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# chocolate

## motoring tours



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Map Key

-   
Chocolate stop
-   
Amusement Park
-   
Cathedral
-   
Park / Garden

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This guide is an introduction to chocolate production in Belgium and Northern France with an emphasis on combining a love of chocolate with a desire to travel. The tours suggested include the museums and factories mentioned but can be adapted to suit your own itinerary and preferences.

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## In celebration of chocolate

Who would turn down the chance of a trip to discover and enjoy the delights of chocolate? Armed with this guide, you can take your own trip to sample some of the finest chocolate in the world. From the moment you land in Dunkirk, it is less than two hours to Brussels, generally recognised as the world's chocolate capital.

The great thing about a chocolate 'voyage of discovery' is that it will take you to some very beautiful cities such as Bruges, Lille, Paris and Bayeux – cities that have all manner of other gastronomic treats on offer to make your adventure even more tasty and worthwhile.

You can visit specialist shops, museums and factories and there are plenty of opportunities to sample heavenly chocolate confections without limit – unlike wine tasting where you must watch your intake if you're driving.

As you travel around 'grazing' on chocolate in all its infinite varieties, you'll discover some fabulous new flavours. From its very beginnings as a drink enjoyed by the Mayans and Aztecs in 600BC to the ultimate treat in your pocket, chocolate has come a very long way.

Chocolate speaks volumes at any time of the year. A heart-shaped box of truffles on St Valentine's Day says "I love you" in any language, while Easter brings a profusion of eggs, rabbits and chickens made from chocolate. Then there's Mother's Day, Father's Day, a dinner guest gift – in fact every day is a chocolate day!

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Images: © Neuhaus

'I have this theory that chocolate slows down the ageing process... It may not be true, but do I dare take the chance?'

**Anon.**

## Back to the beginning

Native to the tropical rainforests of Central and Southern America, the cacao tree produces a harvest of pods twice a year with each pod containing between 20 and 50 beans. These are then fermented and dried before being converted into cocoa powder.

The earliest records of cocoa drinking go back to the Aztec and Mayan civilisations in 600BC who regarded it as a food from the gods. For years, experts were puzzled by strange mugs with hollow handles and traces of cocoa until they realised that previous owners had blown down the handles into the cocoa mix to make a foaming drink - an early chococcino?

The Spanish *conquistadores* landed in Mexico in the 16th century and quickly took a fancy to the local brew taking it back to the Spanish Court. It didn't take long for it to catch on and spread across the Courts of Europe but it was in 18th century England that it was first mixed with hot milk rather than just water.

In the mid-19th century, the first solid tablets of plain chocolate were created in England and a little later milk and dark chocolate bars were produced in Switzerland.

Today the global chocolate market is worth a whopping \$75billion annually; Switzerland heads consumption at 22.36lbs per person per annum (52,000 calories) while the UK comes in seventh at 17.49lbs per person per annum - a mere 41,000 calories.

Image © Toetsme Brugge / Jan Darrhet



# From cocoa bean to chocolate bar

## How chocolate is made

The big pods from the cacao tree are split open with a machete and the seeds – or beans – are scooped out and left to ferment under a covering of banana leaves. Once they have dried in the sun, they are shipped to the factory to be sorted and sieved to clean them before they are then 'winnowed'. This process heats the beans, cracks them open and removes the shells leaving just the centres or nibs which are roasted at 130°C before being ground by millstones and beaters to melt the cocoa butter inside the nibs to form a liquid paste.

Various pastes are then blended to determine the eventual flavours before the cocoa butter is removed leaving a hard residue to be crushed into the powder that we know as cocoa. Plain chocolate is made by blending cocoa paste, cocoa butter and sugar. Adding milk to these ingredients produces milk chocolate while white chocolate is a combination of just cocoa butter, milk and sugar.

The chocolate is then refined using steel rollers before undergoing 'conching', a process that adds air to the mixture and improves the flavour. The chocolate is then 'tempered' by heating it to 45°C and then cooling it to 30°C for dark chocolate and 29°C for milk. This results in its shiny, glossy surface.

Image: © Chocolatrium Michel Cluizel



Chocolate 'melanger'



Image: © Choco-Story, The Chocolate Museum

Moulding



Cocoa beans



Tempering chocolate

## Glossary of Chocolate Terms

### Ballotin

This is a French word used to describe a small, elegant box of chocolates.

### Caraques

Squares of 50% - 100% solid chocolate

### Couverture

Chocolate couverture is used by professionals to coat, mould, bake or dip and garnish chocolates. It contains between 32% and 39% cocoa butter to create a shiny finish.

### Ganache

The name given to a combination of thick cream and dark chocolate. Depending on the proportions, it can be used as a filling, a truffle base or a covering.

### Mendiants

Chocolate discs with nuts or fruits on top.

