

WITTAMER COLLECTION 2016



pâtissier
chocolatier
glacier
traiteur
confiseur
boulangier
macarons
biscuits



www.wittamer.com

biscuiterie

Biscuits

Per kilo	68,00€
200 g Coffret Eclat (box)	13,60€
“Dessert” biscuits in 200 g bags by variety	13,60€
– Sablé Wiener	
– Sablé diamant	
– Linzer raspberry	
– Sablé praliné	
– Tuiles aux amandes	
– Chamonix	
– Dios	
– Hazelnut	
– Pain turc	
– Baked marzipan ingot	
– Almond friand	

boulangerie

Rolls

Sandwich roll	1,10€
Mini-baguette, piccolo, etc.	1,10€

Baguettes

Traditional baguette	2,00€
Old-style baguette	2,00€

Wholesome bread

White toasting bread (400 g)	3,00€
Grey toasting bread (400 g)	3,00€
Grey multi-cereal bread (400 g)	3,00€
Organic bread (400 g)	3,00€
Organic bread with cereals (400 g)	4,00€
“L’Ardennais” spelt bread (600 g)	5,50€
“Cramique” with raisins (500 g)	6,70€
“Craquelin” with sugar (500 g)	6,70€
Plain brioche (500 g)	6,70€

Viennoiseries

Mini-croissant	1,20€
Mini pain au chocolat	1,20€
Mini suisse ronde	1,20€
Croissant	1,60€
Tortillon	1,60€
Beurre aux raisins	1,60€
Almond croissant	1,60€
Huit à la Crème	1,60€
Pain au chocolat	1,60€
Swiss roll with raisins	1,60€
Baulus	1,70€
Large chocolate cream tortillon	1,70€
Croissant with cream	2,90€
Apple turnover	2,90€



gâteaux

Individual cakes

Financier	3,80 €	Opera	5,00 €
Chocolate éclair	4,00 €	Copacabana <small>SPRING/SUMMER</small>	5,00 €
Moka éclair	4,00 €	Samba	5,00 €
Caramel and "fleur de sel" éclair	4,00 €	Puff pear pastry	4,00 €
Foudroyant		Puff apricot pastry	4,00 €
with strawberry <small>SPRING/SUMMER</small>	5,00 €	"Linzer" tartlet with raspberries and caribbean chocolate mousse	4,00 €
Foudroyant with pear flavoured with tonka <small>AUTUMN/WINTER</small>	5,00 €	Lemon curd pastry	5,00 €
Fôret noire	5,00 €	Seasonal fruits tartlet	6,00 €
Joy Macaron	6,00 €	Crème brûlée <small>ON WEEKEND</small>	6,50 €
Manjari	5,00 €		
Merveilleux	5,00 €		
Millefeuilles	5,00 €		
Misérable	5,00 €		
Moka	5,00 €		
Mont Blanc <small>AUTUMN/WINTER</small>	6,00 €		

Foodie treats in small glasses

Lingot d'or	6,00 €
Fresh fruit salad	7,50 €



entremets



Forêt Noire

Chocolate entremets

Forêt Noire

Semi-bitter chocolate mousse and sponge cake, crème fraîche, milk chocolate petals

4 people	22,00 €
6 people	33,00 €
8 people	44,00 €
10 people	55,00 €

Manjari

Bitter chocolate-flavoured biscuit, Manjari chocolate mousse on a crunchy cocoa bed, crème brûlée with Bourbon vanilla

4 people	22,00 €
6 people	33,00 €
8 people	44,00 €
10 people	55,00 €



Samba

First prize in the "Relais Desserts de l'Entremets au Chocolat" competition

Mousses contrasted with dark chocolate and milk chocolate, cocoa biscuit with almonds, with a dark chocolate reduction

4 people	22,00 €
6 people	33,00 €
8 people	44,00 €
10 people	55,00 €

Wittamer no. 100 AUTUMN/WINTER

Robinson biscuits with chocolate, caramel cream with added Guérande fleur de sel and Grand Cru Wittamer® dark chocolate mousse

