



SINCE 1956

the
Belgian

F A M O U S C H O C O L A T E S



chocolate collection





production site Olen



production site Wetteren



production site Herentals

ABOUT THE BELGIAN CHOCOLATE GROUP

Founded in 1956 The Belgian Chocolate Group is a well established supplier and exporter of premium chocolate offering high quality at attractive prices. The products are made in our 3 modern production sites.

A range of classic, authentic chocolates is the solid base of our brand The Belgian. The unique combination of the finest ingredients, exclusive production methods and stringent quality controls, ensure the consistent excellence of our product.

The Belgian brand name is associated with fine quality and delicious tasting products from Belgium. We have the widest range of fine Belgian chocolates, which we present in a variety of shapes and packaging sizes.

BRC & IFS CERTIFIED

British Retail Consortium (BRC) Global Standards specify requirements about production, packaging, storage and distribution of safe food and consumer products.

The standards are internationally accepted and evaluation is carried out by a third party certification body. The certification reassures retailers and manufacturers of the capability and competence of the supplier and reduces the number of food safety audits by each retailer, thereby reducing the administrative burden on both the supplier and the customer.

In 2012 The Belgian Chocolate Group was the first Belgian chocolate producer who achieved a BRC-A-star certification.



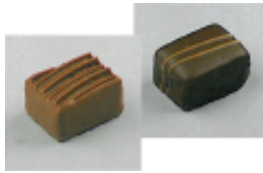
History of The Belgian Chocolate Group

At a young age, Walter Gartner was a candy lover. He dreams of opening up a candy store later.



1945 Walter weds his fiancée Renée. His parents-in-law give the young couple a house, scoured by WWII, to start up a chocolate store. They work night and day to keep up with the orders. As a result, the house was nicknamed: "the house where the lights were never switched off."

1945



In honour of the birth of their two daughters Veerle en Karin, two new pralines were created bearing their daughters' names.

1956 Incorporation and registration of the company.

1956

Princess Astrid of Belgium receives Gartner's pralines as a gift.



1978

1978 Gartner's first foreign customer is Harrods, the renowned London based department store, where Gartner's pralines are the best selling chocolates.

Each praline received a unique name, a unique recipe and was artisanal prepared with the utmost care. Walter's wife Renée is praised for her refinement and creativity in designing the new pralines.





The Belgian

1996 To gain international charisma, the name "The Belgian" is chosen as export brand: The Belgian is born!

1996 2009



The Belgian Chocolate Group owns two production sites in Belgium; one in Olen and one in Wetteren.



2011



The Belgian is available in over eighty countries worldwide. The Belgian remains Belgian to the core! All products are manufactured in Belgium.



2014 The Belgian Chocolate Group is proud to announce 8 of our products have been awarded by The International Taste & Quality Institute.



2014



2015 The Belgian launches his new webshop.

2015

2016



2009 A new look for The Belgian: the silver logo is replaced with a golden logo.



2011 Quality is important. The Belgian chocolate Group is the first Belgian chocolate manufacturer to obtain a BRC A star level.



The Belgian launches his first brand based website and enters the World of social media.



The amount of chocolate boxes produced per year equals the surface of 100 football pitches, and translates to 1 million seashells per day.



2016 The Belgian celebrates its 60th birthday.



The Belgian Chocolate Group is proud to announce eight of our products have been awarded by The International Taste & Quality Institute.

The International Taste & Quality Institute - iTQi - based in Brussels, is the world leading organization dedicated to testing and promoting superior food and drink. The Superior Taste Award is a unique international recognition based upon the judgment of Chefs and Sommeliers who are opinion leaders and experts in taste.

Judges are selected within the 15 most prestigious European culinary and sommeliers associations. Products are tested on a strictly blind basis, without packaging and without any kind of identification. Each judge is dedicated to a sensory analysis of the tasted product and assigns a numeric score on an evaluation sheet reflecting the overall feeling of hedonic pleasure (the most important weight in the final mark) and also other criteria like vision, smell, texture, flavour and mouth-feel.