### Praliné

You'll find the words pralin and praliné cropping up a lot in Belgian and French choco-speak. Pralin is an ingredient in cooking and chocolate making where sugar coated almonds or hazelnuts are ground up into a powder. When mixed with chocolate it is referred to as *praliné* or *praline belge*, Belgian chocolate. It is sometimes used more widely to describe any filling covered with chocolate.

# The chocolate quest - Belgium

Whether you have a long weekend or can take a little longer, you can make your pilgrimage to the world of fine chocolate a fascinating voyage of discovery. There is more information on each of the places mentioned in our map highlights over the following pages. Good choco-hunting.



Image: © Leonidas

Image: Markdhammond



Leonidas, Brussels



Bruges

Image: © Toerisme Brugge / Jan Darthet

## A short trip

The pretty, medieval Belgian city of **Bruges (1)**, with its cobbled streets and red-brick buildings, is less than an hour's drive from the port of Dunkirk and has five underground car parks. The centre is widely pedestrianised and the places to visit are all within walking distance. You could do a one-day, whistle stop visit to Bruges and cram in lots of chocolate information but this delightful city, laced with canals and bordered by rivers, really deserves at least a weekend. Ports of chocolate call include **The Choco Story Museum**, **Godiva Chocolates**, **Temmerman** and **Roose's Chocolate World**. Check out the **Choco Laté Festival**, usually held in May but be sure to book accommodation well in advance.



## Project Seahorse



Among the various shapes of chocolates produced by Guylian are seashells and seahorses. The company's involvement in seahorses now extends to Project Seahorse, a conservation programme to protect these fragile marine creatures that are threatened by over exploitation. Every box of chocolates sold makes a contribution to this project. Guylian Chocolates is a major sustaining sponsor of Project Seahorse research and marine conservation projects around the world.

## Chocolatey novels

During your travels in search of chocolate delights you'll certainly have time for some fictional bedtime reading so here are some recommendations:

**The Chocolate Lovers' Club**  
by Carole Matthews

A story of the lives of four friends, brought together by a shared love of chocolate, who meet at their favourite cafe, Chocolate Heaven.

**Chocolat**  
by Joanne Harris

Set in a village in rural France, it centres around Mlle Rocher's chocolate shop and the tensions of a narrow-minded community. If you enjoy this, you'll love the sequel...

**The Lollipop Shoes**  
by Joanne Harris

Evocative chocolate shop drama set in Montmartre, Paris, a tense and exciting duel of personalities plays out to a thrilling climax.

**Like Water for Chocolate**  
by Laura Esquivel

A moving tale of love, heartbreak and family revolving around the kitchen and laced with chocolatey recipes.



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## A longer trip

You'd naturally include Bruges before driving on to the Belgian capital, **Brussels (2)**, just an hour's drive away where there's even more excitement revolving around the cocoa bean. With at least ten venues to tempt your tastebuds, there's plenty to see here. Don't miss The **Museum of Cocoa and Chocolate** and most others are very close to the city centre with some situated in the elegant, Victorian, glass-roofed **Galleries St Hubert**. By contrast, why not take in the cartoon world of Hergé's Tintin at the Museum of Comic Strip Art set in one of the city's treasured Art Nouveau buildings? Brussels is gourmet heaven with plenty of restaurants, *bistros* and *cafés*, few of which would dream of serving you coffee without a delicious square of chocolate nestling in the saucer.

After the trail of two cities, you'll enjoy some countryside laced with more chocolate. So, head east from Brussels and beyond Liege to the town of **Eupen (3)**, with its attractive twin-spired church where



you'll find the **Musée de Chocolat Jacques**. From here, it's more rolling countryside as you head southwest to the town of **Samrée (4)** and **Cyril Chocolat**. To round off your extended tour of Belgium, drop in to the **Chocolaterie de Froidmont at Erezee (5)**, a little further in the same direction. After all this touring, take advantage of the opportunity to visit the French city of **Lille (6)** on your way back to Dunkirk. The old centre of Lille is a colourful and charming mixture of architectural styles with the renowned *patisseries*, **Meert** on Rue Esquermoise, and **Paul** on the Grand'Place where a *chocolat chaud* is *de rigueur!* Watch out for *chocolat à l'ancienne* - rich, dark and full of flavour served in a *demi-tasse*. The *espresso* of hot chocolate!

Meert patisserie, Lille



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## Useful information

However long you can spare, wherever you go, make your first stop in any town the local tourist office which will be packed with information on what to see.



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# Chocolate capital - Brussels

Chocolate is a national passion in Belgium and this country of 10 million people boasts more than 2,000 chocolate shops. The chocolate-centred capital is 'enrobed' (chocolate-jargon) in many attractions – most of them appealing directly to the taste buds. Fabulous restaurants stand side by side with chocolate factories, shops and a dedicated chocolate museum.

## Neuhaus

In an old established factory dating back to 1857, Jean Neuhaus, who was in charge from 1912, invented the first filled chocolates which he called pralines. Neuhaus offer a very wide selection of chocolate products from dark truffles to boxed assortments, including Tintin-themed chocolates and special pieces of chocolate for making the ultimate hot chocolate drink. Of all their shops in Brussels, be sure to visit Galeries St Hubert, the elegant 19th century glass-domed shopping arcade.

