADOR

Ganache with raspberry pulp.

	Net weight (lb.)	Price in US \$ (sales tax not included)	Shelf life	Dimensions (in.)
--	------------------	---	------------	------------------

### PAGES 8-11 – PERSONALIZATION OFFER

Coffret Maison with a personalized message plaque, 16 pieces	0.3	\$85	8 to 26 days	6.3 x 3.7 x 1.3 in
Coffret Maison with a personalized message plaque, 24 pieces	0.55	\$105	8 to 26 days	7.8 x 4.8 x 1.3 in
Coffret Maison with a personalized message plaque, 36 pieces	0.78	\$125	8 to 26 days	9.4 x 5.9 x 1.3 in

### PAGES 12-13 – THE CHEF'S CREATION

Fruit Naturally, 16 pieces	0.33	\$60	8 to 26 days	7.8 x 4.8 x 1.3 in
----------------------------	------	------	--------------	--------------------

### PAGES 14-15 – MAISON ICONS

Coffret Maison assorted or Milk or Dark, 24 pieces	0.37	\$80	8 to 26 days	6.3 x 3.7 x 1.3 in
Coffret Maison assorted or dark only, 40 pieces	0.61	\$100	8 to 26 days	7.8 x 4.8 x 1.3 in
Coffret Maison assorted or dark only, 60 pieces	0.92	\$150	8 to 26 days	9.4 x 5.9 x 1.3 in
Coffret Maison assorted or dark only, 84 pieces	1.29	\$200	8 to 26 days	10.9 x 7 x 1.3 in
Coffret Maison assorted, 112 pieces	1.73	\$250	8 to 26 days	12.4 x 8.4 x 1.3 in
Coffret Maison assorted, 144 pieces	2.2	\$300	8 to 26 days	13.9 x 9.4 x 1.3 in
Gesture Gift Box, 2 pieces	0.02	\$10	8 to 26 days	2.6 x 1.6 x 0.9 in
Gesture Gift Box, 6 pieces	0.09	\$27	8 to 26 days	3.2 x 2.6 x 1.3 in
Gesture Gift Box, 10 pieces	0.14	\$40	8 to 26 days	4.25 x 4.25 x 0.9 in
Gesture Gift Box, 16 pieces	0.24	\$55	8 to 26 days	4.8 x 3.3 x 1.3 in

### PAGES 16-17 – SIGNATURE PRALINÉS

Pralinés Gift Box, 2 pieces	0.03	\$10	8 to 54 days	2.6 x 1.6 x 0.9 in
Pralinés Gift Box, 6 pieces	0.09	\$27	8 to 54 days	3.2 x 2.6 x 1.3 in
Pralinés Gift Box, 16 pieces	0.25	\$55	8 to 54 days	4.8 x 3.3 x 1.3 in
Pralinés Gift Box, 40 pieces	0.65	\$100	8 to 54 days	7.8 x 4.8 x 1.3 in
Rochers Gift Box, 24 pieces	0.40	\$80	8 to 54 days	6.3 x 3.7 x 1.3 in
Twigs Gift Box, 20 pieces	0.34	\$60	8 to 54 days	7.8 x 4.8 x 1.3 in
Bar Gift Box, 16 pieces	0.27	\$50	8 to 88 days	6.3 x 6.3 x 1.3 in
Bar Gift Box, 36 pieces	0.62	\$80	8 to 88 days	8.2 x 8.2 x 1.3 in
Craquant Treat Gift Box, approx. 15 pieces	0.22	\$45	8 to 54 days	4.8 x 3.3 x 1.3 in
Craquant Treat Gift Box, approx. 45 pieces	0.52	\$70	8 to 54 days	6.3 x 6.3 x 1.3 in

### PAGES 18-19 – THE SILKY TRUFFLES

Plain Dark Chocolate Truffles, 2 pieces	0.02	\$10	8 to 26 days	2.6 x 1.6 x 0.9 in
Plain Dark Chocolate Truffles, approx. 13 pieces	0.19	\$50	8 to 26 days	4.8 x 3.3 x 1.3 in
Plain Dark Chocolate Truffles, approx. 35 pieces	0.54	\$100	8 to 26 days	7.8 x 4.8 x 1.3 in
Plain Dark Chocolate Truffles, approx. 58 pieces	0.88	\$150	8 to 26 days	9.4 x 5.9 x 1.3 in
Flavored Truffles, approx. 13 pieces	0.18	\$50	8 to 26 days	4.8 x 3.3 x 1.3 in
Flavored Truffles, approx. 34 pieces	0.54	\$100	8 to 26 days	7.8 x 4.8 x 1.3 in
Fine Champagne Truffles, approx. 34 pieces	0.54	\$100	8 to 26 days	7.8 x 4.8 x 1.3 in