SINCE 1854
Belgian
FAMOUS CHOCOLATES

2014



DARK SEASHELLS



DARK NSA GREEN TEA



MILK COOKIE CRUNCH

2015



CREAMY VANILLA SEASHELLS



DARK NSA SUPERFRUIT



MILK LEMON

2016



SEAHORSES VANILLA



DARK NSA 70%



MANGO MOUSSE

Seashells





For every mood and occasion

Chocolate Seashells



*Well known and adored worldwide, seashell shaped chocolates!
Carefully selected ingredients are chosen for the filling, which
is covered in fine Belgian milk, white and dark chocolate.*





GIFT BOXES



ORIGINAL - 250g



CARAMEL FLAVOURED - 195g



CREAMY VANILLA - 195g



DARK - 250g



Chocolate Seashells



STICK PACKS



DARK
60g



COFFEE
60g



ORIGINAL
65g



CARAMEL
FLAVOURED
65g





METAL BOX ORIGINAL SEASHELLS



ORIGINAL - 500g

Chocolate Seahorses



SHARING BOX



DARK
135g



ORIGINAL
135g



VANILLA
135g



TRUFFLE
135g



FLOWPACKED SEAHORSES - MIX



DOYPACK - 243g



Caffe latte and Hearts





Sharing and caring

Caffe Latte and Hearts



Share our caffe latte chocolates on a coffee break or treat your loved ones as royals and let the charming chocolate hearts seal the deal.





GIFT BOXES



HEARTS - 200g



CAFFE LATTE - 200g

STICK PACKS



HEARTS
65g



CHERRY HEARTS
65g

Dessert Range





Sweet treat pearls

Dessert Range



We managed to put all pleasures of rich desserts inside our chocolate filling and cover it with milk or dark chocolate.





STICK PACKS XL



PRALINES - 100g



CRÈME BRÛLÉE - 100g



PRALINES WITH RIBBON - 100g



CRÈME BRÛLÉE WITH RIBBON - 100g





STICK PACKS



RASPBERRY DELIGHT - 50g

CRÈME BRÛLÉE - 50g

Dessert Range



FLOWPACKED PRALINES



DOYPACK - 200g


SINCE 1854
The Belgian
FAMOUS CHOCOLATES

PREMIUM PRALINES FLOWPACKED



New



GOLDEN BOX - 150g

www.thebelgian.com



GIFT BOXES



RASPBERRY DELIGHT
200g



CRÈME BRÛLÉE
200g



MANGO MOUSSE
200g



TIRAMISU
200g



PRALINES
200g

Choc's & Medaillons





Delicious Discs

Medaillons & Choc's



These flat discs with caramel, fine mint or plain filling are generously covered with matching toppings.





CHOC'S NUTS & RAISINS
200g



MINT
200g



CARAMEL
200g



Flake Truffles





Finesse of flavors

Chocolate Truffles



The finest Belgian chocolate flakes cover the creamy truffle filling to create these delicious flake truffles.





WHITE
145g



DARK
145g



MILK
145g

Cocoa Dusted Truffles





Affordable luxury

Chocolate Truffles



The bitterness of the cocoa surface and the creamy inside is a fantastic combination.





BALLOTINS



MARC DE CHAMPAGNE
200g



ORIGINAL
200g



ORANGE PIECES
200g



COCOA PIECES
200g



HAZELNUT PIECES
200g



SALTED CARAMEL
200g

NEW

Regular Bars





Luscious blocs

Regular Bars



Our chocolatiers have carefully selected the best ingredients to combine with our fine Belgian milk, white and dark chocolate. Two of our chocolate bars have been highly awarded with the Superior Taste Award.





SNACKING BARS

28g



MILK CHOCOLATE WITH
CARAMELISED BISCUIT
15x28g



MILK CHOCOLATE WITH
HAZELNUT
15x28g



MILK CHOCOLATE WITH
CRÈME BRÛLÉE
15x28g

Regular Bars



REGULAR BARS 100g



- WHITE CHOCOLATE BAR
- WHITE CHOCOLATE BAR WITH STRAWBERRY
- MILK CHOCOLATE BAR
- MILK CHOCOLATE BAR WITH LEMON PIECES *
- MILK CHOCOLATE BAR WITH HAZELNUT PIECES
- MILK CHOCOLATE BAR WITH COOKIE CRUNCH *
- MILK CHOCOLATE BAR WITH CARAMEL & SALT
- DARK CHOCOLATE BAR WITH ORANGE PIECES



REGULAR BARS

100g



- DARK CHOCOLATE BAR WITH COCOA NIBS
- DARK CHOCOLATE BAR - 50%
- DARK CHOCOLATE BAR - 72%
- DARK CHOCOLATE BAR - 85%
- DARK CHOCOLATE BAR WITH HIMALAYAN SALT

*HIGHLY AWARDED WITH THE SUPERIOR TASTE AWARD.

