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📍 Chocolaterie vandenbouhede



📱 Chocolaterie_vandenbouhede

www.chocolaterie-vandenbouhede.be



Our chocolates are at their best when eaten as fresh as possible.

Use within 5 weeks. Store in cool, dry and dark place.

Best between 12° and 15°. Do not store them in the fridge.

GRANAATAPPEL 🍷🍷🍷

Ruby • gelei
granaatappel
ganache
granaatappel
Ruby • jelly pome-
granate • pome-
granate ganache



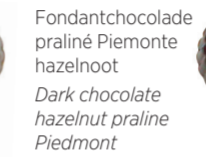
VLIERBLOESEM 🍷🍷🍷

Melkchocolade
vlierbloesem-
botercreme
Milk chocolate
butter cream
of elderflower



PRALINÉ MELK 🍷🍷🍷

Melkchocolade
praliné Piemonte
hazelnoot
Milk chocolate
hazelnut praline
Piedmont



PRALINÉ FONDANT 🍷🍷🍷

Fondantchocolade
praliné Piemonte
hazelnoot
Dark chocolate
hazelnut praline
Piedmont



BRILLE 🍷🍷🍷

Chocolade met
praliné • rice
krispies, in wit
melk of fondant
Chocolate with praline
rice krispies, in white
milk or fondant



ADVOCAAT • MARSEPEIN FONDANT
🍷🍷🍷🍷🍷

Fondantchocolade
marsepein
advocaat
Dark chocolate
marzipan • eggnog



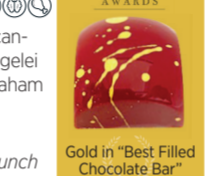
MOKKA 🍷🍷

Melkchocolade
koffieganache
Milk chocolate
coffee ganache



GANDA 🍷🍷🍷🍷

Praliné van pecan-
noten • mangogelei
krokante Gandaham
Pecan praline
mango jelly
Ganda ham crunch



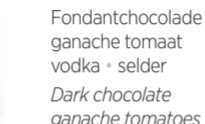
BLOEDAPPELSIEN 🍷🍷

Melkchocolade-
ganache • gelei
van bloedappelsien
Milk chocolate
ganache
blood orange jelly



FRAMBOOS 🍷🍷🍷

Fondantchocolade
ganache
van framboos
hazelnootpraliné
Dark chocolate
raspberry ganache
hazelnut praline



BLOODY MARY 🍷🍷🍷🍷

Fondantchocolade
ganache tomaat
vodka • selder
Dark chocolate
ganache tomatoes
vodka • celeri



KARAMEL MALDON 🍷🍷

Fondantchocolade
karamelganache
maldonzout
Dark chocolate
ganache caramel
maldonsalt



AARDBEI-BALSAMICO
🍷🍷

Melkchocolade-
Ganache Aardbei &
Munt - Balsamico
Milkchocolate -
Ganache Strawberry
and Mint - Balsamico



GESTREKEN MASTEL 🍷🍷

M Karamel Ganache
met kaneel (mastel:
typische Gentsch
broodje met kaneel)
M Ganache Caramel
and Cinnamon
(mastel: typical Bun with cinnamon)



WASABI 🍷🍷🍷🍷

Melkchocolade
limoenganache
marsepein • wasabi
Milk chocolate
lime ganache
marzipan • wasabi



WALNOOT FONDANT 🍷🍷🍷

Fondantchocolade
ganache
van walnoot
Dark chocolate
walnut ganache



PRALINÉ WIT 🍷🍷🍷

Witte chocolade
praliné Piemonte
hazelnoot
White chocolate
hazelnut praline
Piedmont



YUZU GEMBER 🍷🍷

Fondantchocolade
ganache van yuzu
bittere ganache
gember
Dark chocolate
yuzu ganache
ginger ganache



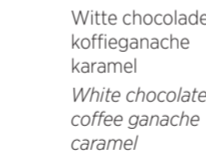
LAVENDEL 🍷🍷🍷🍷

Fondantchocolade
lavendelganache
marsepein
Dark chocolate
lavender ganache
marzipan



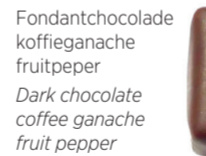
MARSEPEIN PISTACHE KALAMANSI
🍷🍷🍷

Melkchocolade
marsepein
pistache kalamansi
Milk chocolate
marzipan
pistachio kalamansi



MOKKA KARAMEL 🍷🍷

Witte chocolade
koffieganache
karamel
White chocolate
coffee ganache
caramel



MOKKA & PEPPER 🍷🍷

Fondantchocolade
koffieganache
fruitpeper
Dark chocolate
coffee ganache
fruit pepper



MARSEPEIN PRALINÉ 🍷🍷🍷

Marsepein
hazelnootpraliné
Marzipan
hazelnut praline



GEMBER 🍷🍷

Fondantchocolade
ganache
van gember
Dark chocolate
ginger ganache



ORANGE 🍷🍷

Melkchocolade
sinaasganache
karamel
Milkchocolate
caramel
ganache orange



SKULL 🍷🍷

Fondantchocolade
rode biet
honing
Dark chocolate
beetroot
honey



STOVERIJ 🍷🍷🍷🍷

Ganache met een
zachte smaak van
Stoofvleessaus
Ganache with
a soft taste of
beef stew



HEART 🍷🍷

Fondantchocolade
- bergamot- vanille
Madagascar
Dark chocolate -
bergamot - vanilla
Madagascar



VANDENBOUHEDÉ
CHOCOLATERIE SINDS 1960

“Creative, innovative & groundbreaking”
Gault & Millau

In centrum Gent, in de schaduw van de 3 torens, maken Stijn en Janique Vandenhoudede in hun open atelier samen de lekkerste smaakcreaties in een chocoladejasje. Van de klassieke praliné-pralines tot meer verrassende combinaties. Bij ons wordt alles op ambachtelijke wijze gemaakt met de beste grondstoffen en echte Belgische Callebautchocolade.