One size only, 4 people	22,00 €
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Vanilla- and coffee-flavoured entremets

Misérable

Soft biscuit with Faro almonds and Bourbon vanilla cream

4 people	22,00 €
6 people	33,00 €
8 people	44,00 €
10 people	55,00 €

Opera cake

Joconde biscuit with almonds, smooth cream with Arabica coffee and dark chocolate ganache

4 people	22,00 €
6 people	33,00 €
8 people	44,00 €
10 people	55,00 €

Celebration's cakes

Please contact us for special celebrations cakes.

wittamer@wittamer.com | +32 (0)2 546 11 14

Fruit desserts

Copacabana

Genovese bread biscuit with lime covered in passion fruit and mango mousse topped with fresh fruit

4 people	22,00 €
6 people	33,00 €
8 people	44,00 €
10 people	55,00 €

Lingot d'or

Fruit salad on soft caramelised meringue

2 people	15,00 €
4 people	26,00 €
6 people	39,00 €

Macaron Joy

Rose flavoured macaron biscuit, stuffed with a creamy mixture made from rose petals, whole raspberries and litchis

4 people	22,00 €
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Tahiti

Fresh fruit salad on a biscuit made with a lemon punch, bavarian cream flavoured with orange. To be ordered, for a minimum of 4 people

Per person	7,50 €
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Cakes de voyage

Candied fruit cake (4 people)	10,50 €
Flavoured lemon cake (4 people)	10,50 €

Extra items

Logo or first name	from 5,00 €
Small white candle	0,20 €
Large candle in the form of a number	2,50 €
Bengal lights	each 2,50 €

All of our cakes are available in our shops for 4 to 6 people and upon request to serve a large number of people

Cakes are to be stored at about 6°C

tartes

Apricot tart

Shortcrust apricot pastry, almond cream

4 people	15,00 €
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Bourdaloue tart

Shortcrust pastry, almond cream and pears

4 people	15,00 €
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Apple tart

Shortcrust pastry, compote of apples with vanilla and cinnamon

4 people	15,00 €
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“Linzer” shortbread biscuit with raspberries and Caribbean chocolate mousse AUTUMN/WINTER

4 people	15,00 €
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Shortbread biscuit with lemon-flavoured meringue

4 people	22,00 €
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Shortbread biscuit with chestnuts AUTUMN/WINTER

3 people	22,00 €
4 people	26,00 €
6 people <small>TO BE ORDERED</small>	39,00 €



Lingot d'or

very ice

The flavour of ice-cream or sorbet

	3,00 €
Half-litres of ice-cream	
Chocolate	9,80 €
Almond milk	9,80 €
Moka	9,80 €
Vanilla	9,80 €

Half-litres of ice-cream	
Chocolate	9,80 €
Lemon	9,80 €
Strawberry	9,80 €
Raspberry	9,80 €
Mango	9,80 €
Passion fruit	9,80 €
Peach	9,80 €
Pear	9,80 €
Green apple	9,80 €

Coulis and side sauces	
Custard	5,50 €
Chocolate sauce	5,50 €
Raspberry coulis	5,50 €

Ice cream desserts

Lingot d'or glacé	
Almond milk ice-cream, raspberry sorbet, Italian meringue	
4 people	22,00 €
6 people	33,00 €
8 people	44,00 €

All flavours of vacherin	
Ice-cream of your choice, meringue shells	
4 people	22,00 €
6 people	33,00 €
8 people	44,00 €

Case oncle Tom	
Coffee parfait, caramelised walnuts and italian meringue	
4 people	22,00 €
6 people	33,00 €
8 people	44,00 €

Louise	
Ladyfingers, chocolate ice-cream and stuffed vanilla parfait	
4 people	22,00 €
6 people	33,00 €
8 people	44,00 €

