

The Chocolate Route
Thematic guided visits and Chocolate
workshops in Brussels
Itinéraires sur les Sentiers de
l'Histoire

On demand
Our prices are all inclusive
Not subject to 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.



The Chocolate Route

The Belgian chocolate label is well established. But to whom do we owe it? This itinerary will allow you to discover the great names of Belgian chocolate, whether they have made history or are still writing it. Discover the characteristics of each of our master chocolate makers, both in terms of their techniques and their specificities. You'll get a taste that will make your heart skip a beat for a particular master chocolatier!

Practical information

Duration of the visit: 2 hours

Tour of the historical heart of Brussels: history of the city and of chocolate.

Tasting of two chocolates (take away formula, not sitting) at two high-profile chocolate makers

End of the tour in the historical centre



The Chocolate Route + Visit at Chocostory

Follow the guide on a historical and geographical discovery of the origins of chocolate as you explore the Chocostory Museum's collection: dive into the world of cocoa and chocolate, walk through a Mayan temple where beans were consumed 5000 years ago, board the Cortes ship that brought cocoa beans to Europe; find out how chocolate was consumed at the French Court in the 17th century, then how it was shaped into "Praline" at the beginning of the 20th century in Belgium. Chocolate will no longer hold any secrets for you!

Practical Info

Guided tour of maximum 3 hours

With our cultural guides

Tour of the historic center with a link to the history of chocolate

Tasting of two chocolate pralines (to discover the difference between coating and filling)

Guided tour and admission to Chocostory



The Chocolate Route + Chocolate Workshop

To "get your hands dirty", get ready for a chocolate creation workshop at Chocostory: an hour's creation of tablets, mendiants and lollipops to awaken your gourmet soul of Belgian Black Gold!

Practical info

Guided tour from 4h

With our cultural guides

Tour of the historic heart of the company, with a link to the history of chocolate

Tasting of two chocolate pralines (to discover the difference between coating and filling)

Guided tour, entrance fees, backup guide(s) and chocolate workshop at Chocostory

Possibility of integrating a public workshop (max 11 people) or a private workshop (max 20 people/workshop)



The Chocolate Route + Exclusive Chocolate Workshop at Neuhaus

To "get your hands dirty", get ready for a chocolate creation workshop at Neuhaus: one hour creating tablets, cat's tongues and decorating pralines by the very inventor of the praline in 1912: Jean Neuhaus!

Practical info

3-hour guided tour

With our cultural guides

Tour of the historic heart of the city, with a link to the history of chocolate

Tasting of two chocolate pralines (to discover the difference between coating and filling)

Exclusive Chocolate Workshop for up to 8 people where you'll:

- discover the history of Neuhaus
- create your own made chocolate tablet
- decorate the creations of Neuhaus
- create 10 langues de chat each
- taste a delicious chocolate mousse



Price (per person, all included – according availability)

	Guided tour	Guided tour + Chocostory	Guided tour + Chocostory + Public Workshop	Guided tour + Chocostory + Private Workshop	Guided tour + Exclusive workshop at Neuhaus	Who killed Quetzalcoatl?
The price includes	Guide(s) max 2h + Tasting of 2 chocolates	Guide(s) max 3h + Tasting of 2 chocolates Visit and tickets to Chocostory	Guide(s) max 3h + Tasting of 2 chocolates Visit and tickets to Chocostory + public workshop	Guide(s) max 4h + Tasting of 2 chocolates Visit and tickets to Chocostory + private workshop	Guide(s) max 3h + Tasting of 2 chocolates + exclusive Workshop	Animation team (6) for max 4h, materials, 1 chocolate tasting, coordination, 1 final drink, entrance to Chocostory included, our services
2 - 4 pax	116€ p.p.	207€ p.p.	229€ p.p.	338€ p.p.	206€ p.p.	On demand
5 pax	62€ p.p.	102€ p.p.	119€ p.p.	142€ p.p.	132€ p.p.	850€ p.p.
8-15 pax	42€ p.p.	75€ p.p.	98€ p.p.	109€ p.p.	/	543€ p.p.
16-20 pax	34€ p.p.	61€ p.p.	/	83€ p.p.	/	289€ p.p.
21-40 pax	30€ p.p.	60€ p.p.	/	82€ p.p.	/	189€ p.p.
41-60 pax	26€ p.p.	55€ p.p.	/	72€ p.p.	/	146€ p.p.
From 61 pax	On demand	On demand	/	On demand	/	On demand

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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