

# Mark Hermann Chocolate invites you to **VIRKBAR** (Company bar) on June 20



– For your enjoyment – and for the benefit of Gladsaxe Erhvervsby

Meet new and old partners in Gladsaxe Erhvervsby and meet one of the new entrepreneurs who creates chocolates with a taste that explodes in your mouth, and at the same time focuses on quality, sustainability, and authenticity.

Mark Hermann tells us his story from Michelin restaurants, the national confectioners team and participation in competitions around the world as chocolatier – until today with his own business.

Come, have a taste, and find out how chocolate can also taste. Perhaps you will find inspiration - how Mark Hermann can benefit your events, meetings, receptions, presents etc.

We hope to see you and your colleagues, give you a chance to get to know your neighbours and let you enjoy the possibilities of Erhvervsbyen.

Mark Hermann Chocolate is located at Rosenkæret in Gladsaxe Erhvervsquarter. Between car repair and construction workshops, Mark Hermann has converted an old workshop into a production kitchen and a retail store. This is where he transforms the exquisite chocolate into colourful and artistic pieces of chocolate with focus on sustainability, taste and aesthetics.



## Time

Wednesday June 20  
at 15.00-17.00

## Place

Mark Hermann Chocolate,  
Rosenkæret 15, Søborg

## Fee

50 DKK – pay at the door  
(cash or mobile pay)

## Registration

Send an e-mail by **Monday June 18** to  
[karwul@gladsaxe.dk](mailto:karwul@gladsaxe.dk)

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