

○○○ PASTRIES ○○○

A wide array of individual pastries made daily on premises
Check our display cases

Napoleon, Eclairs, Cream puff, Opera, Fruit tartelettes, Chocolate mousse, Sacher, Tiramisu, Opera... and much more
8.95 ea 4/29.00

○○○ MINI PASTRIES ○○○

a bite size version of the individual size pastry

○○○Chocolate strawberries, Truffles○○○
○○○homemade Macaroons○○○
3.50 ea 6/18.00 12/32.00

○○○ COOKIES ○○○

Almond tuile, Cat tongue, Chocolate chip cookies, Madeleines, Palmiers, Raspberry heart, Raisin cookies and much more
\$28.50 / lb

Also: Coconut macaroons, Financier, Chocolate raspberry soufflé, Meringues

○○○ CHOCOLATES ○○○

Our line of Grand-Cru chocolate "bonbons" is made on the premises with selected Michel Cluizel chocolates
\$64.25 / lb.

○○○ CAKES ○○○

A large selection of specialty cakes always available in our display case in small and medium size

6" 6-7 servings 45.00
8" 8-10 servings 60.00
10" 15-18 servings 85.00

Amongst the most popular
Fraisier • Chocolate mousse
Chocolate Grand-Marnier • Sacher
Opéra • Cheese cake • Praliné (hazelnut)
Fruit mousse • Black forest • Mocca
Symphonie, Mango mousse
And of course (special order)

Napoléon • St-Honoré • Croqu'en bouche
Larger sizes available on special order,
one day notice minimum

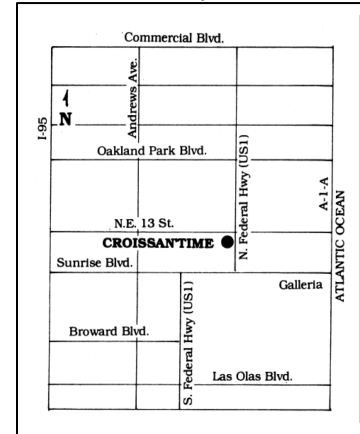
Ask our counterpersons or call for assistance
(954) 565-8555

○○○ PIES ○○○

A large array made daily on the premises
A selection of assorted fresh fruit or Baked fruit
8": 30.00 11": 42.00

Homemade
Ice cream & Sorbets
½ pint: 5.65
pint: 12.00
quart: 15.95

CROISSAN'TIME
French Bakery & Fine Foods



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CroissantTime
French Bakery
& Fine Foods

Authentic and traditional french baking fresh from scratch daily at the same and only location since 1986



Open Tuesday thru Saturday
7:00am - 7:00pm
Sunday & Monday
7:00am - 5:00pm

THANK YOU to all our customers from CroissantTime team and Bernard Casse, owner-founder a French baker and pastry chef since 1966

Anytime is
croissanttime.com
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◦◦◦ **BREAD** ◦◦◦

All our breads are baked fresh daily on the premises from scratch with flour, yeast, salt, filtered water

Baguette • Epi

4.25ea 2/7.70 6/21.25

Ficelle • French rolls

2.15ea 6/11.50 12/21.25

Dinner Rolls: Assorted...

.90ea 6/4.75 12/9.00

SPECIALTY BREAD

Whole wheat • Rye • Sour dough

8 grain • Onion/parsley • Olives*

Oatmeal Pumpernickel • Carrot/herb*

Ciabatta • Pain de mie*and more

(* contains fat: butter, olive oil...)

9.50ea 2/14.00 by weight: 7.50lb

◦◦◦ **CROISSANTS** ◦◦◦

Our all butter croissants are made daily on the premises from scratch with

Double A graded butter

Plain croissant:

Small: 2.95ea 6/15.95 12/25.00

Large: 4.75ea 6/26.00 12/42.75

Filled croissant:

Small: 3.30ea 6/18.00 12/30.00

Large: 4.95ea 6/27.25 12/44.75

Brioche, Beignet, Apple turnover, Crêpes, Almond twist, Coffee cake,

◦◦◦ **BREAKFAST CROISSANTS** ◦◦◦

Ham & cheese, turkey & cheese

Swiss cheese

10.50

◦◦◦ **HOT ENTREES** ◦◦◦

Bechamel croissant • crêpes

Croque-Monsieur • Pizza 12.50

Quiches 13.75

◦◦ **SALADS** ◦◦

Chef • Niçoise • Garden

Tomato/Mozzarella • chicken

◦◦◦ **SANDWICHES** ◦◦◦

On our bread or croissant, enjoy our made to order sandwiches:

French ham • roastbeef • turkey

Pâté • salami • prosciutto

Tuna salad • smoked salmon

garnished with your choice of:

Lettuce, tomato, onion, cornichons, mayonnaise, Dijon mustard, butter, cheese (Swiss or Brie)

12.95

or our provençal sandwich

Pan bagnat

a roll brushed with olive oil, filled with solid white tuna, hardboiled egg, tomato, lettuce, olives

13.95

◦◦◦ **BEVERAGES** ◦◦◦

Coffee

8oz 3.00 12oz 3.50 16oz 4.65

(one free refill, same visit only)

Espresso single 4.95 Double 6.95

(no refill)

Orange juice, freshly squeezed to order

8oz 3.65 12oz 4.95 16oz 6.50

and of course, we serve

Café au lait • Cappuccino • Milk •

Chocolate Milk • Herbal teas.

Hot tea • Iced Tea • Orangina • Sodas

• Apple juice • Perrier • Volvic • etc

and also Beer and Wine

◦◦◦ **FINE FOODS** ◦◦◦

Browse our fine foods section for the finest products for your family and guests

from Breakfast: Coffees, jams,

preserves, honey...

To cooking ingredients: Cornichons,

truffles, capers, mustard, oil,

vinegars, mushrooms...

To sweet treats: Chocolates, candies...

And of course: Wines and Champagne

Available

Any amount



◦◦◦ **CHEESES** ◦◦◦

Our displays offer over 75 different cheeses from Europe

Some of the most popular:

Roquefort, Emmental, Brie de Meaux,

Parmigiano Reggiano, Raclette...

A selection of French butter President, Isigny, Celles sur Belle...

◦◦◦ **CHARCUTERIES** ◦◦◦

A line of famous imported brands and fine domestic products:

DiParma prosciutto, Serrano ham, Madrange cooked French ham, Saucisson sec, Merguez, Boudin noir,

Mousses and pâtés

Foie gras (duck and goose liver)

Smoked Salmon, Caviar

And much more...

LIVE MUSIC

Brunch time



Saturday

&

Sunday