Neuhaus, Galeries de la Reine 25-27, Galeries St Hubert, Rue des Bouchers, Brussels  
Tel: +32 (0)2 512 63 59 [www.neuhaus.be](http://www.neuhaus.be)

## Le Chocolatier Manon Factory Tour

This 90 minute factory tour takes you through the entire manufacturing process. Weekdays only (closed on Saturday & Sunday and the weeks before Easter and Christmas) this tour is for groups of 20 or more, bookable strictly in advance.

Le Chocolatier Manon, Rue Tilmont, Jette, Brussels  
Tel: +32 (0)2 425 26 32  
[www.chocolatiermanon.com](http://www.chocolatiermanon.com)

## Pierre Marcolini

This specialist chocolatier not only produces elegant chocolates and pastries but is also committed to protecting rare cocoa beans from extinction such as the Mexican Porcelana. Marcolini is highly regarded for his attention to detail and refined flavours. Visit his flagship store in central Brussels.

Pierre Marcolini  
Rue des Minimes 1, Brussels  
Tel: +32 (0)2 514 12 06  
[www.marcolini.be](http://www.marcolini.be)



Image: © Neuhaus



Pierre Marcolini in Mexico

## Museum of Cocoa and Chocolate

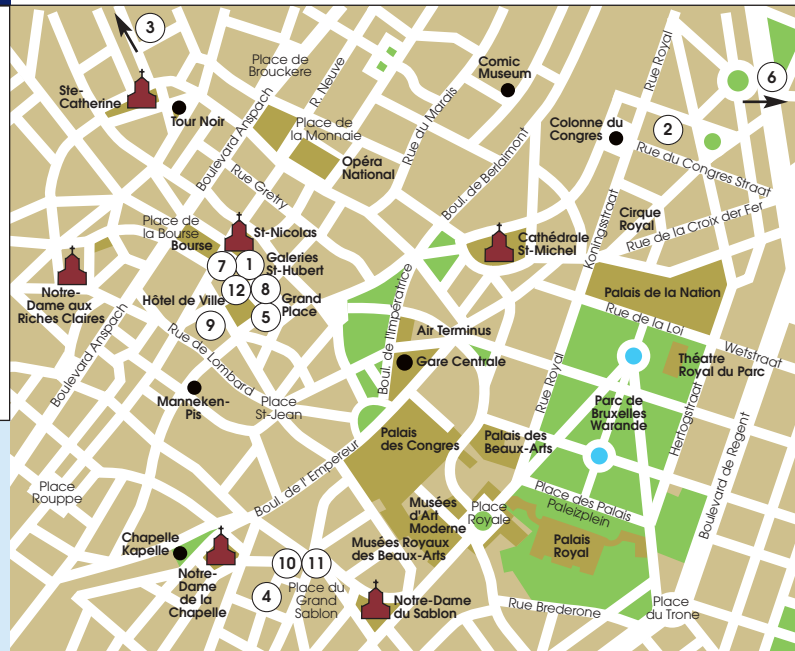
This follows the history of chocolate, its origins and processes with praline making demonstrations and exhibits relating to chocolate.

Museum of Cocoa and Chocolate, Rue de la Tete d'Or 9-11, Brussels  
Tel: +32 (0)2 514 20 48  
[www.mucc.be](http://www.mucc.be)

## Chocolaterie Duval

Take an hour long guided tour of chocolate making that takes you through the various processes from cocoa to couverture and, of course, tasting. Group visits of a minimum of 25 must be booked in advance. Mondays - Thursdays only.

Chocolaterie Duval, Rue des Chardons 19, Brussels  
Tel: +32 (0)2 242 94 66



## Map Key

### Brussels

- 1 Neuhaus
- 2 Le Chocolatier Manon (shop)
- 3 Le Chocolatier Manon (factory)

- 4 Pierre Marcolini
- 5 Museum of Cocoa & Chocolate
- 6 Chocolaterie Duval
- 7 Galler
- 8 Corné Port-Royal
- 9 Planète Chocolat
- 10 Wittamer
- 11 Leonidas
- 12 Leonidas



## Galler

This maker uses slick, modern packaging with the colours of the individually packed flavours ranged on their black shelves like a stunningly brilliant paint chart. The flavours are equally sophisticated and include cognac, raspberry, Grand Marnier, walnuts, Maury wine, vanilla, pistachios and coconut. If the presentation is as important as the quality of the chocolate, Galler is a winner.

Galler,  
Rue au Beurre 44, Brussels,  
Tel: +32 (0)2 502 0266  
[www.galler.com](http://www.galler.com)

## Corné Port-Royal

This brand is noted for using the finest ingredients, all GM free, which include Portuguese almonds and French hazelnuts. Their range includes truffles with coffee, caramel and champagne centres as well as orange peel coated in dark chocolate. Kids are catered for with Choco-Safari and Choco-Pirate boxes filled with animal and sea life shapes.

