

## Gâteaux & Tarts - 8



**Vanilla Éclair:** GLAZED PATE A CHOUX PASTRY LAYERED WITH VANILLA-KIRSH PASTRY CREAM. FILLED WITH FRESH STRAWBERRIES



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



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



**Raspberry-Rhubarb Napoléon:** PUFF PASTRY FILLED WITH VANILLA MARSCAPONE CREAM AND RASPBERRY-RHUBARB JAM



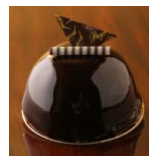
**Sweet Relief:** MANGO MOUSSE AND PINEAPPLE SOUFFLE WITH ROASTED PINEAPPLE AND A SWISS MERINGUE



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

**Fruit Tart:** SEASONAL FRUIT, SWEET DOUGH, ALMOND CREAM

## Gâteaux & Tarts - 8



**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 CARAMELIZED PEANUTS AND A BLACK SACHER BISCUIT



**Pont Neuf:** CHOCOLATE MOUSSE WITH CHOCOLATE SAUCE, HAZELNUT FEUILLETINE AND CHOCOLATE BROWNIE



**Candy Bar:** MILK CHOCOLATE MOUSSE, ALMOND GIANDUJA CREAM, CARAMELIZED ALMOND AND CARAMEL CHOCOLATE GLAZE



**Lemon Tart:** LEMON AND ALMOND CUSTARD, CITRON CONFIT



**Joie:** RASPBERRY MOUSSE, VANILLA POUND CAKE, VANILLA-ALMOND MACARON AND CHAMPAGNE GANACHE