

Gourmet Brussels

Itinéraires on the Paths of History

On demand and tailor made

Prices are all included

We are not subject to the VAT

According availability of our partners

Our Association

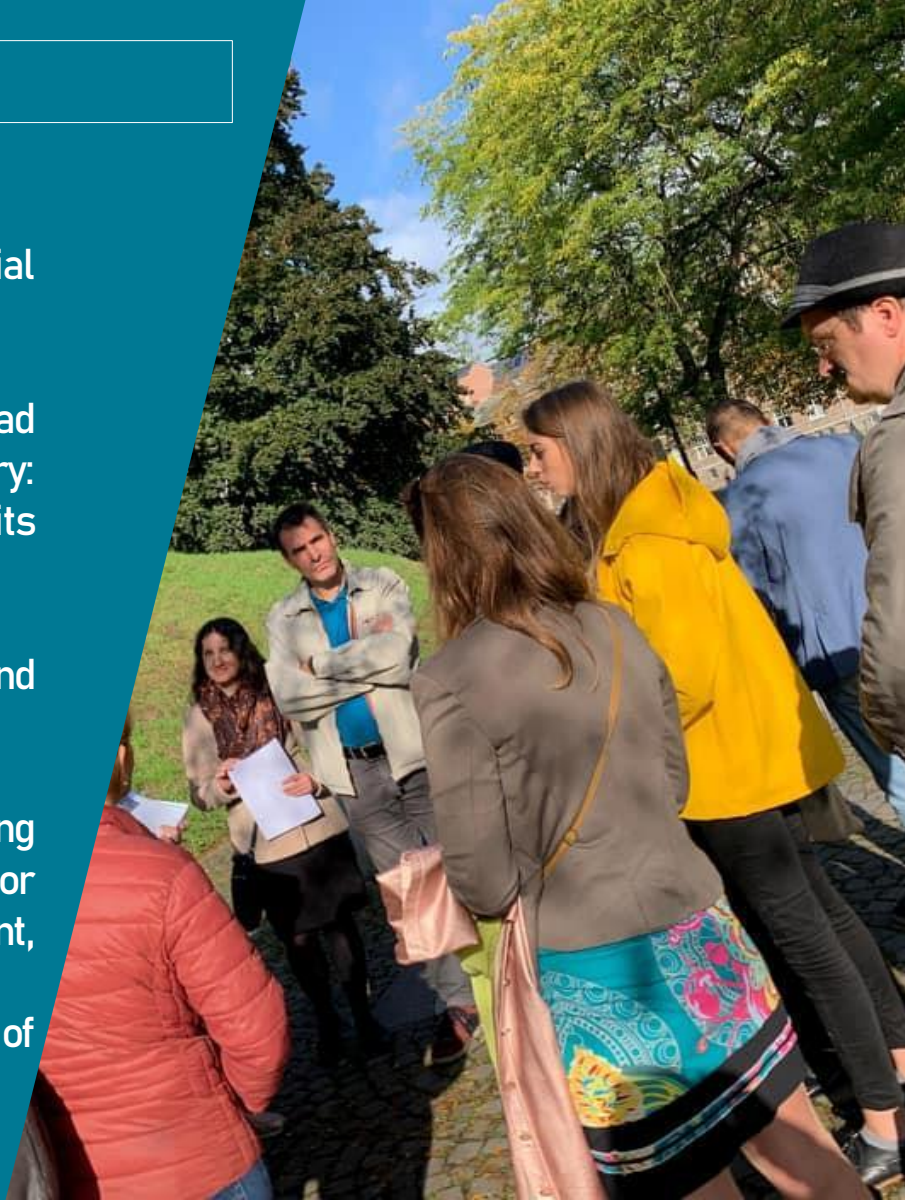
LIVE ART AS AN “ART DE VIVRE”

Since 1986, we have developed our expertise in a very special field: cultural tourism.

Our initial ambition is to live art as an « art de vivre », to lead participants by their hand on our trips and tell them a story: the story of a place, its population, its architecture and its culture in the broadest sense.

Our team of professionals works on demand, adapting and creating tours and tailor-made programs.

Cultural tourism, special events and incentives, marketing and communication to be integrated in your seminar or congress: from the guided tour to your cultural event, Itinéraires answers promptly in (almost) every language. Each proposal is adaptable to your wishes and the reality of your timing and objective.



Food Tour: Chocolate, beer and waffle

Gluttony has always been part of Brussels' reputation abroad. During Breughel's fairs, the "Joyeuses Entrées", the sumptuous banquets of the Belle Époque or simply today in a restaurant seduced by its setting and its menu, visitors have always recognized in the people of Brussels "an art of eating well". An itinerary that brings gourmets together for a sensual, artistic and economic history. Discover the history of gastronomy in Brussels and treat yourself to a moment of pleasure... deliciously shared.