Corné Port-Royal,  
Galérie de la Reine 5,  
Galeries St Hubert,  
Rue des Bouchers,  
Brussels  
Tel: +32 (0)2 213 62 22  
[www.corne-port-royal.be](http://www.corne-port-royal.be)



## Planète Chocolat

This is a museum and shop in one with demonstrations of chocolate making. The collection includes *mendiants*, chocolate topped with nuts or fruit, *caraques*, squares of solid chocolate as well as more familiar Belgian chocolate styles.

Planète Chocolat, Rue du Lombard 24, Brussels  
+32 (0)2 511 07 55 [www.planetechocolat.com](http://www.planetechocolat.com)



Image: © Leonidas

## Wittamer: Royal chocolates

This company supplies the Belgian Royal Family with chocolates which are often described as the very aristocrats of Belgian chocolates. Overlooking the Grand Sablon Square, the Wittamer family own a tearoom where the favourite delight is choux pastry, filled with cream and vanilla custard topped with dark chocolate. Wittamer excel in fanciful creations from choux pastry to elegant shoes and designer items in chocolate.

Wittamer, Place du Grand Sablon 6, Brussels  
Tel: +32 (0) 2 546 11 11  
[www.wittamer.com](http://www.wittamer.com)

## Guylian

This major producer and exporter has a factory in St Niklaas and a café serving the most delicious pastries, hot chocolate and light lunches in the city of Antwerp – about a half-hour drive north of Brussels. Known for their moulded seafood shapes and handsome packaging Guylian are marketed worldwide.

Guylian Belgian Chocolate Café,  
Komedieplaats 15, Antwerp  
Tel: +32 (0)3 232 18 58  
[www.guylian.be](http://www.guylian.be)



Image: © Leonidas

## Leonidas

With great attention to fresh ingredients and vegetable fat used in production, these chocolates are very popular with Belgians. Due to their freshness, they should be consumed within 21 days unless kept in a fridge. Attributed with the invention of coffee butter cream fillings in 1934, Leonidas now offers its customers a very wide selection of typical Belgian confectionery – with nearly 30 outlets in Brussels alone.

Leonidas, Rue au Beurre 30, Brussels  
Tel: +32 (0)2 512 87 37  
or  
Leonidas, Place du Grand Sablon 41, Brussels  
Tel: +32 (0)2 513 14 66

# Chocolate paradise - Bruges

Less than an hour from Dunkirk, sits the Medieval town of Bruges. Cleaned and polished, restored and revived, this picture book town of old Flanders, interwoven with waterways and canals, is a treasure for you to discover and enjoy. Among all the lace shops, you'll find specialist chocolate shops, a museum and in May, there's even a chocolate exhibition for dedicated chocaholics.

Images: © Choco Story, The Chocolate Museum



## Map Key

### Bruges

- 1 Choco-Late
- 2 Choco-Story
- 3 Godiva
- 4 Temmerman
- 5 Roose's Chocolate World



Choco-Story



## Choco-Story: The Chocolate Museum

Choco-Story explains the transformation of cocoa into chocolate and the consumption of chocolate from Aztec times right through to the present day. For serious choco-scholars, there is a library containing books on cocoa and chocolate.

Choco-Story,  
2 Wijnzakstraat, Bruges  
Tel. +32 (0) 50 61 22 37

## Godiva

With 450 shops worldwide, Godiva is one of the largest producers of Belgian chocolates and chocolate biscuits named after the famous lady who rode a horse naked through Coventry.

36 Zuidzandstraat, Bruges  
Closed: Sunday  
Tel: +32 (0)50 33 28 66

## Temmerman

A really traditional confectioners making their own beautifully crafted chocolates, biscuits, sweets and spice-breads.

Zilverpand 12, Bruges  
Closed: Sun and Mon am  
Tel: +32 (0)50 33 16 78

## Roose's Chocolate World

This is an attraction for groups with a brief demonstration of the production of praline, a video and a chance to sample a praline. Demonstrations are limited to groups and must be pre-booked in advance.

1 Havenstraat, Bruges  
Tel: +32 (0)50 34 78 60

## Choco-Late: The Bruges Chocolate Festival

Four days of ultimate chocolate experience featuring the city's bakers, chocolate makers and the Chocolate Museum. Craft and industrial chocolate producers will display their wares and there could be a chance for children to paint with chocolate or take to the chocolate trail!