Regular Bars



REGULAR BARS 100g



DARK CHOCOLATE WITH COCONUT
100g



DARK CHOCOLATE WITH CHERRY
100g



COOKING CHOCOLATE BARS

200g



MILK CHOCOLATE
200g

WHITE CHOCOLATE
200g

DARK CHOCOLATE 72%
190g



XL BARS



MILK CHOCOLATE
400g



DARK CHOCOLATE
400g



MILK CHOCOLATE
2kg



DARK CHOCOLATE
2kg



FLOWPACKED SQUARES



MILK CHOCOLATE
153g



MILK CHOCOLATE WITH NOUGAT
153g



MILK CHOCOLATE WITH TOFFEE
153g



DARK CHOCOLATE 72%
153g



DARK CHOCOLATE
WITH MINT FILLING
176g



MILK CHOCOLATE WITH
SALTED BROWNIE TASTE
176g



DARK CHOCOLATE WITH
HAZELNUT FILLING
176g

No Sugar Added Bars





Sensible sweet

No Sugar Added



Suitable for health-conscious people and people with special dietary needs. Two of our bars have been highly awarded with the Superior Taste Award.





NO SUGAR ADDED

100g



- MILK CHOCOLATE BAR WITH HAZELNUT PIECES
- MILK CHOCOLATE BAR
- DARK CHOCOLATE BAR
- DARK CHOCOLATE BAR WITH SUPERFRUITS*
- DARK CHOCOLATE BAR WITH GINGER
- DARK CHOCOLATE BAR WITH ALMONDS
- DARK CHOCOLATE BAR WITH GREEN TEA*
- DARK CHOCOLATE BAR WITH 70% COCOA*

*HIGHLY AWARDED WITH THE SUPERIOR TASTE AWARD.



DISPLAYS

Displays



14x gift box
432x stickpack
175x truffles
600 L x 400 D x 1500 H mm



300x bars
240x bars
400 L x 320 D x 1600 H mm



DISPLAYS



50x truffle box
60x choc's

235 L x 280 D x 1510 H mm



48x gift box
144x stickpack

443 L x 425 D x 1600 H mm

Logistics

NOVELTIES	EAN-unit	EAN-carton	unit	case	units/carton	palletisation
Flowpacked Seahorses mix - 243g	5413121362509	5413121381913	61x180x226mm	226x300x122mm	10	13x8=104
Flowpacked pralines - 200g	5413121363056	5413121382613	61x180x226mm	226x300x122mm	10	13x8=104
Flowpacked pralines - 150g	5413121363186	5413121382620	58x95x147mm	368x212x162mm	12	11x10=110
Assorted pralines with ribbon - 100g	5413121361557	5413121382637	32x94x192mm	398x199x104mm	11	12x15=180
Crème brûlée pralines with ribbon - 100g	5413121361564	5413121382644	32x94x192mm	398x199x104mm	11	12x15=180
Cocoa dusted Truffles with salted caramel - 200g	5413121362776	5413121381999	115x72x133mm	392x359x150mm	15	6x11=66
Snacking bar milk with Hazelnut- 15x28g	5413121363032	5413121382293	38x140x148mm	390x148x162mm	10	16x10=160
Snacking bar milk with Speculoos - 15x28g	5413121363025	5413121382286	38x140x148mm	390x148x162mm	10	16x10=160
Snacking bar milk with Crème Brûlée - 15x28g	5413121363018	5413121382279	38x140x148mm	390x148x162mm	10	16x10=160
XL-bar milk - 400g	5413121361236	5413121380497	18x135x293mm	303x247x147mm	12	11x10=110
XL-bar dark - 400g	5413121361243	5413121381920	18x135x293mm	303x247x147mm	12	11x10=110
XL-bar milk - 2000g	5413121361250	5413121380503	20x185x497mm	520x135x198mm	5	10x6=60
XL-bar dark - 2000g	5413121362707	5413121381937	20x185x497mm	520x135x198mm	5	10x6=60
Dark Chocolate bar with Coconut - 100g	5413121363506	5413121382781	8x92x189mm	194x97x223mm	25	20x13=260
Dark Chocolate bar with Cherry - 100g	5413121363513	5413121382798	8x92x189mm	194x97x223mm	25	20x13=260
Cooking Chocolate bar milk - 200g	5413121362301	5413121381760	10x90x195mm	220x193x93mm	18	20x13=260
Cooking Chocolate bar white - 200g	5413121362318	5413121381777	10x90x195mm	220x193x93mm	18	20x13=260
Cooking Chocolate bar dark 72% -190g	5413121362325	5413121381784	10x90x195mm	220x193x93mm	18	20x13=260

