Harrods and Godiva are delighted to offer the ultimate chocolate experience at Godiva Chocolate Cafe. This unique collaboration is the result of our shared respect for quality, heritage and innovation.

Needless to say, we feel that this is a match made in culinary heaven. We have combined our skills to create this menu, in which classic flavours and chocolate traditions are reinvented through cutting-edge recipes.

We hope you enjoy your Godiva experience at Harrods today. Moreover, you can continue to indulge and savour this experience even after you have left the Godiva Chocolate Cafe, simply by taking home a selection of our chocolates, individually available from our chocolate counter or gifting selection located in the Ground Floor Food Hall.

Chef Markus Bohr
Harrods Executive Pastry Chef

Chef Thierry Muret
Godiva Executive Chef Chocolatier

The majority of these products contain nuts, please inform your waiter if you have a food allergy.
A discretionary service charge of 12.5% will be added to your bill.
VAT is charged at the applicable rate. Harrods monitors suppliers and does not knowingly serve dishes containing genetically modified ingredients.
PATISSERIE

Godiva Milk Chocolate Sin Cake £ 9.00
a decadently glazed chocolate cake layered with rich chocolate ganache and silky milk chocolate mousse praline and crunchy pieces, accompanied by a warm Godiva chocolate sauce

Godiva Dark Chocolate Sin Cake £ 9.00
a decadently glazed chocolate cake layered with rich chocolate ganache and silky dark chocolate mousse and crunchy pieces, accompanied by a warm Godiva chocolate sauce

Godiva Tourbillon Warm Chocolate Fondant £ 10.00
a cocoa rich cake with a Godiva Tourbillon 85 chocolate baked inside for a melt-in-the-mouth experience, served with a vanilla bean ice cream

Macaroon £ 8.50
Harrods n° 14 tea and almond macaroon religieuse filled with creamy mousse perfumed with Harrods n° 14 tea, fragrant Jasmine and Gardenia scent decorated with flower bits of magnolia, cornflower, hibiscus and lavender. Served with raspberry coulis.

Crème Brulée £ 7.50
accompanied by chocolate covered orange zest

Black Velvet cake £ 7.50
an indulgent chocolate buttermilk sponge layered with chocolate coffee cream, topped with a chocolate glaze and served with whipped cream

Crêpe with Godiva Milk Chocolate £ 15.00
a soft crepe filled with Godiva milk chocolate, accompanied by freshly whipped cream

Crêpe with Bananas and Hazelnut Praline Cream £ 15.00
a soft crepe filled with fresh bananas, hazelnut praline cream, topped with freshly whipped cream

Crêpe Mikado with Vanilla Ice Cream and Warm Chocolate Sauce £ 15.00
a soft crepe filled with vanilla ice cream topped with Godiva milk chocolate ganache

Citrus and Passion fruit dome £ 9.00
citrus and acidic fruit from all around the world. Fluffy yuzu marshmallow, lemon mousse, passion fruit and orange jelly, encased Godiva milk chocolate and served with Mango compote

All chocolate Patisserie items are made with Godiva premium Belgian chocolate.

Top up your crêpes selection
Please choose from the following to complement your choice of crêpe:

Home-made premium vanilla ice cream £ 5.00
Mango compote £ 5.00
Forest berry compote £ 5.00

BAKERY

Pain au chocolat £ 5.00
buttery pastry filled with premium dark chocolate

Croissant £ 5.00
flaky, buttery, crispy delight

Triple Chocolate Muffin £ 5.50
a dark chocolate muffin packed with dark, milk and white chocolate chips

Chocolate Honey cake £ 9.00
tahine honey sponge layered with chocolate cream, served with whipped cream and caramel, vanilla and chocolate sauce

Godiva Chocolate Gianduja cake £ 8.00
flourless chocolate almond cake, layered with soft melting chocolate gianduja, topped with caramelized hazelnuts. Served with chocolate and caramel sauce

Godiva Chocolate Brownie £ 6.50
indulgent brownie baked with milk, dark and white chocolate, served warm with vanilla ice cream

Godiva Chocolate bananas £ 8.00
chocolate dipped bananas with crunchy biscuit flakes

All chocolate Bakery items are made with Godiva premium Belgian chocolate.
GODIVA CHOCOLATE FONDUES
Delicious melted chocolate ganache served in a fondue tower surrounded by an array of treats perfect for dipping

