

A Chocolate Snob's Guide to Hot Chocolate in Greenwich

5 spots to sip quality hot cocoa this winter

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Belgian Hot Chocolate CFCF Roastery & Cafe

CFCF has been in town for about a year and half now so you have probably already figured out that it's one of the best places to get a coffee buzz. After all, they roast and grind their own beans (with a really cool machine up front to prove it) but if you can manage without the caffeine, you should go for one of their hot chocolates. At CFCF they use Callebaut chocolate from Belgium that has a sophisticated dark chocolate flavor. As with coffee, they'll make your cocoa however you like. We recommend having it made with steamed whole milk. It may not give you a coffee buzz but the milky sweetness will perk you right up.

118 Greenwich Ave

Meli Melo and Versailles

Further down the avenue, you'll find Meli Melo and Versailles. Now under the same owners, both of these Greenwich institutions are beloved for their warm and welcoming continental vibe so they offer the perfect spot to enjoy a steaming cup of "chocolat chaud." Like CFCF, Meli Melo and Versailles know that Callebaut is one of the finest cocoa powders for hot chocolate. They use the Callebaut dark chocolate with 60.3% cocoa. It's pretty great to know that you can indulge in a gourmet cup of Belgian Hot Chocolate in not one, but three, locations all on Greenwich Ave. A little hot cocoa is the perfect pick me before and/or after shopping!

Meli Melo: 362 Greenwich Ave

Versailles: 339 Greenwich Ave