

Choose 5 chocolatiers among II Lausanne artisans and leave with an assortment of their finest creations while visiting the city of Lausanne and its highlights.

## THE LAUSANNE CHOCO TOUR IS:

- A chocolaty tour of 5 artisan chocolatiers
- A discovery of Lausanne's must-sees
- A tasty activity for all

CHF 29.- PER ADULT CHF 16.- PER CHII D

BUY ONLINE OR AT THE LAUSANNE TOURISME VISITOR CENTRE CLOSE TO THE TRAIN STATION



SWISS CHOCOLATE

www.lausanne-tourisme.ch/en/offer/lausanne-choco-tour

Benefit from a 10% discount on a selection of chocolates when you visit the 5 chocolatiers of your choice









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www.thelausanner.ch

#### THE CHOCOLATIERS

BLONDEL

Rue de Bourg 5 *– blondel.ch* 

2 CHOCOLATERIE DU BUGNON Rue du Bugnon IO – chocolateriedubugnon.ch

CONFISERIE BOILLAT
Rue Enning 4 – confiserieboillat.ch

4 CONFISERIE NESSI Avenue du Temple 65 – confiserie-nessi.ch

DURIG CHOCOLATIER
Rue Mercerie 3 and Avenue d'Ouchy 15 – durig.ch

JACOT HAUTE CHOCOLATERIE
Rue Centrale 6 – jacotchocolaterie.ch

7 L'ESPACE CHOCOLAT Avenue Frédéric-César-de-la-Harpe 27 espace-chocolat.ch

LA CHOCOLATIÈRE
Escaliers du Marché I and Avenue Mon-Repos I4
Iachocolatiere.ch

MAISON BUET
Rue Grand-St-Jean 6 and Rue Haldimand II
maisonbuet.ch

MANUEL Rue de Bourg 28 manuel.swiss

NOZ CHOCOLATIER
Rue Marterey II – noz-chocolatier.ch

# THE HIGHLIGHTS IN THE VICINITY

LAUSANNE CATHEDRAL
Pl. de la Cathédrale

PALAIS DE RUMINE
Cantonal Museum of Zoology,
Cantonal Museum of Archaeology and History

🤤 ESCALIERS DU MARCHÉ STAIRCASE

PLACE DE LA PALUD
Fountain, clock, Town Hall

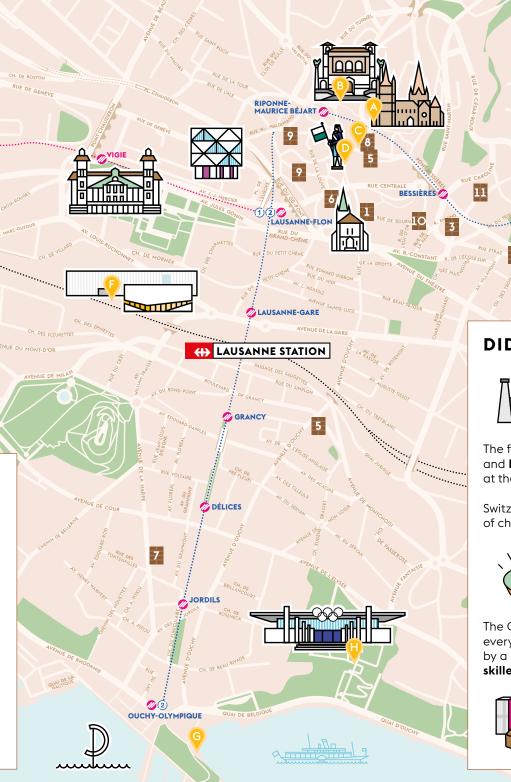
MON-REPOS PARK Aviaries, tower, grotto

PLATEFORME IO

Vaud Museum of Fine Arts, mudac, Photo Elysée

G OUCHY LAKESIDE WALK
Lake Geneva, Belle-Epoque boats, parks

THE OLYMPIC MUSEUM
Quais d'Ouchy I



# **DID YOU KNOW?**

OURS



**1830**, first chocolate factory in Lausanne created by **the Kohler brothers**.

The famous **Rodolphe Lindt** and **Robert Frey** were apprenticed at the Kohler factory in Lausanne.



The chocolatiers

ml δ m2 metro lines

The highlights

in the vicinity

Switzerland has the highest consumption of chocolate in the world with 11.3 kg per inhabitant.



An iconic local patisserie, the **"carac"** is a delicious chocolate tartlet. You'll easily spot it as its bright green icing is totally unique.

The City of Lausanne designates every 3 years a speciality created by a local chocolatier **to promote skilled craftmanship**.





The **"Pavés Tony"** chocolates were created as a tribute to Lausanne paving stones, particularly those of Rue de Bourg.

# THE 11 CHOCOLATIERS' SPECIALITIES

#### BLONDEL

Based here since 1850, the chocolatier offers iconic creations, such as its 45 kinds of chocolate bars and traditionally made truffles, produced in an artisanal way by a small team at the back of the shop.

#### CHOCOLATERIE DU BUGNON

Originality and authenticity are the foundations of the craft creations of this chocolatier, who offers specialities such as fondant "paving stones", Grand cru chocolates, ice creams and sorbets, fizzy drops as well as confectionery.

# CONFISERIE BOILLAT

Winner of the "2023-2025 City of Lausanne Official Chocolate", the confectionery is renowned for its patisseries, confectionery, truffles and pralines, as well as its chocolates, loose or in bars. All the chocolates have been artisanally produced for 25 years.

## CONFISERIE NESSI

Located in the northern part of Lausanne, this artisanal confectionery offers a lovely selection of scrumptious creations, among which the "Bêtises du Patron" or the caramel tuiles, bakery and patisserie products, and ice creams.

# DURIG CHOCOLATIER

The chocolatier offers a rich selection of rare origin chocolate bars, pralines, truffles and other specialities in his two Lausanne boutiques. All the chocolates are organic and freshly handcrafted by passionate artisans.

#### JACOT HAUTE CHOCOLATERIE

Grand crus, rare cacaos, local spirits, the whole range is made without palm oil and the products are prepared, personalised and packed by hand.

#### L'ESPACE CHOCOLAT

From Grand crus to traditional bars, not forgetting other treats, this artisan offers a wide assortment of creations that vary with the seasons and are made in his production workshop in full view of customers.

#### LA CHOCOLATIÈRE

Since 1970, La Chocolatière has been artisanally producing its chocolaty creations and other treats. "Pavés glacés", "Rêve de Cacao" as well as the "Adorable Clémentine" are part of the signature delicacies.

#### MAISON BUET

In his two boutiques in the heart of Lausanne, this artisan chocolatier offers a large variety of homemade bakery, patisserie and chocolate products such as "Les cloches de la Cathédrale" and "Les cloches de la Cathédrale".

## MANUEL

Present since 1845 in the town centre, the sixth generation of chocolatiers carries on the tradition by offering a rich assortment of chocolates and fine patisseries, as well as bakery products, sandwiches and seasonal salads.

#### II NOZ CHOCOLATIER

For over 3O years, this chocolatier has been offering chocolate treats, such as the renowned Prunoz and caracs (the artisan's flagship products), sweet tortes, cakes, and sweet and savoury petits fours that vary with the seasons.