Strawberry Fondue £17.00
a smooth milk chocolate Godiva ganache served with fresh strawberries for dipping

Classic Fondue £22.00
a choice of milk, dark or white chocolate Godiva ganache served with croissant pieces, fresh strawberries, bananas and marshmallows for dipping

Create your own Fondue £25.00
• choose two chocolate ganaches: dark, milk or white
• choose 4 dipping options: croissant pieces, fresh strawberries, bananas, marshmallows, meringue fingers (vanilla, raspberry, pistachio or lemon verbena) or madeleines

Dark: Godiva intense dark chocolate ganache; strong yet sweet
Milk: Godiva smooth milk chocolate ganache with a delicate caramel accent
White: Godiva rich white chocolate ganache with hints of vanilla

GODIVA CHOCOLATE SELECTION

The heritage selection £8.95
an array of Godiva’s most iconic chocolates:
Truffe Traditionelle, Signature Lait Café, Cœur Noir, Croustine, Rosace

The truffle selection £8.95
an assortment of Godiva’s most indulgent truffles:
Truffe Traditionelle, Amère, Praline Bresliene, Cappuccino, Champagne

The dark selection £8.95
a range of Godiva’s darkest chocolates:
Tourbillon 85, Lady Noir, Volupté 72, Moelleux Caramel Chocolat, Nippon

The milk selection £8.95
a collection of fine Godiva chocolates enrobed in milk chocolate:
Eclat Feuilletine, Ecusson lait, Lune Praliné, Volupté lait, Signature lait

Your personal chocolate selection £8.95
choose 5 pieces at the chocolate counter

LIGHT LUNCHES

Grilled chicken and mushroom crêpe £14.50
Tomato mozzarella Panini £14.50
Salmon and watercress sandwich £16.50

All chocolate items are made using Godiva premium Belgian chocolate
COLD BEVERAGES

Chilled Chocolixir £7.00
an icy blend of chocolate ganache, topped with layers of whipped cream
Choose from: milk, dark or white

Ice cream Chocolixir £7.50
a rich and creamy chocolate ganache whipped with ice cream for a cool chocolate drink
Choose from: milk, dark or white

Dark: Godiva intense dark chocolate ganache; strong yet sweet
Milk: Godiva smooth milk chocolate ganache with a delicate caramel accent
White: Godiva rich white chocolate ganache with hints of vanilla

Top up your chilled drinks selection
Please choose from the following to complement your choice of chocolixir:

Mango compote £ 5.00
Forest berry compote £ 5.00

Soft Beverages

Fresh orange juice £ 5.50
Harrods Still/Sparkling Water
330ml £ 4.50
750ml £ 6.25
Coke
£ 4.35
Diet Coke
£ 4.35
Luscombe Organic drinks:
Apple and apricot 240ml £ 4.65
Raspberry lemonade 320ml £ 4.95
Sicilian lemonade 320ml £ 4.95
Cool ginger beer 320ml £ 4.95
St Clements 320ml £ 4.95

All chocolate items are made using Godiva premium Belgian chocolate
HOT BEVERAGES

Hot Chocolixir £7.00
three indulgent layers: warm chocolate ganache, steamed milk and milk foam
Choose from: milk, dark or white

Hot chocolate Suckao shots £6.50
a rich shot of melted chocolate
Choose from: milk, dark or white

Mocha £8.50
a double espresso served with a Suckao of your choice to stir in or enjoy on the side

Dark: Godiva intense dark chocolate ganache; strong yet sweet
Milk: Godiva smooth milk chocolate ganache with a delicate caramel accent
White: Godiva rich white chocolate ganache with hints of vanilla

Espresso £4.00
Double espresso £4.50
Americano £4.25
Caffè latte £4.50
Cappuccino £4.50

Loose leaf tea £4.00
choose from: English Breakfast · Earl Grey · Jasmine Chun Hao · Gunpowder Camomile · Moroccan Mint · Rooibos

All chocolate items are made using Godiva premium Belgian chocolate
### THE CHOCOLATE SELECTION

Handcrafted in Belgium, discover Godiva’s chocolates at the chocolate counter and create your own personalised selection to take home today. Embark on a journey that will awaken your senses, allowing you to experience a multitude of flavours and textures.

