





DISCOVER LE BELGE & EXPERIENCE PURE LUXURY...



At Le Belge, it all begins with the chocolate. Le Belge Chocolatier, a name that evokes a rich history of excellence, combining tradition with modern creativity, to set the standard in gourmet chocolate making. Handcrafted in the heart of Napa Valley our chocolates are an artful blend of European tradition, fine Belgian chocolate and the freshest ingredients from around the world. Remarkably rich and uniquely complex, our chocolates are truly the ultimate in pure luxury.

TRUFFLE COLLECTION

Sleek elegance defines our Studio 761 truffle collection. Brilliantly crafted with an artistic blend of pure Belgian chocolate and the latest flavor trends, this select line of truffles is both distinctive and exceptional.

*From West Coast facility



No. 1 Red Velvet Cake

Milk Chocolate



No. 2 Hazelnut Espresso

Milk Chocolate



Balsamic



White Chocolate



Coconut Dark Chocolate



Pistachio White Chocolate

No.5



No.6 Caramel Sea Salt

Dark Chocolate

*From East Coast facility



No. 7 Tiramisu Milk Chocolate



No.8 Citron Dark Chocolate



No.9 Vanilla Cream Milk Chocolate



No.10 Hazelnut Orange Peel Milk Chocolate



No.11 Raspberry Pomegranate Dark Chocolate



No.12 Buttered Sea Salt Dark Chocolate



STUDIO 761

Pure indulgent fillings in the latest flavor trends are molded into our handcrafted cacao truffles and make for an exquisite pairing with today's popular wine selections.





SUBLIME TRUFFLE COLLECTION

An exquisite selection of innovative truffles handcrafted to perfection using the finest Belgian chocolate and the purest ingredients. A heavenly chocolate experience that can only be described as...Sublime.



La Courrone de la Mer

Sea Salt blended into a rich dark chocolate ganache covered in dark chocolate.



Citron Vert

Keylime infused ganache covered in white chocolate.



Cappuccino Carre

Cacao nibs enveloped between layers of vanilla infused dark and hazelnut ganaches.



Fruit de Passion

Passion Fruit infused ganache covered in white chocolate.



Fleur de Lis

Chai Tea ganache enrobed in milk chocolate.



Hazelnut Caramel

A layer of creamy milk chocolate praline over espresso infused caramel.



Le Belge Signature

Dark ganache blended with madagascar vanilla covered in dark chocolate.



Hazelnut Praline

Creamy milk chocolate hazelnut praline layered over cinnamon infused ganache.



Le Coeur d'Amour

Raspberry gelate layered over vanilla infused dark ganache in dark chocolate.







TRADITIONAL TRUFFLE COLLECTION



Swirl

Dark with

Caramel Sea Salt



Crown
Dark with
Dark Chocolate Ganache



Snail

Dark with

Cognac Ganache



Snail
Milk with
Cognac Ganache



Envelope

Dark with

French Vanilla Ganache



Envelope
Milk with
Trench Vanilla Ganache



Heart Dark with Jamaica Rum



Heart Milk with Jamaica Rum

French Vanilla Ganache

Jamaica Rum

Jama





SIGNATURE TRUFFLE COLLECTION



Coconut

Milk with

Coconut Ganache



Hazelnut Crepe
Milk with
Hazelnut Filling



Caramel Pecan

Dark Caramel

with Pecan Filling



Espresso

Dark with

Coffee Ganache

SIGNATURE SELECT



Peanut Butter
Milk with
Peanut Butter Filling



Caramel

Milk with

Caramel Filling



Lemon Blueberry

Dark with Lemon

Blueberry Ganache



Blood Orange Dark with Blood Orange Filling

SOLAIRE TRUFFLE COLLECTION

A truffle collection that offers a pleasing relaxed contemporary style both delighting and inspiring the pallet. Each flavor profile has been carefully curated and structured to showcase the regional ingredients of Napa Valley.



Drift
Dark with
Raspberry Ganache



Cane
Milk Caramel
with Hazelnut and Crepe



Grove

Dark with

Fig Ganache



Taille

Milk with Cappuccino

Tiramisu Ganache



Opulent

Dark with

Vanilla Bean



Vina Milk with Sea Salt







CHOCOLATE THINS

Our pure Belgian chocolate thins are divinely delicate with a rich smooth creamy finish. The perfect indulgence in Milk or Dark chocolate.