The Belfort, Bruges  
Fri 1 May - Mon 4 May 2009  
www.choco-late.be

Images: © Toerisme Brugge / Jan Darthet



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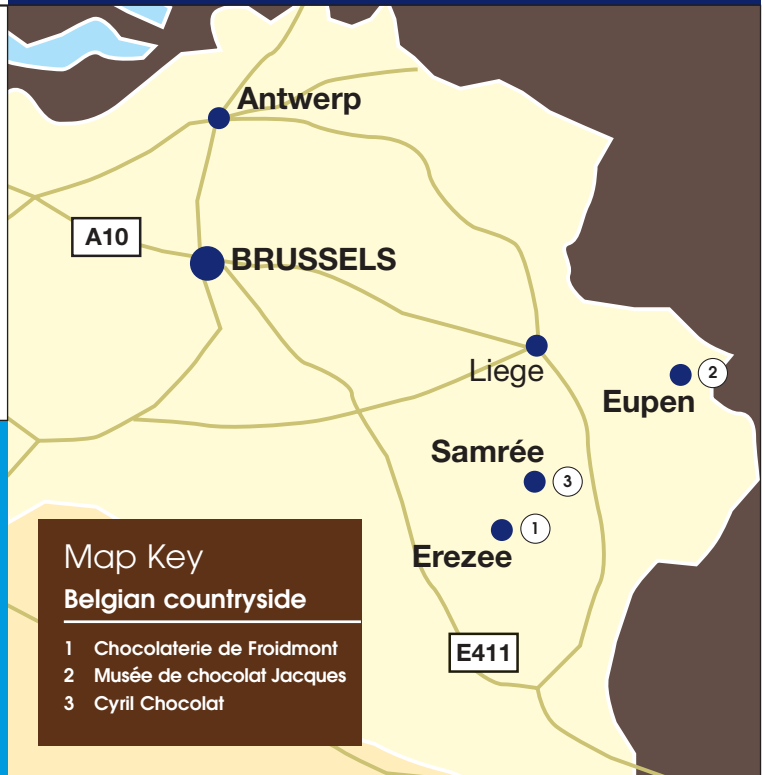
# Chocolate in the Belgian countryside

What better excuse for heading off into the Belgian countryside than on the quest for chocolate-related places to visit? These are all in the adjacent Belgian provinces of Liège and Luxembourg. Great scenery and great chocolate!

## Chocolaterie de Froidmont, Erezee

Watch a film showing the production of chocolate, then see a demonstration, inspect traditional moulds and lastly – taste the pralines! You will see the chocolate maker at work as part of your guided tour before you visit the shop.

Chocolaterie de Froidmont, 19a Briscoel, Erezee, Belgium  
Tel: +32 (0)2 86 21 84 40 [www.chocolatierdefroidmont.be](http://www.chocolatierdefroidmont.be)



Chocolaterie de Froidmont

Image: © Chocolaterie de Froidmont

## Musée de chocolat Jacques, Eupen

This swish factory has a museum that takes you through the cultivation of cocoa, chocolate production and has some interesting related artefacts. You can take a guided or unguided tour of the factory which offers you a chance to see the factory in operation from an elevated walkway. Guided tours are available in English but groups must book in advance. Closed from Christmas Eve until early January.

Musée de Chocolat Jacques, Rue de l'Industrie, Eupen, Belgium  
Tel: +32 (0)8 759 29 67 [www.chocjacques.be](http://www.chocjacques.be)

'Strength is the ability to break a chocolate bar into four pieces with your bare hands – and then eat just one of those pieces'. **Judith Viorst**



## Cyril Chocolat, La Roche en Ardenne

This factory visit starts with a short film about the cultivation of cocoa followed by a presentation about the manufacturing process lasting 45 minutes in all. Tours take place on Saturdays throughout the year at 3pm and from the 10 July - 20 August on Tuesdays thru' Saturdays at the same time. There is also a teashop and giftshop.

Cyril Chocolat, 63 Samrée, La Roche en Ardenne, Belgium  
Tel: +32 (0)84 46 71 20  
[www.cyrilchocolat.be](http://www.cyrilchocolat.be)