**Milk Chocolates**  
Smooth and velvety, Godiva milk chocolates are accented ever so slightly by delicate caramel.

| **Signature Lait Café** | Rich coffee infused chocolate ganache in a smooth chocolate, adorned with a hand decorated dark chocolate leaf |
| **Lune Praliné** | A moon-shaped shell filled with rich hazelnut praliné |
| **Rosace** | A thin shell of candied sugar around a delicate, coffee-flavoured hazelnut praliné swirl |
| **Cœur Lait** | Godiva’s traditional heart, with its signature hazelnut praliné |
| **Noix Macadamia** | Smooth chocolate melted over a blend of praliné and nougatine and a whole macadamia nut |
| **Perle Amande** | A delicate cream of roasted almonds in a smooth pearl |
| **Mosaïque Macadamia** | Roasted macadamia nut pieces and soft praliné with shortbread biscuit and small bites of caramelised hazelnuts |
| **Ecusson Lait** | Godiva’s hand crafted liquid caramel in an elegant lion-embossed shell |
| **Pépite Amande** | A shell filled with hazelnut praliné and a whole almond |
| **Eclat Feuilletine** | Crispy hazelnut praliné with small pieces of feuilletine in a triangular shell strewen with caramelised hazelnuts pieces |
| **Lingot Noisette** | A gold foil wrapper revealing a silky chocolate with hazelnut praliné and small pieces of roasted hazelnuts |
| **Volupté Lait** | An intense creamy ganache in a smooth G-embossed shell |

**Dark Chocolates**  
Intense and divine, Godiva dark chocolates enhance the more refined fillings.

| **Tourbillon 85** | A velvety 85% chocolate ganache hidden in an Art Nouveau-inspired swirl |
| **Cœur Noir** | Godiva’s traditional heart, filled with an intense ganache |
| **Volupté 72** | An intense creamy ganache in a smooth G-embossed shell |
| **Saint Germain** | A classic Belgian specialty: a sweet marzipan center surrounded by an intense chocolate |
| **Moelleux Caramel Chocolat** | A rich and smooth chocolate flavoured caramel enrobed in chocolate, dusted with milk chocolate flakes |
| **Nippon** | Our signature hazelnut praliné with puffed rice enrobed in dark chocolate and decorated with milk chocolate |
| **Lady Noir** | Embossed illustration of Lady Godiva filled with a white chocolate ganache flavoured with vanilla from Madagascar |
| **Moelleux Caramel Framboise** | A rich and smooth raspberry-flavoured caramel covered in chocolate and dusted with raspberry pieces |
| **Ecusson Fondant** | Godiva’s liquid caramel in an elegant lion-embossed shell |
| **Noisetine** | Hazelnut praliné sprinkled with hazelnut pieces and ground nougatine enrobed in rich chocolate |
| **Orange** | The perfect sweet and tangy balance: candied orange peels enrobed in intense chocolate |

**Truffles**  
Generous, each truffle encapsulates an intense centre and is rolled in delicate flakes, nuts or chocolate powder.

| **Truffe Traditionnelle** | A smooth milk chocolate cream centre in a milk chocolate shell, wrapped in dark chocolate and rolled in cocoa powder |
| **Truffe Amère** | An intense chocolate butter cream, covered in a dark chocolate shell and rolled in dark chocolate flakes |
| **Truffe Amande au Miel** | Almond praliné with honey and almond pieces in a milk chocolate shell, rolled in caramelised roasted-almond pieces |
| **Truffe Praliné Brésilienne** | Our signature hazelnut praliné coated in smooth milk chocolate and rolled in crispy caramelized hazelnuts |
| **Truffe Framboise** | A raspberry-flavoured, dark chocolate mousse, enrobed in dark chocolate and rolled in sugar icing and raspberry powder |
| **Truffe Crème Brulée** | Blend of caramelized vanilla cream and dark chocolate, enrobed in a white chocolate shell, sprinkled with a brown sugar |
| **Truffe Rhum** | Dark chocolate cream with rhum, enrobed in milk chocolate and icing sugar |
| **Truffe Champagne** | Dual centres of white and milk chocolate Champagne ganache, covered in a milk and dark chocolate shell, and rolled in ivory sugar powder |
| **Truffe Cognac** | Milk chocolate butter cream with Cognac in a milk chocolate shell, rolled in dark cocoa powder |
| **Truffe Speculoos** | Cinnamon Speculoos biscuit mousse surrounded by smooth milk chocolate and covered with a Speculoos biscuit crunch |
| **Truffe Cappuccino** | Cappuccino cream centre in a dark chocolate shell, thinly enrobed in dark chocolate and rolled in small flakes of white chocolate |
| **Truffe Amère** | Sophisticated coffee ganache enrobed in dark chocolate, hand finished with a regal ‘M’. |

