

Entremets:

Le Ventoux: the finest of Belgian chocolates is used to create this smooth, rich, triple chocolate mousse cake that sits upon a thin chocolate wafer, and coated with a thin layer of chocolate ganache (gluten free).

Galibier: alternating layers of hazelnut buttercream and a Belgian dark chocolate mousse are sandwiched between a light hazelnut daquoise and a thin chocolate wafer, covered in a silky chocolate ganache. **only available in 6" or 8" cakes* (gluten free)

Framboise: 2 layers of a chocolate sponge sandwiched between a dark chocolate mousse and a raspberry gelée centre, with a hint of hazelnut praline.

Opera: six layers of an almond jaconde sandwiched between a mocha buttercream, topped with a silky dark chocolate ganache. (gluten free)

Carrot Cake: a moist, spicy 4 layer carrot cake sponge filled with alternating layers of a ginger infused cream cheese icing. (this cake is left in a rustic style, thereby not enrobed in buttercream, only available in 6" or 8" sizes).

Lemon Poppy-seed: 2 layers of a lemon poppy-seed cake, filled with alternating layers of a mango mousse, studded with lemon curd, a lime-ganache, and a fresh and tangy lemon mousse, all enrobed in a white chocolate ganache.
3"-\$4.99, 6"-\$29.99, 8"-\$39.99

Orders must be placed at least 1 week in advance of pick-up date

Les Tartes

Chocolate Pear Tart: Ontario poached pears in a dark chocolate Belgian ganache, nestled in a pâte sablée, surrounded with praline grains.

Cherry Flan: a rich egg custard tart, filled with Ontario sour cherries, nestled in a puff pastry crust.

Cherry-Almond Tart: a rich shortbread crust filled with an almond frangipan and sour cherries.

Tarte au Citron: a rich pâte sablée crust filled with a tangy lemon curd, with a brûlée finish.

Crème Brûlée Tart: a rich shortbread cookie crust filled with a rich custard, with a brûlée finish.

Coconut Cream Tart: a rich shortbread crust filled with a coconut studded crème patisserie and topped with fresh cream.

Rustic Fruit Tarts: local seasonal fruit nestled upon a rich baked custard on top of an airy puff pastry.

Tarte aux Fruits: a pâte sablée crust filled with crème patisserie, and topped with fresh seasonal fruit. *3"-\$4.99, 7"-\$19.00 9"-\$29.00
3"-\$3.99, 7"-\$17.00, 9"-\$24.00

Pecan Tart: a buttery pecan filling nestled on top of our pâte sablée crust.
3"-\$3.99, 7"-\$19.00, 9"-\$27.00

Apple Galette: thinly sliced fresh Ontario apples nestled upon a light puff pastry.

Apricot Galette: poached apricots, nestled upon a light puff pastry.
3"-\$3.99, 7"-\$15.00, 9"-24.00

Seasonal Tarts, Cakes and Pies:

Please see in store for details! We're creating lots of new items with seasonal ingredients each week!

Choux

Éclair: a delicate choux pastry filled with a vanilla crème patisserie and topped with a shiny chocolate glaze. \$2.95

Speciality Cakes and Pastries

Gâteau au Chocolat:** a moist, 3 layer, chocolate cake, filled with a dark chocolate mousse and enrobed in a silky chocolate ganache. Makes a great birthday cake. *Available in either 6"-\$29.99 or 8"-\$39.99 only.***

Miniature Pastries*:** an assortment of our finest pastries. Sold by the dozen or per piece; \$22.99/doz, or \$1.99/piece. (min. 24hr notice for all orders under 2 doz.)

Macaron*:** traditional French almond cookies, available in a variety of flavors. Sold by the dozen or per piece, \$22.99/doz, or \$1.99/piece, please call for details.

**Must be ordered at least 1 week in advance

*****(All orders over 2 dozen must be placed 72 hours in advance. A 15% surcharge may be added to all last minute orders not placed within the allotted time frame.)**

Cookies and other fare

Marble Shortbread	\$8.99 + tax
Lemon-Ginger Shortbread	\$8.99 + tax
Chocolate Chunk Cookies	\$2.99 + tax
Oatmeal Chocolate Cookies	\$2.99 + tax
Brownie Cookies	\$2.99 + tax
Assorted dessert bars	\$0.99-\$2.26 + tax

Macaron

Flavours change seasonally, check in store or on the website for flavour details.
\$1.99/piece or \$22.99/dozen

Morning Pastries

Baguettes	\$2.99
Croissant	\$2.39 + tax
Pain au Chocolat	\$2.74 + tax
Scones	\$2.26 + tax
Croissant aux amandes	\$2.95 + tax**
Fruit danishes	\$2.74 + tax**
Cinnamon buns	\$2.74 + tax**
Cherry-almond danishes	\$2.95 + tax**

*check out Saturday mornings for other special pastries!

**weekends only

Lunch

Daily Savoury Tart	\$6.99 + tax
Daily Sandwich	\$7.50 + tax
Daily Quiche	\$6.99 + tax
Daily Soup	market price
Daily Salads	market price

*Menu changes daily

Store Hours

Tuesday	8-5:30pm
Wednesday-Friday	8-6pm
Saturdays	9-5pm
Sunday	10:30-4:00pm

Sablétine