### PAGES 20-21 – TREATS TO MUNCH ON

Avelinas, approx. 36 pieces	0.24	\$30	8 to 54 days	6.9 x 3.9 x 0.5 in
Amandas, approx. 40 pieces	0.26	\$30	8 to 54 days	6.9 x 3.9 x 0.5 in
Orangettes, approx. 38 pieces	0.31	\$50	8 to 54 days	6.9 x 3.9 x 0.5 in
Orangettes Gift Box, approx. 15 pieces	0.11	\$27	8 to 54 days	3.2 x 2.6 x 1.3 in
Orangettes Gift Box, approx. 60 pieces	0.50	\$90	8 to 54 days	6.3 x 3.7 x 1.3 in
Twigs, 9 pieces	0.14	\$30	8 to 54 days	5.1 x 5.3 x 0.7 in
Hazlnut Spread	0.61	\$25	8 to 200 days	2.7 x 3.1 in

### PAGES 22-23 – FAVORS

Expert Square Case per unite, sold by 200 pieces	0.22	\$300	8 to 200 days	1.4 x 1.4 x 0.2 in
Expert Square Case, 20 pieces	0.22	\$30	8 to 200 days	2.9 x 2.9 x 1.1 in
Unhinged Square Case, 1 piece	0.02	\$5	8 to 88 days	1.5 x 1.4 x 0.4 in
Unhinged Squares Case, 3 pieces	0.05	\$15	8 to 88 days	3.9 x 1.3 x 0.5 in
Choco Sticks, Praliné, 6 pieces	0.12	\$15	8 to 54 days	1.5 x 3.5 x 1.1 in
Amuse Barre Milk, 1 piece	0.11	\$10	8 to 90 days	4.9 x 1.2 x 0.9 in
Amuse Barre Dark, 1 piece	0.11	\$10	8 to 90 days	4.9 x 1.2 x 0.9 in
Ganache Gift Box, 2 pieces	0.02	\$10	8 to 26 days	2.6 x 1.6 x 0.9 in
Pralinés Gift Box, 2 pieces	0.03	\$10	8 to 54 days	2.6 x 1.6 x 0.9 in
Plain Dark Chocolate Truffles, 2 pieces	0.02	\$10	8 to 26 days	2.6 x 1.6 x 0.9 in

