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@Chocolaterievandenbouhede

Raadpleeg onze website voor de recentste informatie over allergenen in de pralines.
Use within 6-8 weeks. Store in cool, dry and dark place. Do not store in the fridge.

GRANAATAPPEL

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



VLIERBLOESEM

Melkchocolade
vlierbloesem-
botercrème
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



BRAILLE

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



MOKKA & PEPPER

Fondantchocolade
koffieganache
fruitpeper
Dark chocolate
coffee ganache
fruit pepper



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



WASABI

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



WALNOOT FONDANT

Fondantchocolade
ganache
van walnoot
Dark chocolate
walnut ganache



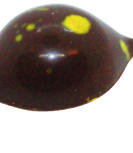
PRALINÉ WIT

Witte chocolade
praliné Piemonte
hazelnoot
White chocolate
hazelnut praline
Piedmont



YUZU

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



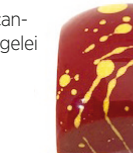
MOKKA KARAMEL

Witte chocolade
koffieganache
karamel
White chocolate
coffee ganache
caramel



GANDA

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



MARSEPEIN PRALINÉ

Melkchocolade
marsepein
hazelnootpraliné
Milk chocolate
marzipan
hazelnut praline



GEMBER

Fondantchocolade
ganache
van gember
Dark chocolate
ginger ganache



ORANGE

Melkchocolade
sinaasganache
karamel
Milk chocolate
caramel
ganache orange



SKULL

Fondantchocolade
rode biet
honing
Dark chocolate
beetroot
honey



VANDENBOUHED
CHOCOLATERIE SINDS 1960

In centrum Gent, in de schaduw van de 3 torens, maken Stijn en Janique Vandenbrouhede in hun open atelier samen de lekkerste smaakcreaties in een chocoladejasje. Van de klassieke pralinépralines 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.



In the heart of Ghent, nearby the 3 iconic towers, you can find Chocolaterie Vandenbrouhede. In their open workshop, Stijn and Janique Vandenbrouhede 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



BANAAN

Fondantchocolade
ganache banaan
*Dark chocolate
banana
ganache*



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 bisquit • 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 • knettersuiker
*Dark chocolate
violet • crackling
sugar*



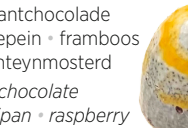
BAILEYS

Melkchocolade
ganache Baileys
*Milk chocolate
Baileys ganache*



MANGO • CHILI

Melkchocolade
ganache
gelei van
mango • chili
*Milk chocolate
ganache mango jelly
chili*



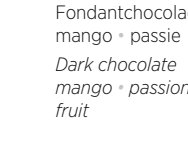
ITALIAN

Fondantchocolade
Amaretto • koffie
*Dark chocolate
Amaretto • coffee*



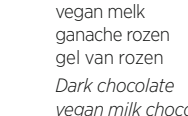
TIERENTEYN

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



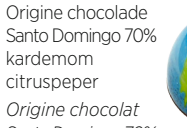
VANILLE FONDANT

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*



PLANET VEGAN

Origine chocolade
Santo Domingo 70%
kardemom
citruspeper
*Origine chocolat
Santo Domingo 70%
cardemom • citrus pepper*



STRAWBERRY FIELDS

Fondant-
chocolade
basilicum
aardbei
*Dark chocolate
strawberry • basil*

