

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



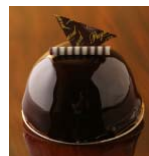
Sweet Relief: MANGO MOUSSE AND PINEAPPLE SOUFFLE WITH ROASTED PINEAPPLE AND A SWISS MERINGUE



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

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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