Deze flyer geeft een overzicht van ons vaste assortiment. Hou ook onze website, Facebook en Instagram in het oog voor de recentste en seizoensgebonden creaties.

Silver in "Chocolate Masters Benelux 2024"



Bronze in "Chocolate Personality of 2023"

In the heart of Ghent, nearby the three iconic towers, you can find Chocolaterie Vandenhoudede. In their open workshop, Stijn and Janique Vandenhoudede create the most delicious and exciting chocolate flavour combinations. From classic chocolates to more surprising combinations. Here, everything is handmade in a traditional way with the best raw materials using real Belgian Callebaut chocolate.

This flyer gives an overview of our fixed assortment. Keep an eye on our site, Facebook and Instagram page for our most recent and seasonal creations.

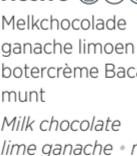
PASSIE Fondantchocolade ganache passie karamel
Dark chocolate passion fruit ganache caramel



FEUILLETINE Witte chocolade praliné van Piemonte hazelnoot feuilletine
White chocolate Piedmont hazelnut praline • crispie cookies



KALAMANSI Rubychocolade ganache Kalamansi gelei bergamot
Ruby chocolate kalamansi ganache bergamot jelly



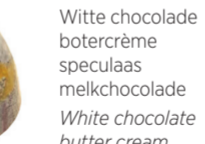
MOJITO Melkchocolade ganache limoen botercrème Bacardi munt
Milk chocolate lime ganache • mint butter cream Bacardi



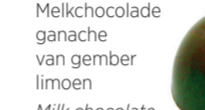
PISTACHE Witte chocolade ganache pistache
White chocolate pistachio ganache



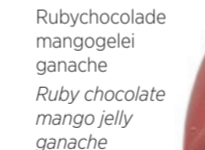
TIERENTEYN Fondantchocolade marsepein • framboos Tierenteynmosterd
Dark chocolate marzipan • raspberry Tierenteynmustard



COCO Fondantchocolade botercrème rum coco karamel ganache
Dark chocolate butter cream rum caramel coconut • ganache



SPECULAAS Witte chocolade botercrème speculaas melkchocolade
White chocolate butter cream spiced biscuit • milk chocolat



LIMOEN + GEMBER Melkchocolade ganache van gember limoen
Milk chocolate ginger ganache lime ganache



RUBY + MANGO Rubychocolade mangogelei ganache
Ruby chocolate mango jelly ganache



YUZU Fondantchocolade ganache van yuzu
Dark chocolate yuzu ganache



BITTERE GANACHE 70% cacao
70% cacao



PAARDEKOP MELK Melkchocolade praliné van Piemonte hazelnoot bresilienne
Milk chocolate praline of Piedmont hazelnuts bresilienne



PAARDEKOP FONDANT Fondantchocolade praliné van Piemonte hazelnoot bresilienne
Dark chocolate praline of Piedmont hazelnuts bresilienne



NEUSKE Fondantchocolade violet
Dark chocolate violet



BAILEYS Melkchocolade ganache Baileys
Milk chocolate Baileys ganache



MANGO + CHILI Melkchocolade ganache gelei van mango + chili
Milk chocolate ganache mango jelly chili



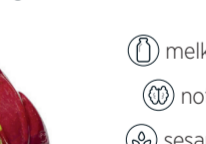
ITALIAN Fondantchocolade Amaretto • koffie
Dark chocolate Amaretto • coffee



BANAAN Fondantchocolade ganache banaan
Dark chocolate banana ganache



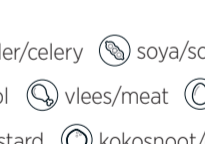
VANILLE FONDANT Fondantchocolade crème vanille
Dark chocolate vanilla cream



VEGAN PASSION Fondantchocolade mango + passie
Dark chocolate mango • passion fruit



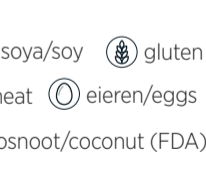
VEGAN ROSES Fondantchocolade vegan melk ganache rozen gel van rozen
Dark chocolate vegan milk chocolate roses ganache - jelly roses



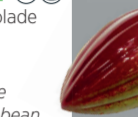
CABOSSE Fondantchocolade volledige cacaovrucht
Dark chocolate Pulp of cocoa bean



STRAWBERRY FIELDS Fondantchocolade basilicum aardbei
Dark chocolate strawberry • basil



BELGIUM CHOCOLATE AWARDS



Silver in "Best praline"

Allergenen gebaseerd op de Europese allergenenwetgeving. Allergische reacties op andere producten steeds mogelijk. We proberen contaminatie zo veel mogelijk te vermijden, toch kunnen onze producten sporen bevatten van van noten, gluten, melk, soya, selder, mosterd, eieren, sesam, kokosnoot of alcohol. We based our allergen info on the 14 European recognized allergens. Allergic reaction to other ingredients is always possible. We try to avoid contamination. However there could always be traces of nuts, soya, gluten, milk, soy, celery, mustard, eggs, sesame, coconut or alcohol.

- melk /milk (incl lactose)
- selder/celery
- soya/soy
- gluten
- noten/nuts
- alcohol/alcohol
- vlees/meat
- eieren/eggs
- sesam/sesame
- mosterd/mustard
- kokosnoot/coconut (FDA)