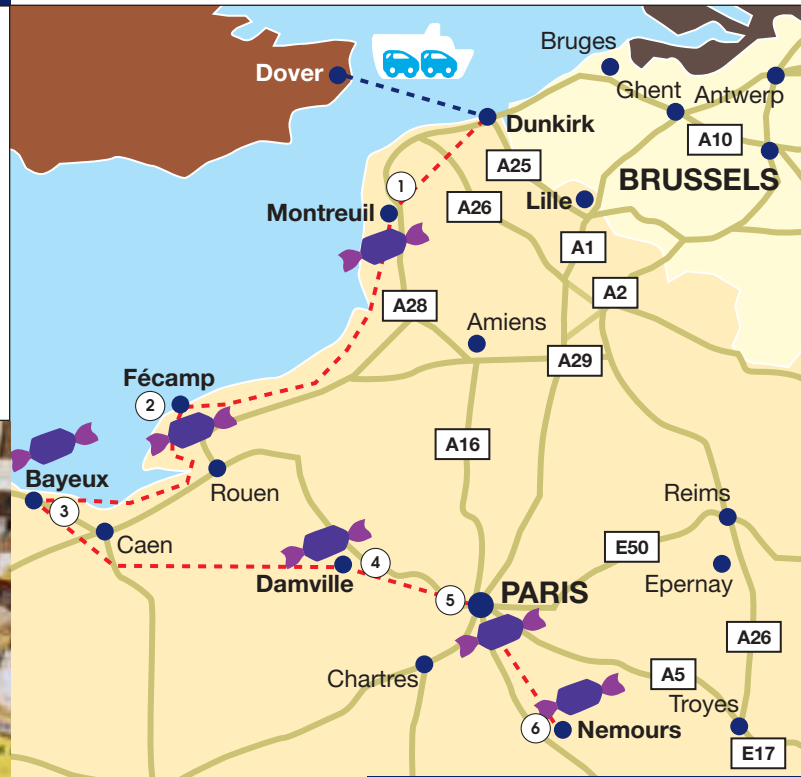


Image: Domenico Bandiera



# A Tour de France with a difference

Not the whole of France – just part of the north – and not on two wheels either. This little trip could include Paris if you wish but takes you from the flat plains of the Pas de Calais to the bosky countryside of the Basse Normandie. This journey combines an interest in chocolate with a visit to Normandy.



Carousel, Honfleur



Image: © Paris Tourist Office / Alain Poignon

Image: Mux-Kerhu

‘There are four basic food groups: milk chocolate, dark chocolate, white chocolate, and chocolate truffles.’  
**Anon.**

First up is **Chocolaterie de Beussent Lachelle** inland from the elegant seaside town of Le Touquet and near to **Montreuil (1)**. Break your journey for an overnight stay in either of these towns. Golfers will get a chance to stretch their legs and the walk around the town walls of

hill-top Montreuil is a delight. Then follow the coast to **Fécamp (2)**, the home of the liqueur, *Bénédictine*, where the steep white cliffs overlook the English Channel and you’ll find **Le Musée du Chocolat Hautot**.

Onwards and westwards, across the magnificent, modern Pont de Normandie which flies across the Seine at Honfleur, to the medieval city of **Bayeux (3)** with its charming hotels, restaurants and *crêperies* and home of the famous tapestry. At the village of Nonant, just outside, you’ll find the chocolate lovers’ rendezvous – **Chocolaterie du Drakkar et Musée du**

**Chocolat**. From here, you can enjoy the breathtaking countryside of Normandy. On your way back, drop down to **Michel Cluizel’s Chocolatarium at Damville (4)** near Evreux for a top-notch chocolate experience. Finish off south of **Paris (5)** with a visit to **Le Musée du Chocolat de Lis Chocolat at Nemours (6)**, Seine-et-Marne.

Then it’s time to head back to Dunkirk unless you can squeeze in a trip to Paris for even more chocolate experiences to round off your trip. (See page 12 for more information.)

## Drinking with chocolate

It’s well-known that a square of dark chocolate goes down a treat with an after-dinner coffee. But chocolate based desserts often marry well with alcoholic drinks.

Try teaming a sweet wine such as Sauternes or Banyuls with a Black Forest Gateau, or a Cointreau with a chocolate mousse. A medium or sweet sherry can be perfect with a chocolate fondant. A glass of port and a square or two of dark chocolate are perfect partners. Even certain Belgian fruit beers are a surprisingly good combination with chocolate desserts.



Palais Bénédictine



Image: © Paris Tourist Office / Marc Bertrand



Montreuil

Image: Wolf Meusel



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# Discovering Chocolate in France

In almost every village, and certainly in every town, in France you will find a shop selling chocolate confections that delight both your eyes and your tastebuds. These are just a few specialists you may like to visit en route. Mopping up the miles on the relatively uncrowded motorways gets you to your destination sooner than you'd expect on busy British roads!



## Chocolaterie de Beussent Lachelle, Beussent (10km from Montreuil sur Mer), Pas de Calais

Improbably located in the basement of a house, this small but enterprising specialist chocolate maker offers guided tours explaining chocolate making techniques. Using only the finest ingredients, the chocolates you buy in the shop are just a few days old. The company's slogan 'goutez la difference' or 'taste the difference' says it all.

Individual tours in the French school holidays only.

Chocolaterie de Beussent Lachelle,  
Route de Desvres 66,  
Beussent, Pas de Calais,  
France  
Tel: +33 (0)3 21 86 17 62  
www.choco-france.com

## Le Musée du Chocolat Hautot, Fécamp, Seine-Maritime

This is one of the closest French chocolate producers to Dunkirk, with a small museum and shop whose windows overlook the factory area.

Le Musée du Chocolat Hautot,  
Route de Valmont 851,  
Fécamp, Seine-Maritime,  
France  
Tel: +33 (0)2 35 27 62 02  
www.chocolats-hautot.com

## Chocolaterie du Drakkar et Musée du Chocolat, Bayeux, Normandy

This is a modern factory with a sizeable visitor centre and museum with glazed viewing overlooking the production area. Enjoy tasting *drakkars*, praline flavoured meringues, chocolates and the local speciality – chocolates flavoured with the local apple brandy, Calvados. This is handy for a visit to the medieval city of Bayeux famous for its Cathedral and The Tapestry.

