

Breakfast Pastries

Croissant	\$2.40
Chocolate croissant	\$2.65
Almond croissant	\$3.10
Almond chocolate	\$3.25
Cheese croissant	\$2.65
Apple turnover	\$2.65
Lemon turnover	\$3.10
Lemon cookie	\$2.35
Raspberry cookie	\$2.35
Cinnamon danish	\$2.65
Raisin danish	\$2.65
Amandine	\$3.40
Amandine with raspberries	\$3.40
Peach tart	\$3.10
Pear tart	\$3.10
Apple tart	\$3.10
Galette bressane	\$3.00
Brioche	\$2.65
Pear Face	\$2.65

Biscuits & Cookies

	Price for each
Sable	\$1.70
Madeleine	\$1.30
Coconut macaroon	\$1.30
Palmier	\$2.35
Meringue Plain	\$1.95
Meringue Chocolate	\$2.25
Petits Fours	\$1.50 each
<i>(fruits, tarts opera, éclairs, cream puff, etc.)</i>	

	Price per 1/4 lb
Cat tongue	\$6.10
Chocolate cookies	\$5.00

Individual Pastries

Eclairs <i>Vanilla, chocolate or coffee</i>	\$3.95
Napoleon <i>Puff pastry, mousseline</i>	\$4.35
Opera <i>Hazelnut biscuit, chocolate ganache, & coffee buttercream</i>	\$4.35
Double meringue <i>Meringue with chocolate ganache</i>	\$3.90
Fresh fruit tart <i>w/ seasonal fruits available</i>	\$4.35
Lemon tart	\$4.35
Raspberry Chibouste <i>Chibouste cream w/ orange & raspberries</i>	\$4.50
Choux chantilly <i>Pâte à choux, whipped cream</i>	\$4.35
Herisson <i>Sugar dough shell, almond cream, & chocolate ganache</i>	\$4.35
St. Honoré <i>Pâte à choux, puff pastry, whipped cream and custard</i>	\$4.35
Paris Brest <i>Pâte à choux and hazelnut creme</i>	\$4.35
Religieuse <i>Coffee and chocolate</i>	\$4.35
Petit panier <i>Praline buttercream & chocolate ganache</i>	\$4.35
Chocolate Tart <i>Orange ganache, candied orange peel and hazelnut icing</i>	\$4.35

Chocolate Candies

Assorted Truffles (Rum, Grand Orange) and Chocolates

Large Cakes

	4-5 pers 6"	6-8 pers 7"	8-10 pers 8"	10-12 pers 9"
Framboisier <i>Genoise w/ Kirsch, mousseline, & raspberries</i>	\$23.00	\$28.00	\$35.00	\$42.00
Poirier <i>Genoise w/ pear liqueur, mousseline, & pears</i>	\$23.00	\$28.00	\$35.00	\$42.00
Cellier <i>Genoise, vanilla buttercream, & rhum raisin</i>	\$23.00	\$28.00	\$35.00	\$42.00
Framboisine <i>Genoise, ganache, & raspberry preserve</i>	\$23.00	\$28.00	\$35.00	\$42.00
Opera (only 8 pers) <i>Hazelnut biscuit, chocolate ganache, & coffee buttercream</i>	\$30.00	N/A	N/A	N/A
Succes <i>Hazelnut biscuit & chocolate ganache</i>	\$23.00	\$28.00	\$35.00	\$42.00
Royal <i>Hazelnut biscuit, chocolate mousse, & crusty praline</i>	\$23.00	\$28.00	\$35.00	\$42.00
Rose des Sables <i>Flourless chocolate cake</i>	\$23.00	\$28.00	\$35.00	N/A
Black Forest <i>Chocolate genoise, whipped cream, & cherries in Brandy</i>	\$24.00	\$31.00	\$37.00	N/A
Raspberry Chibouste <i>Chibouste cream w/ orange liqueur & raspberries</i>	\$24.00	\$31.00	N/A	N/A
Chocolate Tart <i>Orange ganache, candied orange peel and hazelnut icing</i>	\$23.00	\$28.00	\$35.00	N/A

Large Tarts

	4 pers 6"	6 pers 7"	8 pers 8"	10 pers 9"
Lemon tart	\$19.00	\$23.00	\$28.00	\$34.00
Apple tart	\$15.00	\$19.00	\$24.00	\$29.00
Pear tart w/ almond cream	\$18.50	\$23.00	\$27.00	\$33.00
Peach tart w/ custard	\$16.00	\$20.00	\$25.00	\$30.00
Apricot tart w/ custard	\$16.00	\$20.00	\$25.00	\$30.00
Amandine with raspberries	\$18.50	\$23.00	N/A	N/A

To better serve you, please place your order
48 hours in advance. Thank You.

Dimanche
Sunday ~ 8am - 12 noon

Lundi
Monday ~ Closed/Fermé

Mardi
Tuesday ~ 7am - 6pm

Mercredi
Wednesday ~ 7am - 6pm

Jeudi
Thursday ~ 7am - 6pm

Vendredi
Friday ~ 7am - 6pm

Samedi
Saturday ~ 8am - 5pm

Tel: 484-562-0500