Panier nougatine	
with assorted sorbets	
3 scoops per person	
6 or 8 people	7,50 €pp

Corne nougatine	
filled with assorted sorbets	
3 scoops per person	
From a minimum of 8 people 7,50 € pp	

Frozen desserts are to be stored at -20 °C	
Cool box and dry ice	
> Storage for more than 12 hours (security deposit)	
	16,00 €





Wittamer macarons mean a crunchy thin outside, a pretty round shape – ever so very slightly convex – bright sparkling colours and a soft inside. Maison Wittamer, which is an eminent member of the non-profit organisation “Relais Desserts International”, takes part in the “Un macaron, un don” campaign in the third week of March.

macarons

Permanent flavours

Maison Wittamer, is constantly developing a rich variety of macaron flavours:

Coffee
Caramel with fleur de sel
Blackcurrant
Chocolate
Lemon
Raspberry
Nougat
Passion fruit
Pistachio
Peony
Speculoos
Vanilla
Yuzu

Macarons

1 macaron	1,60 €
“Arty” collection - 6 macarons	9,60 €

Coffret éclat

8 macarons	12,80 €
15 macarons	24,00 €
24 macarons	38,40 €

Wittamer macarons must be stored in a cool place and are to be eaten at room temperature. In their original box they keep for 4 days.





Chocolates and pralines

Ballotins

20 chocolates (250 g)	20,00 €
40 chocolates (500 g)	40,00 €
80 chocolates (1 kg)	80,00 €

Chocolate cello bags (200 g)

Assorted Exquis	16,00 €
Ginger	
Rustic style orangettes	
Citronnettes	
Assorted pralines	
Assorted mendiants	
Assorted rochers	
Caramel truffles	
Day truffles	
Praline truffles	
Champagne truffles	
Sablon truffles	

Mignonettes bag (150 g)

6,00 €

Fruit jellies (200 g)

12,00 €

chocolat

Coeur Wittamer

filled with 5 chocolates	12,00 €
filled with 18 chocolates	25,00 €



Coffret Capsules

filled with 24 chocolates	30,00 €
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tablettes



MYRIAM'S FAVORITE TASTE

Gianduja

Delicately filled with genuine gianduja, this dark or milk chocolate tablet adds the finishing touch to the Wittamer collection.

50 g tablet 3,50 €
100 g tablet 7,20 €

Numbered from 1 to 10

packed in a palette of sumptuous colours, Wittamer's chocolate tablets are designed to be enjoyed at their best and will charm the most educated chocolate lovers.

100 g tablet 7,20 €

No. 1 Dark chocolate

Releases acidulous notes of red fruit and of dried fruit. Originates from Madagascar, 64% cocoa content

No. 2 Bitter and tannic dark chocolate

High cocoa content and sustained bitterness. A blend of beans from Africa, 85% cocoa content

No. 3 Dark chocolate

Liquorice and warm notes, lingering taste. Originates from Venezuela, 72% cocoa content

No. 4 Dark chocolate

Woody, peppery and grilled flavours. Notes of black tea. Originates from Brazil, 62% cocoa content

No. 5 Milk chocolate

Packs a punch in terms of chocolateness and milkiness, tinged with dry fruits and fruity acidity. South America, 46% cocoa content

No. 6 Sugar-free dark chocolate

Hint of fruit and a grilled flavour, slightly woody. 65% cocoa content

No. 7 Dark chocolate with Guérande fleur de sel

A flavour of dried fruit, accentuated by little hints of Guérande fleur de sel. From the Caribbean, 65% cocoa content

