



Chocolatier M

David Maenhout and Isabelle Hertsens

Sylvain Dupuisstraat 38 – 8300 Knokke - Belgium

www.chocolatier-M.be

**#innovation #style #creativity #modern #taste #craftsmanship
#entrepreneurship #tailormade**

Chocolatier M, by David Maenhout and Isabelle Hertsens, is a trendsetting chocolatier since 2005. The business is located in Knokke at the Belgian seaside. The airy and light atelier is situated across the shop. The open feel of the atelier allows the customers to have a look at the manufacturing process.

Only top quality products with the most refined tastes and textures are produced.

Chocolatier David Maenhout draws inspiration from his daily encounters with top chefs and his many travels.

His craftsmanship and entrepreneurship were recognized with many awards and mentions in the past years:

- Chocolate Heaven – Foodepedia
- Le meilleur chocolatier de sa génération – Le Figaro
- Many gold and silver Chocolate Awards
- Chocolatier of the year Gault&Millau 2013

Chocolatier David Maenhout is regularly invited to give demonstrations worldwide. He is specialized in tailormade desserts and chocolates for top restaurants and companies.

References:

Owner and Chef since 2005

Chocolate Ambassador at Barry Callebaut

Chocolatier of the year Gault&Millau 2013

Partner in Master Talent training programmes since 2020

Training programmes offered:

1 to 3 months Work Based Learning programmes for chocolatiers

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