

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)

GRANAATAPPEL

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



DUBAI

Pistache kadaif
melk chocolade
Pistachio kadaif
milk chocolate



WASABI

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



WALNOOT FONDANT

Fondantchocolade
ganache
van walnoot
Dark chocolate
walnut ganache



PRALINÉ MELK

Melkchocolade
praliné Piemonte
hazelnoot
Milk chocolate
hazelnut praline
Piedmont



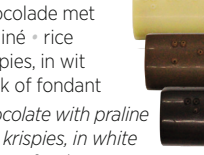
PRALINÉ WIT

Witte chocolade
praliné Piemonte
hazelnoot
White chocolate
hazelnut praline
Piedmont



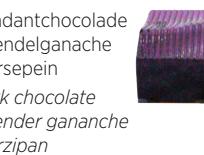
PRALINÉ FONDANT

Fondantchocolade
praliné Piemonte
hazelnoot
Dark chocolate
hazelnut praline
Piedmont



YUZU GEMBER

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



BRILLE

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



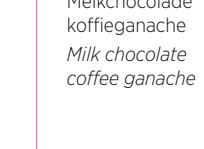
LAVENDEL

Fondantchocolade
lavendelganache
marsepein
Dark chocolate
lavender ganache
marzipan



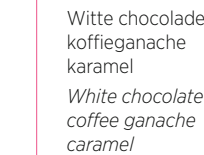
ADVOCAAT * MARSEPEIN FONDANT

Fondantchocolade
marsepein
advocaat
Dark chocolate
marzipan * eggnog



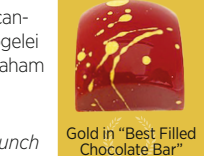
MARSEPEIN PISTACHE KALAMANSI

Melkchocolade
marsepein
pistache kalamansi
Milk chocolate
marzipan
pistachio kalamansi



MOKKA

Melkchocolade
koffieganache
Milk chocolate
coffee ganache



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



MOKKA & PEPPER

Fondantchocolade
koffieganache
fruitpeper
Dark chocolate
coffee ganache
fruit pepper



BLOEDAPPELSIEN

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



MARSEPEIN PRALINÉ

Marsepein
hazelnootpraliné
Marzipan
hazelnut praline



FRAMBOOS

Fondantchocolade
ganache
van framboos
hazelnootpraliné
Dark chocolate
raspberry ganache
hazelnut praline



VAN GOGH

Melk chocolade
ganache van yuzu
Zonnebloem praliné
Milkchocolate
yuzu ganache
Sunflower praline



BLOODY MARY

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



ORANGE

Melkchocolade
sinaasganache
karamel
Milkchocolate
caramel
ganache orange



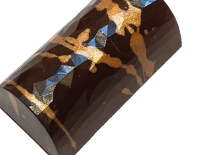
KARAMEL MALDON

Fondantchocolade
karamelganache
maldonzout
Dark chocolate
ganache caramel
maldonsalt



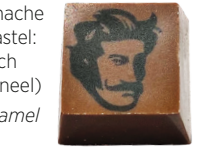
SKULL

Fondantchocolade
rode biet
honing
Dark chocolate
beetroot
honey



AARDBEI-BALSAMICO

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



STOVERIJ

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



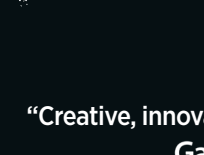
GESTREKEN MASTEL

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



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"

WORLD CHOCOLATE MASTERS



BELGIUM CHOCOLATE AWARDS
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.

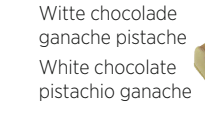
PASSIE (🌱, 🌱, 🌱)

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



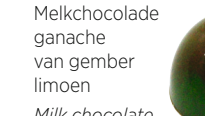
PISTACHE (🌱, 🌱, 🌱)

Witte chocolade ganache pistache
White chocolate pistachio ganache



COCO (🌱, 🌱, 🌱)

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



LIMOEN + GEMBER (🌱, 🌱)

Melkchocolade ganache van gember limoen
Milk chocolate ginger ganache lime ganache



YUZU (🌱, 🌱)

Fondantchocolade ganache van yuzu
Dark chocolate yuzu ganache



PAARDEKOP MELK (🌱, 🌱, 🌱)

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



NEUSKE (🌱, 🌱)

Fondantchocolade violet
Dark chocolate violet



MANGO + CHILI (🌱, 🌱)

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



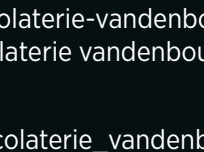
BANAAN (🌱, 🌱)

Fondantchocolade ganache banaan
Dark chocolate banana ganache



VEGAN PASSION (🌱, 🌱)

Fondantchocolade mango + passie
Dark chocolate mango + passion fruit



CABOSSE (🌱, 🌱)

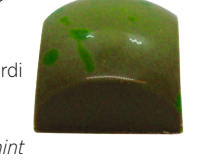
Fondantchocolade volledige cacao vrucht
Dark chocolate Pulp of cocoa bean



Silver in "Best praline"

KALAMANSI (🌱, 🌱)

Rubychocolade ganache Kalamansi gelei bergamot
Ruby chocolate kalamansi ganache bergamot jelly



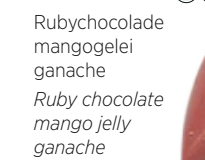
MOJITO (🌱, 🌱)

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



TIERENTEYN (🌱, 🌱, 🌱)

Fondantchocolade marsepein + framboos Tierenteynmosterd
Dark chocolate marzipan + raspberry Tierenteynmustard



SPECULAAS (🌱, 🌱)

Witte chocolade botercrème speculaas
White chocolate butter cream spiced bisquit + milk chocolat



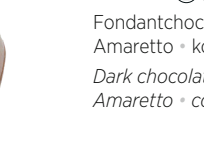
RUBY + MANGO (🌱, 🌱)

Rubychocolade mangogelei ganache
Ruby chocolate mango jelly ganache



BITTERE GANACHE (🌱, 🌱)

70% cacao
70% cacao



PAARDEKOP FONDANT (🌱, 🌱, 🌱)

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



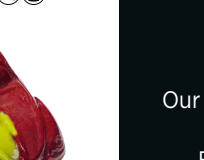
BAILEYS (🌱, 🌱)

Melkchocolade ganache Baileys
Milk chocolate Baileys ganache



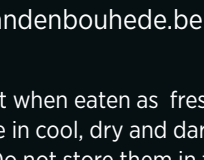
ITALIAN (🌱, 🌱)

Fondantchocolade Amaretto + koffie
Dark chocolate Amaretto + coffee



BANAAN (🌱, 🌱)

Fondantchocolade crème vanille
Dark chocolate vanilla cream



VEGAN ROSES (🌱, 🌱)

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

STRAWBERRY FIELDS (🌱, 🌱)

Fondantchocolade basilicum aardbei
Dark chocolate strawberry + basil

BELGIUM CHOCOLATE AWARDS

Silver in "Best praline"

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✉ info@chocolaterie-vandenhoudede.be

📌 Chocolaterie vandenhoudede



📱 Chocolaterie_vandenhoudede

www.chocolaterie-vandenhoudede.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.