No. 8 Ivory chocolate with raspberry pulp

A taste which features contrasts and which is generous. 35% cocoa content

No. 9 Ivory chocolate

Harmonious flavour, smooth and delicate. 35% cocoa content

No. 10 Sugar-free milk chocolate

A pure and balanced taste. 65% cocoa content

carré



Carré Wittamer

with a selection of our 9 "best-of" 13,00 €

Carré Prestige

with a selection of 67 chocolates 73,50 €

Plumier

with 12 dark chocolates
or 12 sugar-free dark chocolates 13,00 €

cube



Cube Chocolat

with 36 chocolates 32,00 €

LAYER 1 Dark chocolate with perfumed ganache

LAYER 2 Dark chocolate with assorted ganache

LAYER 3 Assorted caramel chocolates

LAYER 4 Assorted chocolate pralines

Carré « Floor »

1st Floor

with 25 chocolates 26,00 €

2nd Floor

with 50 chocolates 52,00 €

3th Floor

with 75 chocolates 78,00 €

4th Floor

with 100 chocolates 104,00 €





Wittamer invents the art of gift-giving

Corporate gifts or care-taking gifts for your loved ones which can be customised to your specifications – discover an exclusive collection of gifts by Wittamer. In addition to a selection of an almost infinite number of flavours, we will assist you in choosing the perfect gift, whether to mark a joyous event or just to bring happiness to someone dear to you.

All year round, you can avail of special advice from a team which is devoted to providing great service and high quality.

For information, email gift@wittamer.com



Corbeille
from 50,00 €

Fruit corbeille
from 4 people upwards 30,00 €

Cube & Boite Chapeau
from 95,00 €

confiserie

Wittamer sugar coated chestnuts

Chestnut, piece	2,50 €
Case containing 4	11,00 €
Bag of 8 sugar-coated chestnuts	20,00 €
Carré "Floor" containing 16 sugar coated chestnuts	40,00 €

Fruit jellies

Per kilo	60,00 €
200 g bag	12,00 €
Carré Tutti Frutti (18 pieces) featuring nine flavours of fruit jellies	13,60 €

Marzipan

Bar of cooked marzipan (200 g)	9,90 €
Marzipan roll (200 g)	9,90 €
"Patati & patata" potatoes 200 g bag	12,80 €

Speculoos (IN SEASON)

Per kilo	48,00 €
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Mignonettes

Per kilo	40,00 €
200 g case	9,00 €
320 g case	14,00 €

Dragées

Chocolate	40,00 € per kg
Almond	50,00 € per kg

Jams and preserves (310 g)

Four fruit	5,90 €
Apricot	5,90 €
Apricot and peach	5,90 €
Sour cherry	5,90 €
Black cherry	5,90 €
Strawberry / Raspberry	5,90 €
Forest fruits	5,90 €
Raspberry preserve	5,90 €
Redcurrant and raspberry preserve	5,90 €
Bitter orange marmalade	5,90 €
Candied onions and raisins	5,90 €
Candied endives	5,90 €

Chocolate spreads (290 g)