Size: 1.25"

Available Options:

Prestige (Foil wrapped)
Marquis (Sleeve wrapped)





GRAND CHOCOLATE THINS

Our pure Belgian chocolate thins are a delicate treat with a rich, smooth, creamy finish. The perfect indulgence in Milk, Dark, or Dark Sea Salt.





GRAND CRU

Le Belge Chocolatier presents a selection of our Grand Cru Contour 30z Chocolate bars offered in an assortment of five distinctive handcrafted flavor profiles. Each unique flavor has been carefully curated and is inspired by the inventive approach to cuisine that the Napa region is known for. Available individually or in our Deluxe Tasting Set featuring a library style box with raised seal design, metallic accents and a topographical map of Napa.

30z. Flavors Include:

30z Cartoner 54% Dark Chocolate Spicy Honeycomb

30z Cartoner 64% Dark Chocolate Lavender Basil & Black Currant

30z Cartoner 64% Dark Chocolate Raspberry & Hibiscus

30z Cartoner 32% Milk Chocolate Almond & Fennel

30z Cartoner 32% Milk Chocolate

5pc Tasting Set - Library Box containing one each of all five 3oz bar flavors

5pc Tasting Set - Containing one each of all five 3oz bar flavors.











DARK CHOCOLATE SPICY HONEYCOMB

Rich Dark Belgian chocolate pairs with pure honeycomb and chipotle pepper for a sweet Spicy combination. The warm subtle undertones of the honeycomb contrast nicely against the bold spiciness of chipotle pepper while providing a pleasing crunchy texture.

DARK CHOCOLATE LAVENDER BASIL BLACK CURRANT

Gourmet floral notes of lavender are accented by bright herbaceous crystalized basil and deep undertones of fruity black currant for an exceptionally exquisite combination in pure dark Belgian chocolate.

DARK CHOCOLATE RASPBERRY HIBISCUS

Raspberry and hibiscus combine for an unique sophisticated offering in deep dark Belgian chocolate.

Freeze dried ripe raspberries play a textural role while also providing a complex tart banknote to the floral berry notes of the Hibiscus.

MILK CHOCOLATE ALMOND FENNEL

Roasted almond is paired with the distinct licorice taste of crystalized fennel for an intricate yet surprisingly familiar combination in pure smooth Belgian milk chocolate.

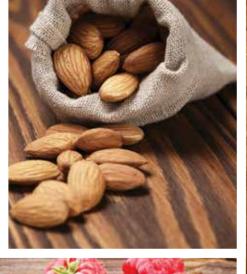


LUMIÉRE EDITION 32% MILK CHOCOLATE

The simplest of pleasures....
Our pure 32% Belgian milk chocolate is the ultimate milk chocolate ind ulgence. Decadently smooth, with natural refined hints of vanilla that play against the sweet mild cacao.

























PEARL

The Pearl Collection takes the traditional truffle box to the next level. A unique oyster-like structure opens to reveal a bold assortment of truffles with delectable flavors to please your guests' palette. A sleek black base with assorted sleeve color options will create an exclusive custom look. Reveal luxury with Pearl by Le Belge.









MILK CARAMEL SEA SALT



MILK HAZELNUT CREPE



DARK VANILLA GANACHE



NUMBERIOTT

DARK RASPBERRY

ECLIPSE

The ultimate luxurious truffle selection designed uniquely for both style and flavor as the perfect enhancement to your guests' experience. Our Traditional & Signature truffles offer a broad range of flavor profiles.