Chocolaterie du Drakkar, ZA Bayeux Intercom,  
Nonant, Bayeux, Calvados, Normandy, France  
Tel: +33 (0)2 31 10 00 05 www.chocolatierdrakkar.com

## Chocolatrium Michel Cluizel, Damville, Normandy

This forward looking operation sources beans from Venezuela, Santo Domingo, Sao Tomé, Papua New Guinea and Madagascar on fair trade principles with an emphasis on ultimate quality. Not every chocolatier begins with the original beans; Michel Cluizel uses the beans he has sourced and undertakes the whole process at Damville. The dark chocolate produced is available in 72%, 85% and 99% cocoa solids – the 24 carat gold of chocolate! There is also a large museum and movie about chocolate production. Children are catered for with a comic book on chocolate making.

Chocolatrium Michel Cluizel, Avenue des Conches, Damville,  
Eure, Normandy Tel: +33 (0) 232 35 60 00 www.cluizel.com



Image: © Chocolatrium Michel Cluizel

## Map Key French countryside

- 1 Chocolaterie de Beussent Lachelle
- 2 Le Musée du Chocolat Hautot
- 3 Chocolaterie du Drakkar et Musée du Chocolat
- 4 Chocolatrium Michel Cluizel
- 5 Le Musée du chocolat des Lis Chocolat



Image: © Paris Tourist Office / Amélie Dupont

## Le Musée du chocolat des Lis Chocolat, Nemours, Seine-et-Marne

Situated south of Paris, this manufacturer specialises in Les Tuillettes de Nemours, tasty discs of dark, milk and white chocolate with variations to include nuts and flavours. The museum traces the history of chocolate making and the company which dates back to 1870. They claim to have 1,000 chocolate gifts on offer in their shop.

Le Musée du chocolat des Lis Chocolat, Rue Louis Blériot 6,  
Zone Industriel du Rocher Vert,  
Nemours, France  
Tel: +33 (0)1 64 29 20 20  
www.deslischocolat.com



# Chocolate in Paris

Paris is home to some of the world's finest chocolate makers, sellers and *aficionados* and each has gained notoriety for their special techniques and flavour. First time visitors are always surprised at the compactness of the city and how easy it is to see and discover Paris on foot. You can take the 'walking bus' approach on your chocolate quest ... remember to wear comfy shoes as many streets are cobbled.

## The Chocolate Walk

This is the ultimate gourmet chocolate tour for *aficionados* in search of knowledge and expertise who will be escorted in very small groups or even individually by top lecturers and writers in the world of chocolate and *pâtisserie*. There will be so much to learn about and discuss including the rich dessert history of Paris.

This jaunt through the upscale Left Bank neighbourhood will open your eyes to the complicated science involved in the chocolate making process. You will visit several chocolate specialists and learn about the process that produces the delicious chocolate concoction that melts in your mouth. Stopping at a variety of confectioners' shops, you will compare and contrast savours and flavours which will tantalize your senses!

Start: Saint Germain-des-Près

Every Tuesday, Thursday and Friday from 2pm to 5pm, this 3-hour walking tour costs €90 per person.

[www.meetingthefrench.com/gourmet-walking-tours.php](http://www.meetingthefrench.com/gourmet-walking-tours.php)



Image: © Paris Tourist Office / Marc Bertrand



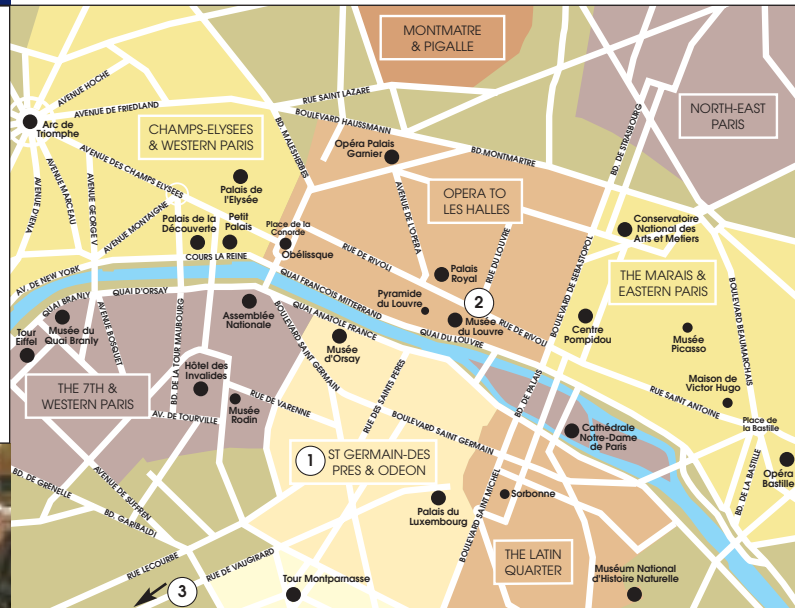
Image: © Janet Hart

## Chocolate Fashion Show – Salon du Chocolat

Held annually at the end of October this jamboree of chocolate takes place at the Porte de Versailles exhibition complex. It is a fusion of the products of manufacturers, competitions to find masters of chocolate, fashion shows with a chocolate theme and imaginative displays.

