

## Breakfast Pastries

|                           |        |
|---------------------------|--------|
| Croissant                 | \$2.25 |
| Chocolate croissant       | \$2.45 |
| Almond croissant          | \$2.90 |
| Almond chocolate          | \$3.05 |
| Cheese croissant          | \$2.45 |
| Apple turnover            | \$2.45 |
| Lemon turnover            | \$2.90 |
| Lemon cookie              | \$2.05 |
| Raspberry cookie          | \$2.05 |
| Cinnamon danish           | \$2.45 |
| Raisin danish             | \$2.45 |
| Amandine                  | \$3.20 |
| Amandine with raspberries | \$3.20 |
| Peach tart                | \$2.90 |
| Pear tart                 | \$2.90 |
| Apple tart                | \$2.90 |
| Galette bressane          | \$2.50 |
| Brioche                   | \$2.35 |
| Pear Face                 | \$2.35 |

## Biscuits & Cookies

|   |                |
|---|----------------|
|   | Price for each |
| Sable   | \$1.45         |
| Madeleine   | \$1.10         |
| Coconut macaroon  | \$1.10         |
| Palmier   | \$1.80         |
| Meringue Plain  | \$1.65         |
| Meringue Chocolate                                      | \$1.95         |
| Petits Fours  | \$1.35 each    |
| <i>(fruits, tarts opera, éclairs, cream puff, etc.)</i> |                |

|                   |                  |
|-------------------|------------------|
|                   | Price per 1/4 lb |
| Cat tongue        | \$5.75           |
| Chocolate cookies | \$4.60           |

## Individual Pastries

|  |        |
|--|--------|
| Eclairs<br><i>Vanilla, chocolate or coffee</i>   | \$3.65 |
| Napoleon<br><i>Puff pastry, mousseline</i>   | \$3.95 |
| Opera<br><i>Hazelnut biscuit, chocolate ganache, &amp; coffee buttercream</i>                | \$3.95 |
| Double meringue<br><i>Meringue with chocolate ganache</i>                                    | \$3.50 |
| Fresh fruit tart<br><i>w/ seasonal fruits available</i>                                      | \$3.95 |
| Lemon tart   | \$3.95 |
| Raspberry Chibouste<br><i>Chibouste cream w/ orange &amp; raspberries</i>                    | \$4.25 |
| Apple/caramel Chibouste<br><i>Chibouste cream w/ caramel flavor &amp; apples in Calvados</i> | \$4.25 |
| Charlotte<br><i>Bavarian cream w/ fruit</i>  | \$3.95 |
| Choux chantilly<br><i>Pâte à choux, whipped cream</i>  | \$3.95 |
| Herisson<br><i>Sugar dough shell, almond cream, &amp; chocolate ganache</i>                  | \$3.95 |
| St. Honoré<br><i>Pâte à choux, puff pastry, whipped cream and custard</i>                    | \$3.95 |
| Paris Brest<br><i>Pâte à choux and hazelnut creme</i>  | \$3.95 |
| Religieuse<br><i>Coffee and chocolate</i>  | \$3.95 |
| Petit panier<br><i>Praline buttercream &amp; chocolate ganache</i>                           | \$3.95 |

## Chocolate Candies

Assorted Truffles (Rum, Grand Orange) and Chocolates (Gianduja, Mint fondant, Praline craquant, raspberry fondant, caramel)

## Large Cakes

|   | 4-5 pers<br>6" | 6-8 pers<br>7" | 8-10 pers<br>8" | 10-12 pers<br>9" |
|---|----------------|----------------|-----------------|------------------|
| Framboisier<br><i>Genoise w/ Kirsch, mousseline, &amp; raspberries</i>                      | \$20.00        | \$25.00        | \$30.00         | \$37.00          |
| Poirier<br><i>Genoise w/ pear liqueur, mousseline, &amp; pears</i>                          | \$20.00        | \$25.00        | \$30.00         | \$37.00          |
| Charlotte<br><i>Bavarian cream w/ fruits</i>  | \$20.00        | \$25.00        | \$30.00         | N/A              |
| Cellier<br><i>Genoise, vanilla buttercream, &amp; rhum raisin</i>                           | \$20.00        | \$25.00        | \$30.00         | \$37.00          |
| Framboisine<br><i>Genoise, ganache, &amp; raspberry preserve</i>                            | \$20.00        | \$25.00        | \$30.00         | \$37.00          |
| Opera (only 8 pers)<br><i>Hazelnut biscuit, chocolate ganache, &amp; coffee buttercream</i> | \$28.00        | N/A            | N/A             | N/A              |
| Succes<br><i>Hazelnut biscuit &amp; chocolate ganache</i>                                   | \$20.00        | \$25.00        | \$30.00         | \$37.00          |
| Royal<br><i>Hazelnut biscuit, chocolate mousse, &amp; crusty praline</i>                    | \$21.00        | \$26.00        | \$33.00         | \$40.00          |
| Rose des Sables<br><i>Flourless chocolate cake</i>  | \$20.00        | \$25.00        | \$30.00         | N/A              |
| Black Forest<br><i>Chocolate genoise, whipped cream, &amp; cherries in Brandy</i>           | \$22.00        | \$29.00        | \$36.00         | N/A              |
| Raspberry Chibouste<br><i>Chibouste cream w/ orange liqueur &amp; raspberries</i>           | \$21.00        | \$29.00        | N/A             | N/A              |

## Large Tarts

|                           | 4 pers<br>6" | 6 pers<br>7" | 8 pers<br>8" | 10 pers<br>9" |
|---------------------------|--------------|--------------|--------------|---------------|
| Lemon tart                | \$17.00      | \$21.00      | \$26.00      | \$32.00       |
| Apple tart                | \$13.00      | \$17.00      | \$22.00      | \$27.00       |
| Pear tart w/ almond cream | \$16.50      | \$21.00      | \$25.00      | \$31.00       |
| Peach tart w/ custard     | \$14.00      | \$18.00      | \$23.00      | \$28.00       |
| Apricot tart w/ custard   | \$14.00      | \$18.00      | \$23.00      | \$28.00       |
| Amandine with raspberries | \$16.50      | \$21.00      | 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