

○○○ PASTRIES ○○○

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

Napoleon, Eclairs, Cream puff, Opera,
Fruit tartelettes, Chocolate mousse,
Rum baba, Sacher, Tiramisu ...
and much more
7.15 ea 4/23.75

○○○ MINI PASTRIES ○○○

a bite size version of the individual size pastry

○○○Chocolate strawberries, Truffles○○○
○○○homemade Macaroons○○○
2.60 ea 6/13.00 12/23.75

○○○ COOKIES ○○○

Almond tuile, Cat tongue, Chocolate chip
cookies, Madeleines, Palmiers,
Raspberry heart, Raisin cookies
and much more
\$21.45 / 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
\$49.50 / lb.

○○○ CAKES ○○○

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

6" 6-7 servings 34.40
8" 8-10 servings 48.40
10" 8-10 servings 64.90

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 counterparts 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": 23.40 11": 32.45

Homemade

Ice cream & Sorbets

½ pint: 4.25 1 pint: 7.95
One scoop: \$2.50

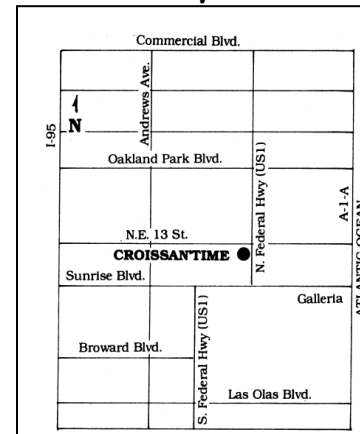
Two scoops: \$4.50

Three scoops: \$5.95

Ice cream cake

6": 34.40 8": 48.40

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



© Croissant'Time 2016

Croissant'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 Sunday
7:30am-6:30pm
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
croissantime.com

October 2016 edition

© Croissant'Time

◦◦◦ **BREAD** ◦◦◦

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

- Baguette • Epi
3.20ea 2/5.50 6/14.75
- Ficelle • French rolls
1.60ea 6/6.95 12/11.80
- Dinner Rolls: Assorted...
.65ea 6/2.70 12/4.85

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...)
7.15ea 2/9.90

◦◦◦ **CROISSANTS** ◦◦◦

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

- Plain croissant:
Small: 2.20ea 6/10.95 12/21.00
Large: 3.60ea 6/18.65 12/34.00
- Filled croissant:
Small: 2.50ea 6/12.00 12/23.00
Large: 3.75ea 6/19.75 12/36.00
- Brioche, Beignet, Apple turnover,
Crêpes, Almond twist, Coffee cake,

Mini croissant:

- Finest plain croissant made with
Baratte d'Isigny Normandy AOC butter
2.40ea 6/11.50 12/21.00

◦◦◦ **BREAKFAST CROISSANTS** ◦◦◦

- Ham & cheese, turkey & cheese
Swiss cheese
7.90

◦◦◦ **HOT ENTREES** ◦◦◦

- Bechamel croissant • crêpes
Croque-Monsieur • Pizza 9.70
Quiches 10.45

◦◦ **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)
9.85

or our provençal sandwich
Pan bagnat

- a roll brushed with olive oil, filled with
solid white tuna, hardboiled egg,
tomato, lettuce, olives
10.75

◦◦◦ **BEVERAGES** ◦◦◦

Coffee

- 8oz 1.85 12oz 2.40 16oz 2.95
(one free refill, same visit only)
- Espresso single 3.25 Double 4.95
(no refill)

- Orange juice, freshly squeezed to order
8oz 2.25 12oz 3.15 16oz 3.95
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

11:30AM - 3PM

