

# FINE PASTRIES CAKES & TARTS

FAMILY OWNED



- **AUTOMNE : CRUNCHY SWISS MERINGUE TOPPED WITH BITTERSWEET CHOCOLATE MOUSSE. GLAZED WITH CHOCOLATE MIRROR.**
- **CARAMEL : SILK CHOCOLATE PRALINE SABAYON WITH TWO LAYERS OF SPRINKLED HAZELNUT CHOCOLATE DACQUOISE.**
- **CHOCOLATE RASPBERRY DOME : CHOCOLATE DACQUOISE FILLED WITH RASPBERRY COULIS TOPPED WITH BITTERSWEET CHOCOLATE MOUSSE.**
- **CREME BRULEE : RICH CUSTARD TOPPED WITH CARAMELIZED SUGAR.**
- **DACQUOISE : CHOCOLATE DACQUOISE FILLED WITH MILK CHOCOLATE MOUSSE AND DULCHE DE LECHE.**
- **EXOTIC : MANGO PASSION MOUSSE WITH MANGO PIECES, PINEAPPLE & BANANAS, LINED WITH COCONUT JOCONDE. TOPPED WITH PASSION FRUIT GLAZE.**
- **PISTACCIO : DACQUOISE FILLED WITH PISTACHIO MOUSSE. TOPPED WITH VANILLA MOUSSE. FINISH WITH MIRROR GLAZE.**
- **MARJOLAINE : FOUR LAYERS OF HAZELNUT DAQUOISE FILLED VANILLA MOUSSE, PRALINE MOUSSE CHOCOLATE MOUSSE.**
- **MARQUISE AU CHOCOLAT : BITTERSWEET CHOCOLATE MOUSSE, CHOCOLATE GENOISE TOPPED WITH CHOCOLATE MIRROR.**
- **MACARON**
- **OPUS : SILKY CHOCOLATE PRALINE SABAYON WITH TWO LAYERS OF SPRINKLED HAZELNUT CHOCOLATE DACQUOISE.**
- **RUBIS : RASPBERRY CHEESECAKE FILLED WITH LEMON CURD AND ALMOND DACQUOISE. GLAZED WITH RASPBERRY MIRROR GLAZE.**
- **SUNRISE : DACQUOISE FILLED WITH MANGO AND PASSION FRUIT COULIS TOPPED WITH COCONUT MILK MOUSSE. GLAZED WITH PASSION FRUIT GLAZE.**
- **TRIO CHOCOLATE : ALMOND MACAROON TOPPED WITH CREAMY CHOCOLATE. CHOCOLATE SPONGE FILLED WITH SALTED CARAMEL. TOPPED WITH CHOCOLATE MOUSSE.**

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- **OPERA : THREE LAYERS OF THIN ALMOND SPONGE SOAKED WITH ESPRESSO. FILLED WITH GANACHE AND COFFEE BUTTER CREAM.**
- **LA NORMANDE : PURE BUTTER DOUGH, FRESH GRANNY SMITH APPLES**
- **TIRAMISU : LADYFINGERS SOAKED WITH COFFEE LIQUOR FILLED WITH A DELICIOUS MASCARPONE MOUSSE.**
- **NOCTURNE : BITTERSWEET CHOCOLATE MOUSSE WITH LAYERS OF RASPBERRY GANACHE. TOPPED WITH CHOCOLATE MIRROR.**
- **LE PRINTEMPS : STRAWBERRY AND PISTACHIO MOUSSE BETWEEN LAYERS OF VANILLA SPONGE.**
- **LEMON TART : BUTTERY SHORTBREAD CRUST FILLED WITH PURE LEMON CURD.**
- **FRESH FRUIT TART (OVER A PASTRY CREAM)**
- **MAUI : COCONUT AND CHOCOLATE MOUSSE, CHOCOLATE DACQUOISE WITH MACADAMIA PIECES AND CRUNCHY BOTTOM.**
- **HAWAII : CHOCOLATE BUTTER SHORT DOUGH FILLED WITH A COCONUT GANACHE. TOPPED WITH TOASTED COCONUT.**
- **PASSION FRUIT TARTLET : CHOCOLATE SHORDDOUGH FILLED WITH PASSION FRUIT CURD AND GLAZED WITH PASSION FRUIT GLAZE.**
- **ECLAIR : LOG SHAPED PUFF PASTRY FILLED WITH CUSTARD AND TOPPED WITH CHOCOLATE ICING**