GIFT BOXES	EAN-unit	EAN-carton	unit	case	units/carton	palletisation
Caramel Flavoured Seashells - 195g	5413121361465	5413121380862	28x192x192mm	360x200x200mm	12	12x10=120
Creamy Vanilla Seashells - 195g	5413121361458	5413121380879	28x192x192mm	360x200x200mm	12	12x10=120
Original Seashells - 250g	5413121350032	5413121370030	28x192x192mm	360x200x200mm	12	12x10=120
Dark Chocolate Seashells - 250g	5413121359844	5413121378708	28x192x192mm	360x200x200mm	12	12x10=120
Original Seashells - 500g	5413121350285	5413121370283	60x192x192mm	395x205x205mm	6	12x10=120
Chocolate Hearts - 200g	5413121350018	5413121370016	28x192x192mm	360x200x200mm	12	12x10=120
Caffe Latte - 200g	5413121353408	5413131373406	28x192x192mm	360x200x200mm	12	12x10=120
Crème Brûlée Chocolates - 200g	5413121360079	5413121379040	32x192x192mm	395x205x205mm	12	12x10=120
Tiramisu Pralines - 200g	5413121360826	5413121380121	32x192x192mm	395x205x205mm	12	12x10=120
Raspberry delight - 200g	5413121360697	5413121379927	32x192x192mm	395x205x205mm	12	12x10=120
Assorted pralines - 200g	5413121350223	5413121370221	32x192x192mm	395x205x205mm	12	12x10=120
Mango Mousse Pralines - 200g	5413121361489	5413121380886	32x192x192mm	395x205x205mm	12	12x10=120
Choc's Nuts & Raisins - 200g	5413121360659	5413121379873	32x192x192mm	395x205x205mm	12	12x10=120
Caramel Medallions - 200g	5413121359592	5413121378326	32x192x192mm	395x205x205mm	12	12x10=120
Mint Medallions - 200g	5413121359585	5413121378319	32x192x192mm	395x205x205mm	12	12x10=120

SHARING BOX	EAN-unit	EAN-carton	unit	case	units/carton	palletisation
Flowpacked Seahorses Dark - 135g	5413121361670	5413121381012	58x95x147mm	368x212x162mm	12	11x10=110
Flowpacked Seahorses Hazelnut - 135g	5413121361694	5413121381036	58x95x147mm	368x212x162mm	12	11x10=110
Flowpacked Seahorses Vanilla - 135g	5413121361700	5413121381043	58x95x147mm	368x212x162mm	12	11x10=110
Flowpacked Seahorses Truffle - 135g	5413121361687	5413121381029	58x95x147mm	368x212x162mm	12	11x10=110

net weight carton	custom code	alcohol free	no preservatives	no colorants	for vegetarians	egg free	wheat free	nut free
2,43kg	18069031	X	x	X	x	x		
2,00kg	18069031	X	X	X	X	X		
1,80kg	18069031	X	X	X	X	X		
1,10kg	18069019	X	X	X	X	X		
1,10kg	18069019	X	X		X	X		
3,00kg	18069031	X	X	X	X	X		
4,20kg	18069031	X	X	X	X	X		
4,20kg	18069031	X	X	X	X	X		
4,20kg	18069031	X	X		X	X		
4,80kg	18063290	X	X	X	X			
4,80kg	18063290	X	X	X	X			
10,00kg	18063290	X	X	X	X			
10,00kg	18063290	X	X	X	X			
2,50kg	18063290	X	X	X	X	X		
2,50kg	18063290	X	X	X	X	X		
3,60kg	18063290	X	X	X	X	X		
3,60kg	18063290	X	X	X	X	X		
3,42kg	18063290	X	X	X	X	X		

