

## SALTED PRODUCTS

### 1. **Whole Quiche \$50**

Ingredients:

Eggs, heavy cream, milk, salt and pepper, nutmeg, butter, flour, yeast, water

- Spinach and Goat cheese
- Salmon and leeks
- Lorraine (Bacon and Swiss cheese)
- Chicken, mushroom and caramelized onions

### 2. **Meat Pie \$10**

Ingredients:

Ground pork or chicken breast, capers, Dijon mustard, onions, mushroom, garlic, butter, flour, yeast, water

- Chicken
- Pork

## SWEET PRODUCTS

- Croissants **\$2.53**
- Chocolate croissants **\$2.80**
- Almonds croissants **\$3.78**
- Almonds chocolate croissants **\$4.01**
- Cookies **\$1.82**
- Brownies (4x4) **\$3.55**
- Madeleine (3) **\$3.00**
- Financier (Hazelnut muffins) **\$2.50**
- Melted chocolate cupcake **\$2.85**
- Chouquette (3) **\$1.80**
  
- Apple tart: **\$5**
- Apricot tart **\$6**
- Pear tart **\$6**
- Strawberry tart **\$6**
- Blackberry tart **\$6**
- Blueberry tart **\$6**
- Mixed berries tart **\$6**
- Raspberry tart **\$6**
- Pecan tart **\$6**
- Lemon tart **\$5**
- Chocolate caramel tart, chocolate whipped cream **\$6**
- Napoleon **\$6**
- Raspberry Napoleon **\$6**

## CUSTOMER PRICE SHEET

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- 3 chocolate mousse: (dark, milk and white chocolate) **\$6**
- Big raspberry macaroons: (gluten free macaroons) vanilla cream and fresh raspberry **\$6**
- Big chocolate macaroons: (gluten free macaroons) light chocolate cream and nougatine **\$6**
- Big pistachio macaroons: (gluten free macaroons) pistachio cream with fresh raspberry **\$6**
- Royal (Dark chocolate mousse, Hazelnuts crispy and chocolate biscuit) **\$6**
- Éclairs (chocolate, vanilla, coffee) **\$5**
- Paris Brest (hazelnut cream puff) **\$5**
- Lys white chocolate dôme: (white chocolate and vanilla mousse, salted caramel, Breton biscuit) **\$6**
- Mango Storm: Mascarpone lime mousse, gluten free lime biscuit, mango coulis, salted mango caramel **\$6**
- Flying pistachio: raspberry mousse, fresh raspberry, pistachio mousse, pistachio gluten free biscuit **\$6**
- Tornado Passion: chocolate mousse, passion coulis, chocolate biscuit, passion/chocolate Chantilly **\$6**
- Lovely strawberry: strawberry mousse, raspberry coulis, strawberry biscuit, **\$6**
- Choc cherry: gluten free chocolate biscuit, dark chocolate and cherry mousse, sesame nougatine almond **\$6**
- Sweetness: sweet tartelette, puff, milk chocolate and lime mousse, crumble chocolate hazelnut **\$7**
- Profiteroles: Puff with light vanilla cream, whipped cream and chocolate **\$6**

### BIG CAKES (ASK FOR THE PRICE)

- ❖ Apple tart 8 people
- ❖ Traditional Napoleon
- ❖ Raspberry Napoleon
- ❖ Big raspberry macaroon
- ❖ Big chocolate macaroons
- ❖ 3 chocolate mousse 10 people
- ❖ Royal 10 people
- ❖ Lys 10 people
- ❖ Lime tart 10 people
- ❖ Mix fruit tart 10 people
- ❖ Pistachio/raspberry 10 people
- ❖ Mango storm
- ❖ Profiteroles
- ❖ Lovely strawberry