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PROBABLY THE BEST BELGIAN CHOCOLATES IN THE WORLD  
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All of our fillings  
are freshly made  
in house

# Chocolaterie Hermes

## Delicious Belgian pralines

With its 'Hermes' and 'de Granvelle' brands, Chocolaterie Hermes wishes to continue the tradition of quality and craftsmanship in premium chocolate which has been the hallmark of our workshop since 1958. Our chocolatiers use only the very best natural ingredients to produce our enrobed and moulded filled chocolates. All of our fillings (caramel, praliné, ganache, crème etc.) are freshly made in house. This is the only way to guarantee the very best pralines.

We combine this high end craftsmanship with a production capacity that also can deliver large orders.



## de Granvelle

Pralines of noble quality. Chocolates prepared with masterful craftsmanship. That's what de Granvelle stands for, as the quality and craftsmanship are clear from the taste alone. De Granvelle pralines taste just as delicious as they did 200 years ago, when Baron de Granvelle was renowned for his superb banquets with wonderful chocolate desserts. The recipes were lost during the turbulent times which followed, until master chocolatier Vanden Berghe obtained them in the middle of the last century. He started working with the original recipes once again, allowing new generations of chocolate lovers to enjoy the aristocratic luxury of times gone by. Our chocolatiers use only the very best natural ingredients to produce our premium filled chocolates.





DE GRANVELLE®  
– BELGIAN CHOCOLATIER –

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