SIGNATURE TRUFFLE COLLECTION SHIPS FROM EAST COAST



CARAMEL PECAN Dark Caramel with Pecan Filling

CARAMEL Milk with



LEMON BLUEBERRY Dark with Lemon Blueberry Ganache

ESPRESSO Dark with Coffee Ganache



PEANUT BUTTER Milk with Peanut Butter Filling



BLOOD ORANGE Dark with Blood

TRADITIONAL

TRUFFLE COLLECTION SHIPS FROM WEST COAST



SWIRL Dark with Caramel Sea Salt



CROWN
Dark with
Dark Chocolate Ganache



SNAIL Dark with Cognac Ganache



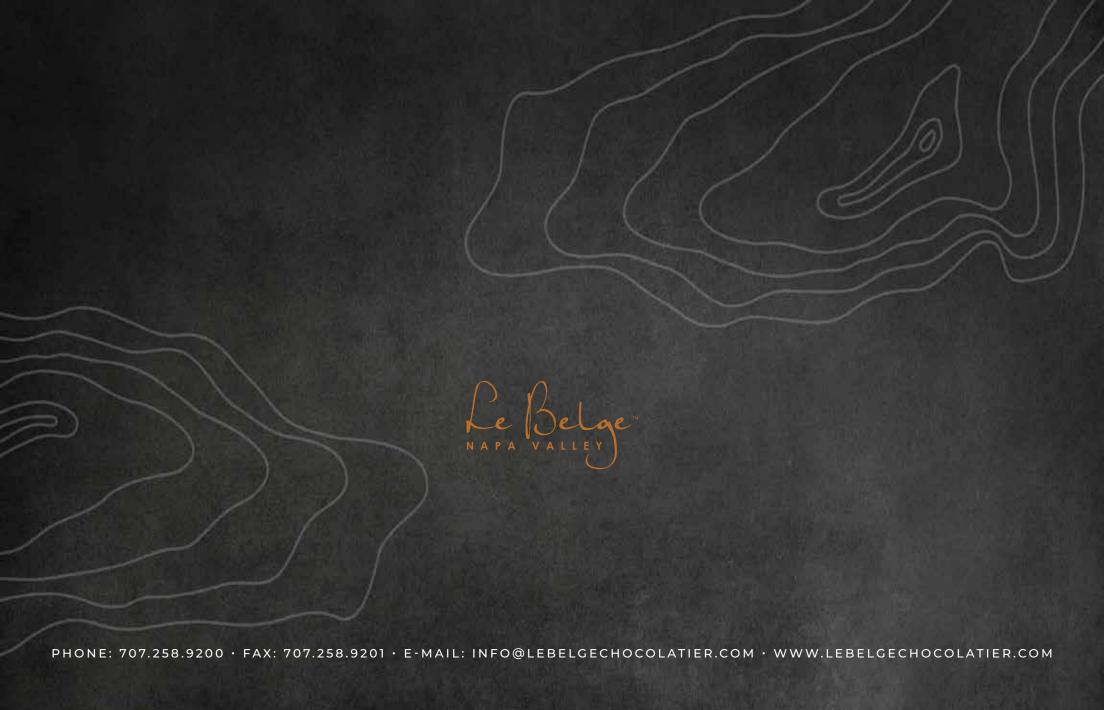
ENVELOPE ENV
Dark with Mi
nch Vanilla Ganache French Va



ENVELOPE Milk with French Vanilla Ganache



HEARI Milk with amaica Rum



WHITE GLOVE

TRUFFLE BOX COLLECTION



Le Belge NAPA VALLEY



BEHIND THE CHOCOLATE

Chef Sebastien Beline, from the town of Le Mans, France, joined Astor Chocolate in 2001 as our Master Chocolatier. As a young boy, Sebastien grew up surrounded by the flavors & fragrances of his family's chocolate shop, Chocolatier Beline. He perfected his craft at the famous La Patisserie Laduree in Paris & has garnered industry recognition including being named in the exclusive Top 25 List of Chocolate Makers in the Guide des Croquers de Chocolat. Today, Chef Beline, has catapulted Le Belge Chocolatier into a world class purveyor of fine luxury chocolates.

Le Belge



BEHIND THE COLLECTION

Our White Glove Truffle Collection is a balanced assortment of flavors & textures inspired by the tradition of French chocolate making & produced with the finest Belgian chocolate. Our White Glove Collection boasts a sophisticated soft-touch material adorned with an elegant gold foil stamp finish. Inside each box, you will discover a delightful assortment of exquisite handmade truffles enveloped in beautiful vellum paper. Customize with a foil stamp of your hotel property name or logo for a truly luxurious guest amenity.

Le Belge





WHITE GLOVE TRUFFLE BOX COLLECTION



2 PC BOX

Soft Touch Box
Foil Stamping
Gold Printed Vellum



TRUFFLE MAP



Tiramisu

Milk Chocolate
with Cappuccino



Citron
Dark Chocolate
with Lemon Ganache



Vanilla Cream
Milk Chocolate with Madagascar
with Lemon Ganache



Raspberry Pomegranate
Dark Chocolate with Raspberry
Pomegranate Ganache



Hazelnut Orange Peel Milk Chocolate with Hazelnut Praline & Orange Peel



Caramelized Pecan
Dark Chocolate with
Caramelized Pecan



Buttered Sea Salt

Dark Chocolate with Red Hawaiian

Sea Salt and Caramel Filling



Espresso

Dark Chocolate with

Coffee Ganache



WHITE GLOVE TRUFFLE BOX COLLECTION



2 PC BOX

Soft Touch Box
Foil Stamping
Gold Printed Vellum





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O^D Certified Kosher