Open to the trade and public alike this massive show should satisfy anyone's desire for chocolate.

Porte de Versailles  
[www.salonduchocolat.fr](http://www.salonduchocolat.fr)



## Map Key Paris

- 1 The Chocolate Walk
- 2 The Paris Chocolate Tour
- 3 Salon du Chocolat

## The Paris Chocolate Tour

A walking tour in English where you will learn about the history of chocolate and how Paris is the capital of the dark variety. You will visit a number of superb 'chocolatiers' (master chocolate makers) on this enjoyable walk which blends history, anecdotes and chocolate tastings. The tour will inspire you and introduce you to some secret addresses.

**Meet at Metro Louvre-Rivoli.**

Paris Walks:  
Tel: +33 (0)1 48 09 21 40  
Email: [paris@paris-walks.com](mailto:paris@paris-walks.com)  
Pre-booking and pre-payment (€25 inc tasting - 2008 price)  
Private tour available:  
@ €180 for up to 10 people and €210 for up to 20.  
An extra €10 per person covers chocolate tasting.



Image: © Paris Tourist Office / Marc Bertrand



Image: © Guy Spriet



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## The pleasures of the open road

Driving in France and Belgium is a joy to anyone used to the clogged up roads of Britain. As the kilometers speed by, you pass through a rural landscape that hasn't changed in decades. With little effort you can turn on to small side roads to find a shady picnic spot or a town with an inviting restaurant. While the French and Belgians have embraced modern technology, they have steadfastly refused to let go of their heritage or *patrimoine* and eating well is of great importance. Stopping over couldn't be easier – just log on to [www.norfolklinetravel.com](http://www.norfolklinetravel.com) where you'll find a wide range of hotels in Belgium and France.

### Before you go

Make sure you have all compulsory documents and equipment.

### Documents

You may be asked to produce your documents at any time. Be sure that the following are in order and readily available for inspection.

- A valid full driving licence (not provisional), with paper counterpart if you have a photocard licence
- The original vehicle registration document
- Your motor insurance certificate with cover for European travel
- Your passport

### Equipment

You must make sure that your vehicle is correctly equipped as follows:

- GB sticker (UK registered vehicles displaying Euro-plates (circle of 12 stars above the national identifier on blue background) do not need a GB sticker)
- Warning triangle
- Reflective jacket/waistcoat for the driver and all passengers

- Headlamp adjustment for driving on the right
- Spare bulb kit
- First aid kit and fire extinguisher (not compulsory but recommended)

### Seat belts

Front and rear seat passengers are required to use seat belts, where fitted. Children up to 9 months old may travel in the front seat if in a rear-facing child's seat, except where an airbag is installed. Children under 10 must travel in the rear seats.

### Driving on the right

It is advisable to have an external rear view mirror fitted if you do not already have one. Driving on the right needs care and attention particularly at junctions and when negotiating roundabouts. The French rule of 'priority to the right' (*priorité à droite*) is still relevant in towns where, in the absence of any road markings or a yellow lozenge on a signpost, drivers entering the road you are on from your right take precedence. Useful information on travelling in France and Belgium can be obtained from the Automobile Association website: [www.theaa.com](http://www.theaa.com)

### Drinking and driving

France and Belgium have stricter limits than the UK. If the level of alcohol in the bloodstream is 0.5mg/ml or more (0.2mg/ml for bus/coach drivers), severe penalties include fine, imprisonment and/or confiscation of driving licence. The only safe rule is if you drink, don't drive.

### Speeding

Both countries have strict limits and radar traps and you can be fined on the spot. In France speeding at 25km/h above the limit can lead to your licence being confiscated. On-the-spot fines or 'deposits' can be severe.

#### SPEED LIMITS: FRANCE

Motorways	130 km/h	(81 mph)
	110 km/h wet*	(68 mph)

Some motorways have tolls (*Péage*) and you should keep a handful of euros available, or you can pay by credit card.

Two lane highway	110 km/h	(68 mph)
	100 km/h wet*	(62 mph)

Open road	90 km/h	(56 mph)
	80 km/h wet*	(50 mph)

Towns	50 km/h	(31 mph)
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Town limits may only be defined by the name of the town on a white background with a red border at the start and the same sign with a black diagonal line through it on your exit.

\* Drivers with less than 2 years full licence are subject to wet weather limits.

#### SPEED LIMITS: BELGIUM

Motorways & dual carriageway	120 km/h	(74 mph)
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Open road	90 km/h	(56 mph)
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Towns	50 km/h	(31 mph)
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Nr hospitals schools etc	30 km/h	(19 mph)
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Image: © Neuhaus

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