

LAUSANNE CHOCO TOUR



Choose 5 chocolatiers among 11 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 artisans**, valid 72 hours
- ✓ A discovery of Lausanne's must-see attractions
- ✓ A **10% discount** in each boutique on selected items

CHF 29.- PER ADULT

CHF 16.- PER CHILD

SWISS
CHOCOLATE

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

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



LAUSANNE
CAPITALE OLYMPIQUE



www.lausanne-tourisme.ch

THE **LAUSANNER**



@thelausanner #thelausanner #mylausanne

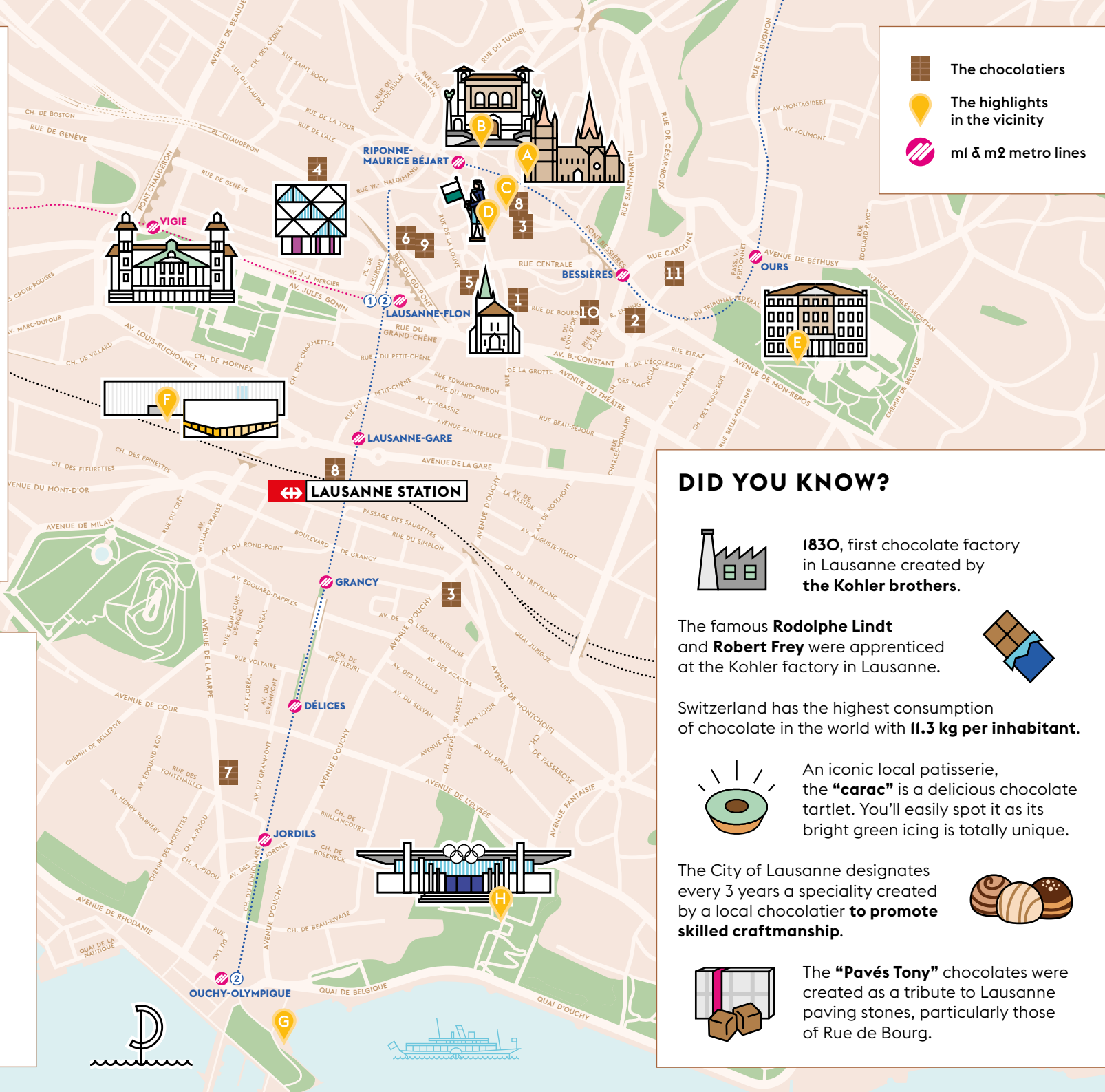
www.thelausanner.ch

THE CHOCOLATIERS

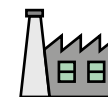
- 1 BLONDEL**
Rue de Bourg 5 – blondel.ch
- 2 CONFISERIE BOILLAT**
Rue Enning 4 – confiserieboillat.ch
- 3 DURIG CHOCOLATIER**
Rue Mercerie 3 and Avenue d'Ouchy 15 – durig.ch
- 4 FAVARGER**
Rue des Terreaux 2 – favarger.com
- 5 JACOT HAUTE CHOCOLATERIE**
Rue Centrale 6 – jacotchocolaterie.ch
- 6 JORGE CARDOSO CHOCOLATIER**
Rue Pichard II – jorge-cardoso.com
- 7 L'ESPACE CHOCOLAT**
Avenue Frédéric-César-de-la-Harpe 27
espace-chocolat.ch
- 8 LA CHOCOLATIÈRE**
Escaliers du Marché I and in the train station hall
lachocolatiere.ch
- 9 MAISON BUET**
Rue Grand-St-Jean 6 – maisonbuet.ch
- 10 MANUEL**
Rue de Bourg 28 – manuel.swiss
- 11 NOZ CHOCOLATIER**
Rue Marterey II – noz-chocolatier.ch

THE HIGHLIGHTS IN THE VICINITY

- A LAUSANNE CATHEDRAL**
Pl. de la Cathédrale
- B PALAIS DE RUMINE**
Cantonal Museum of Zoology,
Cantonal Museum of Archaeology and History
- C ESCALIERS DU MARCHÉ STAIRCASE**
- D PLACE DE LA PALUD**
Fountain, clock, Town Hall
- E MON-REPOS PARK**
Aviaries, tower, grotto
- F PLATEFORME IO**
Vaud Museum of Fine Arts, mudac, Photo Elysée
- G OUCHY LAKESIDE WALK**
Lake Geneva, Belle-Epoque boats, parks
- H THE OLYMPIC MUSEUM**
Quais d'Ouchy I



DID YOU KNOW?



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.

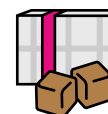


Switzerland has the highest consumption of chocolate in the world with **11.3 kg per inhabitant**.



An iconic local pâtisserie, 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 craftsmanship**.



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

THE 11 CHOCOLATIERS' SPECIALITIES

1 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.

2 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.

3 DURIG CHOCOLATIER

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

4 FAVARGER

At Favarger, everyone is part of our chocolate-loving family. We are united in our dedication to create the best chocolate in the world. "Fait maison" (homemade) is our promise of the utmost care and quality.

5 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.

6 JORGE CARDOSO CHOCOLATIER

In his boutique located near the Flon District, the chocolate artist, twice world champion, offers you a choice of his artistic creations according to the seasons, such as the trilogy of Grand Cru truffles, and a rich assortment of pralines and Grand Cru tablets. All the chocolates are handcrafted.

7 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.

8 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.

9 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".

10 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.

11 NOZ CHOCOLATIER

For over 30 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.