	Net weight (lb.)	Price in US \$ (sales tax not included)	Shelf life	Dimensions (in.)
<b>PAGES 24-25 – CHOCOLATE BARS</b>				
Tapage Noisettes	0.21	\$20	8 to 88 days	3.7 x 7.0 x 0.8 in
Passion Vibrante	0.21	\$20	8 to 88 days	3.7 x 7.0 x 0.8 in
Pécan Blondinet	0.21	\$20	8 to 88 days	3.7 x 7.0 x 0.8 in
Cavale Fruits Secs	0.22	\$20	8 to 88 days	3.7 x 7.0 x 0.8 in
Noisettes Démentes	0.24	\$20	8 to 88 days	3.7 x 7.0 x 0.8 in
Blanc Frissonnant	0.17	\$20	8 to 88 days	3.7 x 7.0 x 0.8 in
Lait Musclé 40%	0.17	\$15	8 to 88 days	2.7 x 6.3 x 0.4 in
Noir Equilibré 66%	0.17	\$15	8 to 88 days	2.7 x 6.3 x 0.4 in
Noir Robuste 85%	0.17	\$15	8 to 88 days	2.7 x 6.3 x 0.4 in
Madagascar Tonique 64%	0.17	\$15	8 to 88 days	2.7 x 6.3 x 0.4 in
Pérou Eclatant ORGANIC 70%	0.17	\$15	8 to 88 days	2.7 x 6.3 x 0.4 in
Venezuela Envoûtant 100%	0.17	\$15	8 to 88 days	2.7 x 6.3 x 0.4 in
<b>PAGES 26-29 – EXCEPTIONAL GIFT</b>				
BOURSE HATBOX	0.15	\$77	8 to 26 days	5.1 x 5.1 x 3.6 in
GRENELLE HATBOX	0.48	\$117	8 to 26 days	10 x 10 x 10 in
BIR-HAKEIM HATBOX	0.53	\$174	8 to 26 days	10 x 10 x 10 in
CARROUSEL HATBOX	1.30	\$262	8 to 26 days	10.4 x 10.4 x 5.6 in
ALMA HATBOX	1.40	\$305	8 to 26 days	6.1 x 6.1x 6.1 in
MIRABEAU HATBOX	2.1	\$337	8 to 26 days	6.1 x 6.1x 6.1 in
SOLFERINO HATBOX	2.15	\$465	8 to 26 days	13.7 x 10.7 x 4.8 in
MADISON HATBOX	2.70	\$535	8 to 26 days	13.7 x 10.7 x 4.8 in
ROYAL HATBOX	2.80	\$605	8 to 26 days	18.1 x 18.1 x 6.6 in
NOTRE-DAME HATBOX	3.64	\$660	8 to 26 days	18.1 x 18.1 x 6.6 in
ROCKFELLER HATBOX	6.38	\$1,050	8 to 26 days	18.1 x 18.1 x 6.6 in
<b>PAGES 30-31 – PASTRIES DELIGHT</b>				
Macaron Gift Box, 2 pieces	0.07	\$10	2 days upon purchase	2.8 x 2.8 x 1.6 in
Macaron Gift Box, 6 pieces	0.23	\$30	2 days upon purchase	4.3 x 3.9 x 1.6 in
Macaron Gift Box, 12 pieces	0.47	\$55	2 days upon purchase	6.3 x 4.7 x 1.6 in
Macaron Gift Box, 24 pieces	0.95	\$90	2 days upon purchase	8.3 x 7.0 x 1.6 in
<b>PAGES 32-33 – THE CHOCOLATE TOUCH</b>				
Éclair (Chocolate, Caramel, Coffee, Pistachio)	0.19	\$10.50	1 day upon purchase	
1 pers Mousse cake Délice	0.14	\$10.50	1 day upon purchase	
1 pers Mousse cake Salvador	0.21	\$10.50	1 day upon purchase	
1 pers Mousse cake Traviata	0.18	\$10.50	1 day upon purchase	
1 pers Mousse cake Praliné	0.2	\$10.50	1 day upon purchase	
6 pers Mousse cake Délice	0.83	\$60	1 day upon purchase	
6 pers Mousse cake Salvador	1.2	\$60	1 day upon purchase	
6 pers Mousse cake Traviata	1.1	\$60	1 day upon purchase	
6 pers Mousse cake Praliné	0.88	\$60	1 day upon purchase	
Bidon of hot chocolate 8 servings	2.5 liters	\$95	6 days upon purchase	
<b>PAGES 34-35 – LA MAISON CAKE</b>				
Lemon Cake	1.08	\$40	5 days upon purchase	
Pleyel Cake	0.95	\$40	3 days upon purchase	

*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.*

### I. Applicability of General Sales Conditions

1.1. 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.

1.2. 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

2.1. Orders may be placed:

By telephone:

– Corporate offices: 718-391-9372

– By email at :

Corporatesales.ny@lamaisonduchocolat.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 and hatboxes, 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 47<sup>th</sup> street, suite 190

Long Island City, NY 11101

Email: client@lamaisonduchocolat.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@lamaisonduchocolat.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@lamaisonduchocolat.com

Tel.: 1-718-361-9372

LAMAISONDUCHOCOLAT.COM/US\_EN

#lamaisonduchocolat



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



Delivery zones: USA,  
Canada, France, Europe,  
Hong Kong and Japan.



Messenger delivery.  
Manhattan, Queens  
and Brooklyn only.



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



Our catalogue  
is eco-friendly.

## OUR BOUTIQUES

### MADISON AVENUE

1018 Madison Avenue – New York, NY 10075  
1-212-744-7117

### THE SHOPS AT COLUMBUS CIRCLE

10 Columbus Circle – New York, NY 10019  
1-718-215-7058

### ROCKEFELLER CENTER

30 Rockefeller Center (49<sup>th</sup> St) – New York, NY 10020  
1-212-265-9404

### PENN STATION

Moynihan train hall  
421 8<sup>th</sup> avenue – New York, 10001  
1-212-265-9402