2,34kg	18069031	X	X	X	X	X		
2,34kg	18069031	X	X	X	X	X		
3,00kg	18069031	X	X	X	X	X		
3,00kg	18069031	X	X	X	X	X		
3,00kg	18069031	X	X	X	X	X		
2,40kg	18069031	X	X	X	X	X		
2,40kg	18069031	X	X	X	X	X		
2,40kg	18069019	X	X	X	X	X		
2,40kg	18069031	X	X	X	X	X		
2,40kg	18069031	X	X	X	X	X		
2,40kg	48069019	X	X	X	X	X		
2,40kg	18069031	X		X	X	X		
2,40kg	18069031	X	X	X	X	X		
2,40kg	18069031	X	X	X	X	X		
2,40kg	18069031	X	X	X	X	X		

1,62kg	18069031	X	X	X	X	X		
1,62kg	18069031	X	X	X	X	X		
1,62kg	18069031	X	X	X	X	X		

STICK PACKS

Chocolate Seashells - 65g	5413121350056	5413121374335	28x65x192mm	300x75x195mm	10	16x28=448
Dark Chocolate Seashells - 60g	5413121360666	5413121379880	28x65x192mm	300x75x195mm	10	16x28=448
Caramel Flavoured Seashells - 65g	5413121361465	5413121380633	28x65x192mm	300x75x195mm	10	16x28=448
Chocolate Seashells with Coffee - 60g	5413121353408	5413121373406	28x65x192mm	300x75x195mm	10	16x28=448
Chocolate Hearts - 65g	5413121351602	5413121374342	28x65x192mm	300x75x195mm	10	16x28=448
Chocolate Cherry Hearts - 65g	5413121361472	5413121380862	28x65x192mm	300x75x195mm	10	16x28=448
Crème brûlée pralines - 50g	5413121360727	5413121379958	28x65x192mm	300x75x195mm	10	16x28=448
Raspberry delight pralines - 50g	5413121379972	5413121360741	28x65x192mm	300x75x195mm	10	16x28=448
Assorted pralines - 100g	5413121361557	5413121380909	32x94x192mm	398x199x104mm	12	12x15=180
Crème brûlée pralines - 100g	5413121361564	5413121380916	32x94x192mm	398x199x104mm	12	12x15=180

FLAKE TRUFFLES

Milk Flake Truffles - 145g	5413121359523	5413121379217	115x72x133mm	392x359x285mm	30	6x5=30
White Flake Truffles - 145g	5413121359547	5413121379231	115x72x133mm	392x359x285mm	30	6x5=30
Dark Flake Truffles - 145g	5413121359530	5413121379224	115x72x133mm	392x359x285mm	30	6x5=30
COCOA DUSTED TRUFFLES						
Cocoa Dusted Truffles with Marc de Champagne - 200g	5413121359042	5413121379170	115x72x133mm	392x359x285mm	30	6x5=30
Cocoa Dusted Truffles Original - 200g	5413121359035	5413121379163	115x72x133mm	392x359x285mm	30	6x5=30
Cocoa Dusted Truffles with Orange Pieces - 200g	5413121359059	5413121379187	115x72x133mm	392x359x285mm	30	6x5=30
Cocoa Dusted Truffles with Cocoa Nibs - 200g	5413121359066	5413121379194	115x72x133mm	392x359x285mm	30	6x5=30
Cocoa Dusted Truffles with Hazelnut Pieces - 200g	5413121360055	5413121379200	115x72x133mm	392x359x285mm	30	6x5=30