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- **CHOCOLATE TARTLET : PURE BUTTER SHORT DOUGH FILLED WITH A COLOMBIAN BITTERSWEET GANACHE. TOPPED WITH SWISS MERINGUE AND DUSTED WITH COCOA POWDER.**
- **NAPOLEON (PUFF PASTRY AND CREAM)**
- **TATIN : PURE BUTTER SHORT DOUGH FILLED WITH VANILLA CREME BRULEE TOPPED WITH CARMELIZED APPLE.**
- **BLACK FORREST : CREAMY NEW YORK STYLE CHEESECAKE TOPPED WITH BITTER CHOCOLATE MOUSSE WITH POACHED CHERRIES AND CHOCOLATE SHAVINGS.**
- **CHOCOLATE CRUNCH BAR : CRUNCHY BOTTOM MADE WITH IMPORTED WAFERS AND HOMEMADE HAZELNUT PRALINE AND SILKY CHOCOLATE MOUSSE.**
- **CAFE FRANÇAIS :WHIPPEDCREAM, VANILLA SPONGE SATURATED WITH ESPRESSO, VANILLA MOUSSE, COFFEE MOUSSE AND A CRUNCHY HAZELNUT WAFER BOTTOM.**
- **L'AMERICAN:THREE LAYERS OF MOIST CARROT CAKE, CREAMY CREAM CHEESE ICING, TOPPED WITH SEMI-CANDIED SHREDDED CARROTS.**
- **DUBLIN : LAYERS OF DARK CHOCOLATE SPONGE SOAKED WITH GUINNESS BEER SYRUP, FILLED WITH THREE LAYERS OF BITTERSWEET CHOCOLATE GANACHE, TOPPED WITH CHOCOLATE MIRROR GLAZE**

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## • WHOLE CAKES :

- PARIS MON AMOUR : CHOCOLATE MOUSSE, VANILLA CRÈME BRULÉE, ALMOND JOCONDE WITH WOOD GRAIN DÉCOR AND VANILLA SPONGE.
  - LA VIE EN ROSE : ALMOND DACQUOISE, RASPBERRY COULIS, WHITE CHOCOLATE MOUSSE, CRUNCHY PRALINE WAFER BOTTOM. TOPPED WITH RASPBERRY GLAZE.
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- PECAN PIE : PURE BUTTER SHORT DOUGH AND CARAMELIZED PECANS.
  - PUMPKIN CHEESECAKE : SPICY CRUST, VANILLA CHEESECAKE, WITH PUMPKIN MOUSSE
  - EDELWEISS : VANILLA BISCUIT, RASPBERRY COULIS, WHITE CHOCOLATE MOUSSE, AND A CRUNCHY HAZELNUT PRALINE. TOPPED WITH RASPBERRY GLAZE.
  - VANILLE BOURBON : TAHITIAN VANILLA BEAN MOUSSE WITH TWO LAYERS OF GENOISE SATURATED WITH VANILLA SYRUP. LINED WITH ALMOND SPONGE. TOPPED WITH VANILLA GLAZE.
  - MADEMOISELLE : DACQUOISE FILLED WITH RASPBERRY COULIS. TOPPED WITH VANILLA MOUSSE AND RASPBERRY GLAZE.
  - LOVE IN PARIS : HEART VANILLA BISCUIT, RASPBERRY COULIS, WHITE CHOCOLATE MOUSSE, AND A CRUNCHY HAZELNUT PRALINE.
  - CARAMEL CHEESECAKE : NY STYLE VANILLA CHEESECAKE WITH A HOMEMADE SALTY CARAMEL GLAZE
  - PEAR TART : PURE BUTTER SHORT DOUGH FILLED WITH POACHED PEAR AND ALMOND CREAM.