Dark	6,90 €
Praliné	6,90 €

Honey

4 flowers	5,00 €
Acacia	5,00 €



traiteur

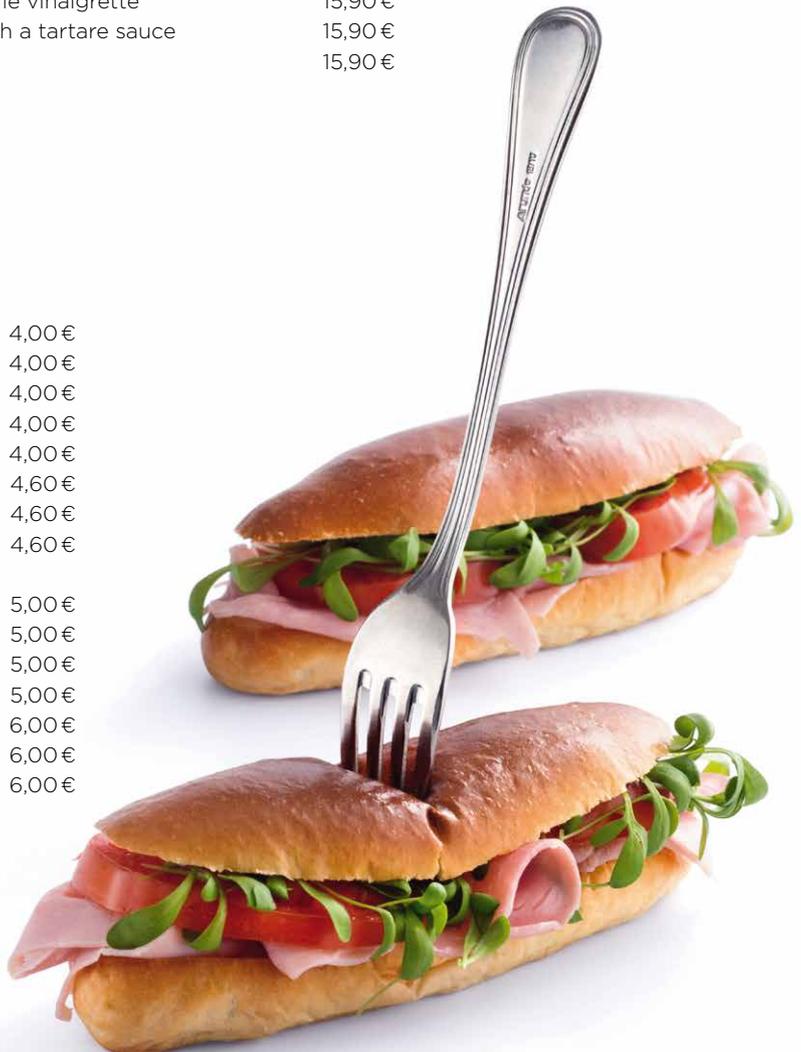
Salads

served with bread rolls, butter and a serviette with a logo

Salad of mixed herbs, low-fat vinaigrette	7,00 €
Italian salad: penne, tomatoes and parmesan, Parma ham and basil	14,90 €
Free-range chicken salad, wholesome sauce with herbs	14,90 €
Thai salad: scampi salads and noodles with crunchy vegetables, soy vinaigrette	14,90 €
Méli-Mélo de légumes de saison	14,90 €
Salade niçoise: green beans, peppers, tomatoes, boiled eggs, anchovy fillets and Spanish white tuna	15,90 €
Tomato salad with shrimps	15,90 €
Foodie salad: green beans, tomatoes, parmesan, thin slices of smoked fillet of duck breast, oil truffle vinaigrette	15,90 €
Thin slices of salmon, shrimps and vegetables with a tartare sauce	15,90 €
Taboulé with spices and scampi	15,90 €

Sandwiches made with soft bread, with baguette bread and with wholemeal bread

Poultry meat chiffonnade with a light curry sauce, vegetables	4,00 €
Maredsous cheese, cressonnette	4,00 €
Herbed cream cheese and courgettes	4,00 €
Ham, fresh tomatoes, cressonnette	4,00 €
Mimosa and tomato, vegetables	4,00 €
Ham and cheese club sandwich with cressonnette	4,60 €
Tuna salad and vegetables	4,60 €
Filet Américain, vegetables	4,60 €
Goat cheese, basil, tomato tapenade and rocket salad	5,00 €
Parma ham, rocket salad and olive oil	5,00 €
Roast beef, tomatoes and cressonnette	5,00 €
Tomatoes, mozzarella and basil	5,00 €
Shrimps	6,00 €
Crab salad	6,00 €
Extra-soft smoked salmon	6,00 €



Hot starters

Springroll	4,10 € per item
Scampi ravioli	4,10 € per item
Chicken lumpia	4,10 € per item

Selection of items to be warmed up (25 items) 30,00 €

Croque-monsieur
Bechamel sauce in puff pastry
Sausage roll
Leek flans
Mini-pizzas
Mini quiches lorraine
Prune and bacon

