

○○○ **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**  
**7.50 ea 4/23.95**

○○○ **MINI PASTRIES** ○○○

*a bite size version of the individual size pastry*

○○○ **Chocolate strawberries, Truffles** ○○○

○○○ **homemade Macaroons** ○○○

**2.85 ea 6/15.60 12/26.40**

○○○ **COOKIES** ○○○

**Almond tuile, Cat tongue, Chocolate chip  
cookies, Madeleines, Palmiers,  
Raspberry heart, Raisin cookies  
and much more**

**\$23.50 / lb**

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

○○○ **CHOCOLATES** ○○○

**Our line of Grand-Cru  
chocolate "bonbons" is made  
on the premises with  
selected Valrhona chocolates  
\$53.00 / lb.**

○○○ **CAKES** ○○○

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

**6" 6-7 servings 36.95**  
**8" 8-10 servings 49.95**  
**10" 15-18 servings 69.95**

*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": 25.50 11": 35.50**

**Homemade**

**Ice cream & Sorbets**

**½ pint: 4.70 1 pint: 9.95  
One scoop: \$2.75**

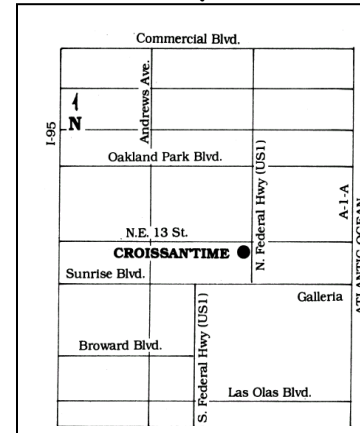
**Two scoops: \$4.75**

**Three scoops: \$7.25**

**Ice cream cake**

**6": 36.95 8": 49.95**

**CROISSAN'TIME**  
**French Bakery & Fine Foods**



**1201 N. Federal Hwy. Suite 4A  
Fort-Lauderdale, FL 33304  
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[www.croissanttime.com](http://www.croissanttime.com)**



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**Croissan'Time**  
**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 7:00am - 5:00pm  
Closed Mondays**

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

**Anytime is  
[croissanttime.com](http://croissanttime.com)  
November 2019 Edition**

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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

3.50ea      2/6.40      6/17.50

Ficelle • French rolls

1.80ea      6/9.60      12/17.50

Dinner Rolls: Assorted...

.75ea      6/3.90      12/7.20

**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...)

7.90ea    2/11.50    by weight: 6.10/lb

◦◦◦ **CROISSANTS** ◦◦◦

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

Double A graded butter

Plain croissant:

Small: 2.45ea    6/13.20    12/19.00

Large: 3.95ea    6/21.60    12/35.40

Filled croissant:

Small: 2.75ea    6/15.00    12/25.50

Large: 4.10ea    6/22.50    12/37.20

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

**Mini croissant:**

Finest plain croissant made with

Baratte d'Isigny Normandy AOC butter

2.75ea      6/4.40      12/22.50

◦◦◦ **BREAKFAST CROISSANTS** ◦◦◦

Ham & cheese, turkey & cheese

Swiss cheese

8.75

◦◦◦ **HOT ENTREES** ◦◦◦

Bechamel croissant • crêpes

Croque-Monsieur • Pizza 10.50

Quiches 11.50

◦◦ **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)

10.75

or our provençal sandwich

**Pan bagnat**

a roll brushed with olive oil, filled with

solid white tuna, hardboiled egg,

tomato, lettuce, olives

11.80

◦◦◦ **BEVERAGES** ◦◦◦

**Coffee**

8oz 2.25    12oz 2.95    16oz 3.55

(one free refill, same visit only)

Espresso single 3.95 Double 5.95

(no refill)

Orange juice, freshly squeezed to order

8oz 2.85    12oz 3.80    16oz 4.80

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**

Saturday

&

Sunday

Brunch time



Friday

&

Saturday

evening