



Antwerp
Imperial line

Dominique Persoone loves chocolate so much that making pralines day in, day out is not enough. He has also written a book on the subject and still finds time to cooperate with famous chefs such as Sergio Herman and to run his company, The Chocolate Line, with stores in Bruges and Antwerp. The latter is located in the Palace on the Meir, which once belonged to Napoleon Bonaparte. The grand interior, with its crystal chandelier, baroque ceiling decorated with gold leaf and counter shaped like a chocolate bar, adds a majestic touch to the divine experience of chocolate shopping. **Meir 50**



San Francisco
The flower of foods

Nowhere does the bean-to-bar principle flourish more than in true foodie paradise San Francisco. Dandelion is housed in a former garage in the Mission District, and sells all things chocolatey, be it bars (try the Dulce de Leche) or Nutella cookies. The chocolate factory's owners travel to Trinidad and Venezuela to pick the best beans while the actual roasting process takes place in San Francisco, in front of customers. You can also go to a smaller shop in the Ferry Building, which only sells the chocolate, but for a true 'making-of' experience, you should visit the Mission District branch. **740 Valencia Street**

→ **Did you know...?** The Netherlands now has its own chocolatier superhero? Huize van Wely's renowned pastry chef Robin Hoedjes recently won the Dutch Pastry Award 2015. Huize van Wely chocolates are proudly served in KLM's Business Class.



Brussels
Art bursting with flavour

Patrick Roger is one of the world's best-known patissiers. Not just because he conquered the art of surprising his patrons with highly refined flavour sensations (some of his chocolates balance no less than 14 ingredients), but also because he knows a thing or two about chocolate art. Visit his Brussels boutique, and admire the resident chocolate hippopotamus and giant Easter egg while tasting a delectable morsel or two. The icing on the (proverbial) cake? Gilbert Moity's Hanging Forest light installation over the central display counter. **Place du Grand Sablon 43**



John Pizat (Brussels), Courtesy Dandelion

Los Angeles
California dreaming

Compartès in Brentwood, not far from Beverly Hills, has been making truffles, bonbons, chocolate bars and other sweet delights for more than 65 years. Last year, the owners ventured out into Melrose Place, with a black-and-white chequered shop that became an overnight Instagram hit. One of the youngest chocolatiers in the US, Jonathan Graham, is the driving force behind their unsurpassed variety of flavours. Think (or should that be 'dream'?): Macallan Whisky or Meyer Lemon Lavender. And the California Love Salted Pretzel bar is the perfect souvenir – if you can bear to wait until you get home to unwrap it, that is... **8428 Melrose Place**