

CAKES

CHOCOLATE GRAND-MARNIER
Layers of chocolate cake, flavored with Grand Marnier
Layers of chocolate butter cream, chocolate icing outside

SACHER
Layers of chocolate cake, flavored with Kirsch
Layer of chocolate butter cream, layer of raspberry preserves, dark chocolate icing outside

OPERA
Layers of yellow cake flavored with almond and Rum
Layer of dark chocolate cream, layer of coffee butter cream, dark chocolate icing outside

BLACK FOREST
Layers of chocolate cake, flavored with Kirsch
Whipped cream, black cherries dark chocolate shavings

CHOCOLATE MOUSSE***
Chocolate mousse over a thin layer of chocolate cake

CONCORDE**
Layers of chocolate mousse, layers of crunchy chocolate meringue

CHOCOLATE/LEMON MOUSSE**
Chocolate mousse, lemon flavored chocolate ganache on layer of hazelnut crunch

MANGO CREMEUX**
Mango mousse on layer of pistachio cake

TRIPLE CHOCOLATE MOUSSE**
Dark chocolate mousse
Milk chocolate mousse
White chocolate mousse

FRAISIER
Layers of yellow sponge cake flavored with Kirsch
Vanilla cream, fresh strawberries
White chocolate shavings outside

MOCCA
Layers of yellow cake with Rum
Coffee flavored butter cream

COFFEE DELIGHT
Coffee mousse

PRALINE
Layers of yellow cake flavored with Rum
Hazelnut flavored butter cream

PECHER MIGNON
Layers of yellow cake, flavored with Kirsch
Vanilla cream, peach halves in syrup,
White chocolate shavings outside

PEAR WILLIAM
Layers of chocolate cake flavored with pear liquor
sliced pears in syrup, whipped cream

VANILLA GRAND MARNIER
Layers of yellow cake flavored with Grand Marnier,
vanilla butter cream covered with white chocolate shavings

FRUIT MOUSSE**
Raspberry or passion fruit mousse over layers of yellow sponge cake

CHEESE CAKE
Traditional cheese cake topped with strawberries or assorted fresh fruit

TIRAMISU
Layers of yellow cake, Mascarpone cheese mousse, coffee mousse, covered with whipped cream

SYMPHONIE**
Layers chocolate cake, flavored with rum
Layer of chocolate mousse, layer of vanilla mousse

NAPOLEON
Layers of flaky pastry, vanilla custard, fondant icing

SAINT-HONORE
Layer of flaky pastry, layer of custard (choc or vanilla or mocca or praline), layer of cake, whipped cream, puffs

PIES

FRESH BERRIES TART
Pie crust, vanilla custard, fresh fruit

APPLE TART
Pie crust, vanilla custard, granny smith apples, baked all together

APRICOT OR PEAR OR COMBO
Pie crust, almond cream, fruit

LEMON TART*
Fresh juice & rind cream in a pie crust
(optional: topped with soft meringue)

WALNUT CARAMEL PIE*
Pie crust, caramel sauce and walnuts

PIES 8": 6-7 SERVINGS \$19.50 11": 10 servings \$26.95 * 8" only

| CAKES | Sizes | 6" | 8" | 10" | 12" | 14" | ½ sheet | ¾ sheet | full sheet |
|----------|-------|---------|---------|---------|---------|---------|----------|----------|------------|
| Servings | | 6 | 8-10 | 15-18 | 20+ | 25-30 | 35+ | 50+ | 60-70 |
| Price | | \$28.50 | \$39.95 | \$54.00 | \$68.00 | \$86.00 | \$109.00 | \$165.00 | \$205.00 |

Free personalized inscription, please order 24hr in advance