O O O PASTRIFS O O O

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 8.25 ea 4/26.50

• • • MINI PASTRIES • • •

a bite size version of the individual size pastry • • • Chocolate strawberries, Truffles • • • ...homemade Macaroons... 3.15 ea 6/16.50 12/29.00

· · · · COOKIES · · · ·

Almond tuile, Cat tongue, Chocolate chip cookies, Madeleines, Palmiers, Raspberry heart, Raisin cookies and much more \$25.85 / lb Also: Coconut macaroons, Financier.

· · · CHOCOLATES · · · Our line of Grand-Cru chocolate "bonbons" is made on the premises with

selected Michel Cluizel chocolates

\$58.50 / lb.

Chocolate raspberry soufflé, Meringues

OCO CAKES A large selection of specialty cakes always

available in our display case in small and medium size **6"** 6-7 servings **41.00**

8" 8-10 servings **55.00 10"** 15-18 servings **77.00**

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

ooo PIES ooo

A large array made daily on the premises A selection of assorted fresh fruit or Baked fruit 11": 39.00 8": 28.00

Homemade

Ice cream & Sorbets 를 pint:. 5.15 pint: 10.95 quart: 14.50

CROISSAN'TIME

French Bakery & Fine Foods



1201 N. Federal Hwy. Suite 4A Fort-Lauderdale, Fl 33304 Phone: (954) 565-8555 Fax: (954) 565-0671 www.croissantime.com



© Croissan'Time 2022

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 & Monday** 7:00am - 5:00pm

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

> Anytime is croissantime.com

> > May 2022 Edition

© Croissan'Time

ooo BREAD ooo

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

Baguette • Epi

3.85ea 2/7.00

6/19.25

Ficelle • French rolls

1.95ea 6/10.50 12/19.25

Dinner Rolls: Assorted....

80ea 6/4.25 12/8.25

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...) 8.75ea 2/12.75 by weight: 6.75lb

••• CROISSANTS •••

Our all butter croissants are made daily on the premises from scratch with Double A graded butter Plain croissant:

Small: 2.70ea 6/14.50 12/21.00 Large: 4.35ea 6/23.75 12/39.00 Filled croissant:

Small: 3.00ea 6/16.50 12/28.00
Large: 4.50ea 6/24.75 12/40.75
Brioche, Beignet, Apple turnover,
Crêpes, Almond twist, Coffee cake,

Ham & cheese, turkey & cheese
Swiss cheese
9.60

••• HOT ENTREES •••

Bechamel croissant • crêpes Croque-Monsieur • Pizza 11.50 Quiches 12.75

· · 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)

11.75

or our provençal sandwich

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

••• BEVERAGES •••

12.75

Coffee

8oz **2.75**

(one free refill, same visit only)

Espresso single 4.50 Double 6.50
(no refill)

Orange juice, freshly squeezed to order
80z 3.25 120z 4.25 160z 5.25
and of course, we serve

Café au lait • Cappuccino • Milk •
Chocolate Milk • Herbal teas•

12oz **3.25** 16oz 4.25

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...

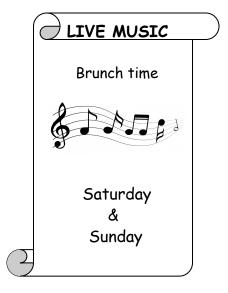
A selection of French butter

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...



••• BREAKFAST CROISSANTS •••