Thai selection and sweet and sour sauce (20 items) 30,00 €

Bite-sized pieces of scampi
Bite-sized crispy crab
Mini-nems
Mini-scallop

Savoury pastry and quiches

Cheese soufflé	4,80 € per item
Quiche lorraine (4 people)	13,20 €
Courgette and tomato quiche (4 p.)	13,20 €
Mozzarella and tomato quiche (4 p.)	13,20 €
Fresh salmon, tomatoes, mushrooms and spinach quiche (4 people)	15,00 €

Cold starters

Norwegian salmon 200 g	18,00 €
Goose foie d'oie gras 100 g	16,00 €

Savoury cold petits fours

Per kilo	68,00 €
Coffret Eclat (250 g)	17,00 €



cocktails

« À la carte »

Cold savoury cocktail party (TO BE ORDERED)

Assorted canapés and zakouski	1,80 € per piece
Goose liver zakouski (minimum 10 pieces)	2,50 € per piece
Foie gras profiteroles (minimum 10 pieces)	2,50 € per piece
Surprise brioche (48 pieces)	55,00 €
Surprise brioche (72 pieces)	70,00 €
Bread in a form of turtle filled with 60 assorted mini-sandwiches	159,00 €
Bread in a form of crocodile filled with 60 assorted mini-sandwiches	159,00 €
Basket of assorted vegetables and fine sauces (6 people)	35,00 €
Platter of assorted cheeses (8-10 people)*	75,00 €

* To be ordered 24 hours in ahead

« Tout prêt »

Accueil Gourmand

FROM A MINIMUM 10 PEOPLE

14,70€ per pers.

COLD SAVOURY PLATTER

6 pieces per person

- Wittamer canapés
- Crab and salmon zakouski
- Filled brioche triangles

SWEET PLATTER

2 pieces per person

- Cocktail cakes
- Macarons

Tentation

FROM A MINIMUM 20 PEOPLE

18,50€ per pers.

COLD SAVOURY PLATTER

5 pieces per person

- Assorted Wittamer zakouski
- Salmon canapés
- Crab croustades
- Foie gras profiteroles

HOT SAVOURY PLATTER

5 pieces per person

- Prune and bacon nibbles
- Scampi fritters
- Mini-pizzas
- "Vidés béchamel"

SWEET PLATTER

2 pieces per person

- Assortment of macarons, dessert biscuits and chocolate pralines

Emotion

FROM A MINIMUM 20 PEOPLE

25,85€ per pers.

COLD SAVOURY PLATTER

8 pieces per person

- Assorted Wittamer canapés
- Skewers
- Assorted zakouski
- Crab croustades
- Foie gras profiteroles

HOT SAVOURY PLATTER

4 pieces per person

- Mini-pizzas
- Sausages in puff pastry
- Small Quiche Lorraine
- Croque-monsieur
- Leek tarts
- Prune and bacon nibbles

SWEET PLATTER

2 pieces per person

- Assortment of macarons, dessert biscuits and chocolate pralines



Sweet platter



Reception platters
featuring 10 filled sandwiches
and Wittamer serviettes

Try to place your order the day before (until 4 pm)

plateaux
& buffets
« corporate »