REGULAR BARS

Dark Chocolate Bar with Orange Pieces - 100g	5413121355075	5413121375073	8x92x189mm	194x97x223mm	25	20x13=260
Milk Chocolate Bar with Hazelnut Crunch - 100g	5413121360833	5413121380084	8x92x189mm	194x97x223mm	25	20x13=260
Milk Chocolate Bar - 100g	5413121355105	5413121375103	8x92x189mm	194x97x223mm	25	20x13=260
Dark Chocolate Bar 50% - 100g	5413121361366	5413121380640	8x92x189mm	194x97x223mm	25	20x13=260
Dark Chocolate Bar 72% - 100g	5413121355082	5413121375080	8x92x189mm	194x97x223mm	25	20x13=260
Dark Chocolate Bar 85% - 100g	5413121358694	5413121376919	8x92x189mm	194x97x223mm	25	20x13=260
White Chocolate Bar - 100g	5413121355143	5413121375141	8x92x189mm	194x97x223mm	25	20x13=260
White Chocolate Bar with Strawberry - 100g	5413121361311	5413121380596	8x92x189mm	194x97x223mm	25	20x13=260
Milk Chocolate Bar with Lemon Pieces - 100g	5413121361328	5413121380602	8x92x189mm	194x97x223mm	25	20x13=260
Dark Chocolate Bar with Cocoa Nibs - 100g	5413121355099	5413121375097	8x92x189mm	194x97x223mm	25	20x13=260
Milk Chocolate Bar with Cookie Crunch - 100g	5413121360840	5413121380091	8x92x189mm	194x97x223mm	25	20x13=260
Dark with Himalayan salt - 100g	5413121362479	5413121381807	8x92x189mm	194x97x223mm	25	20x13=260
Milk with salted caramel - 100g	5413121362486	5413121381814	8x92x189mm	194x97x223mm	25	20x13=260

NO SUGAR ADDED BARS

Dark Chocolate Bar with Superfruit - 100g	5413121361342	5413121380626	8x92x189mm	194x97x175mm	20	24x9=216
Dark Chocolate Bar with Ginger - 100g	5413121361335	5413121380619	8x92x189mm	194x97x175mm	20	24x9=216
Milk Chocolate Bar with Hazelnut Pieces - 100g	5413121359981	5413121378937	8x92x189mm	194x97x175mm	20	24x9=216
Milk Chocolate Bar with Almond Pieces - 100g	5413121359998	5413121378944	8x92x189mm	194x97x175mm	20	24x9=216
Milk Chocolate Bar - 100g	5413121356829	5413121376391	8x92x189mm	194x97x175mm	20	24x9=216
Dark Chocolate Bar - 100g	5413121356737	5413121376308	8x92x189mm	194x97x175mm	20	24x9=216
Dark Chocolate Bar with Green Tea - 100g	5413121360864	5413121380107	8x92x189mm	194x97x175mm	20	24x9=216
Dark Chocolate Bar 70% - 100g	5413121362493	5413121331949	8x92x189mm	194x97x175mm	20	24x9=216

0,65kg	18069031	X	X	X	X	X		
0,60kg	18069031	X	X	X	X	X		
0,65kg	18069031	X	X	X	X	X		
0,60kg	18069031	X	X	X	X	X		
0,65kg	18069031	X	X	X	X	X		
0,65kg	18069031	X	X	X	X	X		
0,50kg	18069031	X	X	X	X	X		
0,50kg	18069031	X	X	X	X	X		
1,20kg	18069019	X	X	X	X	X		
1,20kg	18069019	X	X	X	X	X		

4,35kg	18069031	X	X	X	X	X		
4,35kg	18069031	X	X	X	X	X		
4,35kg	18069031	X	X	X	X	X		
6,00kg	18069031		X	X	X	X	X	
6,00kg	18069031	X	X	X	X	X	X	
6,00kg	18069031	X	X	X	X	X	X	
6,00kg	18069031	X	X	X	X	X	X	
6,00kg	18069031	X	X	X	X	X	X	

2,50kg	18063290	X	X	X	X	X		
2,50kg	18063290	X	X	X	X	X		
2,50kg	18063290	X	X	X	X	X		
2,50kg	18063290	X	X	X	X	X		
2,50kg	18063290	X	X	X	X	X		
2,50kg	18063290	X	X	X	X	X		
2,50kg	18063290	X	X	X	X	X		
2,50kg	18063290	X	X	X	X	X		
2,50kg	18063290	X	X	X	X	X		
2,50kg	18063290	X	X	X	X	X		
2,50kg	18063290	X	X	X	X	X		

2,00kg	18063290	X	X	X	X	X		
2,00kg	18063290	X	X	X	X	X		
2,00kg	18063290	X	X	X	X	X		
2,00kg	18063290	X	X	X	X	X		
2,00kg	18063290	X	X	X	X	X		
2,00kg	18063290	X	X	X	X	X		
2,00kg	18063290	X	X	X	X	X		
2,00kg	18063290	X	X	X	X	X		





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