**White Chocolates**  
Rich and creamy, Godiva white chocolates suggest a hint of vanilla in their base.

| **Cœur Blanc** | Godiva’s traditional heart with a hazelnut praliné centre |
| **Croustine** | Soft praliné with shortbread biscuit and ground nougatine, enrobed in chocolate, decorated with sugar-coated hazelnut pieces |

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**Godiva’s traditional recipe with a creamy centre of caramelised roasted hazelnut ganache**

**A silky chocolate cream**

**A smooth blend of almonds and fine sugar**

**A golden mix of cream and sugar**

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**Godiva’s hand crafted liquid caramel in an elegant lion-embossed shell**

**A delicate cream of roasted almonds in a smooth pearl**

**Godiva’s traditional heart, filled with an intense ganache**

**An intense chocolate butter cream, covered in a dark chocolate shell and rolled in dark chocolate flakes**

**Almond praliné with honey and almond pieces in a milk chocolate shell, rolled in caramelised roasted-almond pieces**

**A raspberry-flavoured, dark chocolate mousse, enrobed in dark chocolate and rolled in sugar icing and raspberry powder**

**Blend of caramelized vanilla cream and dark chocolate, enrobed in a white chocolate shell, sprinkled with a brown sugar**

**Dark chocolate cream with rhum, enrobed in milk chocolate and icing sugar**

**Dual centres of white and milk chocolate Champagne ganache, covered in a milk and dark chocolate shell, and rolled in ivory sugar powder**

**Milk chocolate butter cream with Cognac in a milk chocolate shell, rolled in dark cocoa powder**

**Cinnamon Speculoos biscuit mousse surrounded by smooth milk chocolate and covered with a Speculoos biscuit crunch**

**Cappuccino cream centre in a dark chocolate shell, thinly enrobed in dark chocolate and rolled in small flakes of white chocolate**

**Sophisticated coffee ganache enrobed in dark chocolate, hand finished with a regal ‘M’.**

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**A velvety 85% chocolate ganache hidden in an Art Nouveau-inspired swirl**

**A classic Belgian specialty: a sweet marzipan center surrounded by an intense chocolate**

**Embosed illustration of Lady Godiva filled with a white chocolate ganache flavoured with vanilla from Madagascar**

**The perfect sweet and tangy balance: candied orange peels enrobed in intense chocolate**

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**A silky chocolate cream**

**A smooth blend of almonds and fine sugar**

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**A golden mix of cream and sugar**

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**A cream centre of caramelised roasted hazelnut ganache**

**A silky chocolate cream**

**A smooth blend of almonds and fine sugar**

**A golden mix of cream and sugar**
When Lady Godiva, wife of Lord Leofric, protested against the taxation of his subjects, she agreed to ride through the streets of Coventry “clad in naught but her long tresses”, and so long as the residents remained in shuttered buildings their tax burden would be lifted. The following morning she made her famous ride and, despite being the ultimate temptation, the citizens graciously remained indoors. Leofric kept his word and reduced the taxes to the delight of his subjects, ensuring Godiva’s legendary status throughout the centuries. Nowhere is her passion, purity, sensuality, style and boldness more symbolized than in an enticing box of Godiva chocolates, created to win the hearts of all those who taste them.

In 1926, Pierre Draps created his first pralines in Brussels, Belgium. Inspired by Lady Godiva’s passion and boldness, Godiva Chocolatier brings this pioneering spirit, generosity and sensuality to the art of chocolate, creating enticing experiences to complement any occasion.

With an established heritage of chocolate artisans, Godiva has become synonymous with refinement and innovation, bringing the best of Belgium to the world. Combining enticing flavours, delicate textures and elegant decoration, Godiva’s Chefs Chocolatier use their expertly honed skills to create masterpieces out of the finest ingredients.