- | | |
|--|----------|
| Plateau 1 | 43,20 € |
| 2 ham, fresh tomatoes, cressonnette | |
| 2 Maredsous cheese and cressonnette | |
| 1 goat cheese, basil, tomato tapenade and rocket salad | |
| 1 mimosa, tomato and vegetables | |
| 1 shredded leaf vegetables, poultry meat with a light
curry sauce, vegetables | |
| 1 tuna salad and vegetables | |
| 1 ham and cheese club sandwich with cressonnette | |
| 1 tomatoes, mozzarella and basil | |
| Plateau 2 | 47,60 € |
| 1 ham, fresh tomatoes, cressonnette | |
| 1 Maredsous cheese and cressonnette | |
| 1 goat cheese, basil, tomato tapenade and rocket salad | |
| 1 mimosa, tomato and vegetables | |
| 1 shredded leaf vegetables, poultry meat with a light
curry sauce, vegetables | |
| 1 tuna salad and vegetables | |
| 1 tomatoes, mozzarella and basil | |
| 1 Parma ham, rocket salad and olive oil | |
| 2 extra-soft smoked salmon | |
| Plateau 3 | €49,60 € |
| 1 ham, fresh tomatoes, cressonnette | |
| 1 Maredsous cheese and cressonnette | |
| 1 mimosa, tomato and vegetables | |
| 1 tuna salad and vegetables | |
| 1 Parma ham, rocket salad and olive oil | |
| 1 roast beef, tomatoes and cressonnette | |
| 1 shrimp | |
| 1 crab salad | |
| 1 extra-soft smoked salmon | |
| 1 goat cheese, basil, tomato tapenade and rocket salad | |
| Plateau 4 | 67,50 € |
| 25 assorted mini-sandwiches | |

Breakfast & lunch platters

Presentation: either on reception platters, or on plates
Try to place your order the day before (until 4 pm)

Good Morning 22,00 €

- Orange juice
- Fruit salad
- Small pain au chocolat
- Croissant
- Butter and jam
- Bread roll filled with cheese or ham and vegetables
- Wittamer chocolate mini-ballotin

Végétarien 25,50 €

- Quinoa with seasonal vegetables
- Selection of vegetables
- Cream cheese with herbs
- Bread roll and butter
- Fresh fruit salad

Retour des champs 28,00 €

- Aubergine preserve and parmesan
- Selection of cold meats
- Poultry meat
- Potato salad
- Farmhouse cheese
- Bread roll and butter
- Dessert

Via Veneto 28,00 €

- Penne à l'Italienne
- Mozzarella di bufala
- Parma ham
- Pearls of melon
- Cheese
- Bread roll and butter
- Dessert

Palais Royal 39,50 €

- Goose liver
- Smoked fillet of duck breast
- Mesclun salad mix
- Truffle vinaigrette
- Farmhouse cheese
- Bread roll and butter
- Dessert

Wittamer 39,50 €

- Salade Niçoise
- Salmon steak
- Tomato with shrimps
- Mixed salad
- Farmhouse cheese
- Bread roll and butter
- Dessert

L'Express 39,00 € per pers.

For last-minute lunches - which need to be ordered before 10.30 am - the head chef can provide an "express" platter, the contents of which will depend on the products that are available on the market on the given day.



Buffets

As of four people | Must be ordered 48 hours in advance

Buffet Trendy 35,00 € per pers.

- Mozzarella and tomatoes
- Penne à l'Italienne
- Parma ham and melon
- Taboulé with spices and scampi
- Thin strips of beef
- Salad with herbs
- Vinaigrette
- Goat cheese
- Bread roll and butter
- Dessert

Buffet Gourmand 39,00 € per pers.

- Aubergine preserve and ripened tomatoes with parmesan
- Trout and smoked salmon millefeuille with herbs
- Thin strips of beef
- Ham on the bone
- Rosette de Lyon (slices of cured saucisson or French pork sausage)
- Mixed herb salad
- Crunchy vegetable salads
- Penne à l'Italienne salads
- Sauces
- Farmhouse cheese
- Bread roll and butter
- Dessert

Buffet Prestige 48,00 € per pers.

