

Gâteaux & Tarts



Pistachio Eclair: GLAZED PATE A CHOUX PASTRY LAYERED WITH PISTACHIO PASTRY CREAM, GARNISHED WITH FRESH RASPBERRIES



Banana Tart: BANANA RUM PASTRY CREAM ON A SWEET DOUGH TART



Passion Fruit Tart: PASSION FRUIT CREAM TOPPED WITH RASPBERRY COULIS AND FINISHED WITH ITALIAN MERINGUE, IN A SABLE CRUST.



Raspberry Napoléon: PUFF PASTRY FILLED WITH VANILLA PASTRY CREAM, ALMOND CREAM AND FRESH RASPBERRY JAM



Chocolate-Raspberry Tart: CHOCOLATE SWEET DOUGH FILLED WITH RASPBERRY JAM, BITTERSWEET CHOCOLATE SOUFFLE AND DARK CHOCOLATE MOUSSE



Raspberry Trio: SWEET DOUGH, RASPBERRY CUSTARD, RASPBERRY JELLY, FRESH RASPBERRIES



Maple Cheesecake: BLUEBERRY COMPOTEE AND MAPLE SYRUP CHEESECAKE ON A SWEET DOUGH TART.

Gâteaux & Tarts



Louvre: CHOCOLATE MOUSSE AND HAZELNUT MOUSSE, WITH A HAZELNUT DACQUOISE



Vienne: FLAKY SABLE WITH DARK CHOCOLATE MOUSSE, ORANGE MARMALADE AND A SOFT CARAMEL CENTER



George V: CHOCOLATE AND VANILLA MOUSSE WITH CARAMLIZED PEANUTS AND A BLACK SACHER BISCUIT



Pont Neuf: CHOCOLATE MOUSSE WITH A CHOCOLATE SAUCE AND HAZELNUT BROWNIE



Sweet Relief: MANGO MOUSSE AND PINEAPPLE SOUFFLE WITH ROASTED PINEAPPLE AND A SWISS MERINGUE



Beaux Arts: CASSIS MOUSSE AND PASSION FRUIT CREAM SURROUNDED BY SABLE BRETON



Sicilian: MADELEINE SPONGE CAKE FILLED WITH CREAM CHEESE MOUSSE, CRANBERRY GELEE AND A DUSTING OF GROUND SICILIAN PISTACHIOS TOPPED WITH A CREAM CHEESE CRUMBLE