



SKULPTUR - CHOCOLATE FACTORY

Kaysersberg Vignoble



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 www.lechambard.fr <https://www.facebook.com/hotel...>

**2 Rue du Tir
68240 Kaysersberg Vignoble**

+ Description

In the charming Rue du Tir, you'll find this chocolate shop, a new delicatessen in Le Chambard. Named "Skulptur" and the brainchild of Olivier Nasti and his pastry chef Jordan Gasco, the shop is designed as a workshop of curiosities, where discerning taste buds can discover delicious in-house creations.

In this new laboratory dedicated to chocolate in Kayserberg, the Alsatian chef and Jordan Gasco, trained by a master chocolatier Meilleur Ouvrier de France, embody the values of Le Chambard: listening to nature and following its rhythm, with ranges that evolve with the seasons and ephemeral creations to surprise.

Culinary pleasures and gourmet emotions accompany the discovery of the different ranges from the Chambard chocolate factory: "Tablette" (pure origin chocolate, inlaid chocolate or gourmet chocolate), "Dragée" (with caramelised almonds, grapes with Gewurztraminer marc or Berawecka), "Bonbon Ganache et Praliné" (changing with the seasons, smoked with fir wood or made with honey from the house's beehives), "Pâte de fruit", "Pâte à tartiner" and other "Dérivé" (Spritz biscuits, mendiants or orangettes...).

With a nod to the traditional skills of this Alsatian company, 'Skulptur' unveils 6 versions of a 'Kouglof gourmand' and two signature chocolates, 'Manala' (like the traditional man of the region), sweets in which vanilla marshmallow is combined with caramel or hazelnut gianduja.

Horaire(s) d'ouverture

From 30/01/2025 to 23/12/2025
Monday from 09:00 to 18:00
Thursday from 09:00 to 18:00
Friday from 09:00 to 18:00
Saturday from 09:00 to 18:00
Sunday from 09:00 to 18:00

Weekly closing on

Tuesday
Wednesday

+ Price lists