Practical information

Duration: 3 to 4 hours

Guided tour with our cultural guides

Tasting of a praline during the tour

Tasting of a Liège/Brussels waffle (half and half) during the tour

Seated tasting of a beer p.p.



Lunch / Dine Around

We suggest that you immerse yourself in some of these very typical Brussels locations for an aperitif beer and charcuterie starter, a meal and a dessert. A guided walk that offers a unique opportunity to discover or rediscover the typical delicacies of our regions and to discover, accompanied by one of our guides, the history of these places...

Practical Info

Duration: 4 hours

3-course lunch in 3 different establishments:

Beer, cheese and cold cuts starter

Traditional Belgian dish + 2 drinks in a typical restaurant

Dessert and drink in a tavern in the historical centre



Suggestion: Visit to Chocostory + Chocolate Creation Workshop

Follow the guide on a historical and geographical discovery of the origins of chocolate as you explore the Chocostory Museum's collection: plunge into the world of cocoa and chocolate, walk through a Mayan temple and follow Belgium's "black gold" right up to the present day. Chocolate will hold no more secrets for you! If you want to get your hands dirty, get ready for a chocolate creation workshop at Chocostory: an hour of creating bars, mendiants and lollipops to awaken your sweet tooth!

Practical information

Duration of visit + workshop: 2 hours



Suggestion: Exclusive Chocolate Creation Workshop at Neuhaus

To get your hands dirty, get ready for a chocolate creation workshop at Neuhaus: an hour creating tablets, “Langues de chat” and decorating pralines from the very inventor of the praline in 1912: Jean Neuhaus!

Practical information

Workshop duration: 1 hour

Exclusive workshop for a maximum of 8 people. Can be organized as a rotating system for larger groups.



Suggestion: Commented beer tasting

"It smells like beer, from London to Berlin" sang the great Jacques Brel, and Brussels has always held its liquid gold reputation dear! Much more than just a drink, beer has historical, cultural and social links with the city of Brussels, its surroundings and its people. Discover the technical aspects, the range of flavours and the different types of beer, accompanied by an expert zythologist.

Practical information

Tasting of 3 to 4 tasting glasses of beer
Accompanied by cheese and charcuterie



Suggestion : Workshop Beers/Chocolates

Beer and chocolate share some common traits that are found in the fine beers of Belgian craft breweries. Both are made from fermented ingredients, and their bitterness, acidity and length on the palate characterize their best productions. Accompanied by a zythologist, we invite you to taste the best combinations of beer and chocolate, with a touch of subtlety and discovery.

How it works:

Tasting of 3 to 4 beers and 7 to 8 chocolates



Prices (per person, all included)

	Food Tour	Lunch Around		Visit and Workshop at Chocostory	Chocolate Workshop at Neuhaus	Commented beer tasting	Workshop Beers/Chocolates
The price includes	Guide(s) max 4h, one praline, one waffle and one beer p.p., our services	Guide(s) max 4h, the Lunch Around, our services		Extra guide time(s), tickets and visit to Chocostory, workshop at Chocostory, our services	Extra hour(s) of the guide(s), workshop at Neuhaus, our services	Extra hour(s) of the guide(s), zythologist, beer tasting + cheese and cold cuts, our services	Extra hour(s) of the guide(s), zythologist, beer and chocolate workshop, our services
5 pax	76€ p.p.	150€p.p		+80€ p.p.	+95€ p.p.	+115€ p.p.	+125€ p.p.
8-15 pax	51€ p.p.	128p.p		+63€ p.p.	+89€ p.p.	+89€ p.p.	+98€ p.p.
16-25 pax	42€ p.p.	110€ p.p.		+59€ p.p.	On request	+52€ p.p.	+67€ p.p.
26-35 pax	40€ p.p.	115€ p.p.		+55€ p.p.	On request	+48€ p.p.	+65€ p.p.
36-50 pax	36€ p.p.	108€ p.p.		+54€ p.p.	On request	+46€ p.p.	+63€ p.p.
51-75 pax	35€ p.p.	109€ p.p.		+53€ p.p.	On request	+45€ p.p.	+63€ p.p.
76-100 pax	33€ p.p.	108€ p.p.		+52€ p.p.	On request	+45€ p.p.	+62€ p.p.
From 100 pax	On request	On request		On request	On request	On request	On request

ANY QUESTIONS?

*We work on demand: do you want to modify the offer?
Adapt it to your budget? Add more experiences?
We are always ready to listen!*

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