- Small tomato with crab
- Trio of smoked fish
- Medallion of salmon
- Foie gras and a meat fillet
- Pistou (vegetable soup with basil)
- Parma ham
- Fusilli pasta with prawns
- Taboulé with spices and scampi
- Mixed herb salad
- "Arlesienne" salad
- Sauces
- Platter of farmhouse cheeses
- Bread roll and butter
- Dessert

sucré

Desserts and foodie snack treats

Fresh fruit salad	7,50 €
Basket of fresh fruit (for a minimum of 4 people)	30,00 €
Platter of cut fruit (for a minimum of 4 people)	30,00 €
Cocktail cake	2.50 € per piece
Reception platter featuring 12 assorted cocktail reception cakes	30,00 €
Reception platter featuring biscuits, macarons and chocolates	30,00 €



Assorted cocktail cakes *

The Wittamer reception platter featuring
12 cocktail reception cakes 30,00 €

* Subject to availability. Must be ordered the day before.

cave

Champagne

Brut - Sélection Wittamer by Pommery	
37 cl	21,00 €
75 cl	33,00 €

White wines

Loire

Sancerre « Le Chêne Marchand» Louis Crochet	
37 cl	17,20 €
75 cl	31,00 €

Bordeaux

Mâcon-Lugny G. Duboeuf	
37 cl	8,00 €

Sauternes

Château Sahuc Lestour	
75 cl	33,00 €

Vin d'Ardèche

Chardonnay Louis Latour	
75 cl	13,00 €

Red wines

Bordeaux

Graves Villa Bel Air	
75cl	29,00 €
Margaux Château Siran	
75cl	45,00 €

Beau Mayne

Merlot-Cabernet Sauvignon	
37cl	6,80 €
75cl	13,00 €

Vin du domaine de Valmoissine

Pinot noir Louis Latour	
75cl	23,00 €

Rosé wine

Côtes de Provence

Minuty	
75 cl	15,00 €

Other drinks

Vittel (50 cl)	1,50 €
San Pellegrino (50 cl)	1,50 €
Coca Cola (50 cl)	1,75 €
Coca Cola light (50 cl)	1,75 €
Fresh orange juice 25 cl	4,90
Fresh orange juice 50 cl	9,80



Terms of Sale

Wittamer's staff are at your disposal to provide you with advice or to take your orders, over the phone or in our shops

Placing orders

With the aim of satisfying you as much as possible, we advise you to allow us at least 48 hours to prepare your order. Maison Wittamer reserves the right to request a downpayment as regards orders which are being collected. As regards orders which are to be delivered, orders must be paid for in full beforehand.



Prices and deliveries

The prices of the goods and of deliveries are the prices which are currently applicable. Prices include VAT and may be liable to fluctuate.

Orders shall be handed over to customers upon signature of a delivery note.

Wittamer delivers everywhere in Belgium and also worldwide.

- It is important that you check that the address or addresses, the postcode, the phone number and the email address you provide are accurate;
- The addressee must be at home on the delivery date;
- Goods are shipped at the risk of addressees.

Delivery prices

Brussels: from 15,00 €

Belgium: FedEx bundling from 25,00 €

Other delivery addresses: we will provide you with a quote

www.wittamer.com



Maison Wittamer is oriented towards the future, towards innovation and towards the development of its craft business. Paul and Myriam's watchwords are "beautiful" and "quality" and they apply this philosophy to the worlds of chocolate, pastry-making, catering and tea rooms. They continually lay down creative challenges to their production staff, in terms of charming you even more: today, tomorrow even more, and always.



**Chocolates, macarons
and gift shop**

Place du Grand Sablon, 6
1000 Brussels, Belgium

Pastry and catering shop
Place du Grand Sablon, 12-13
1000 Brussels, Belgium

Wittamer Café (1st floor)
Place du Grand Sablon, 13
1000 Brussels, Belgium

Rob
Boulevard de la Woluwe, 28
1150 Brussels, Belgium

La Grande Épicerie
Chaussée de Waterloo, 1331
1180 Brussels, Belgium

Wittamer Café

Open from 9am to 6pm
except on Mondays and Tuesdays
wittamer@wittamer.com

"Private Collection" Cakes and Buffets

Open from 9am to 4pm
wittamer@wittamer.com

**"Private collection" events
Corporate lunches and gifts
Customization**

myriam.wittamer@wittamer.com
annick.meeuws@wittamer.com
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