



PASTRY MENU

THE TIMELESS

Individual Cakes

Passion Fruit Raspberry Tart
Creamy Chocolate with sea salt Tart
Lemon Meringue Tart
Framboisette
Paris Brest Eclair
Vanilla Strawberry Eclair
Strawberry
Crispy Praline
Cappuccino Lemon
Parisian Custard
Traditional Millefeuille
Miami
SunBlow
Chocolate Pot
Panna Cotta with red fruit



PASTRY Menu

The Timeless

DESSERTS

(for 6 to 8 people)

Royal Grand Cru

Charlotte fruits

Paris Brest

Millefeuille

L'Oriental

Crispy Praline

Lemon Tart

Raspberry Passion fruit Tart

Framboisette

Tropézienne

Fraisier

Cappuccino lemon

Creamy Chocolate and sea salt Tart



SWEET PASTRY COUNTER

VIENNOISERIES

Butter Croissant
Chocolate Croissant
Almond Croissant
Pain au chocolat
Almonds pain au chocolat
Palmier
Strawberry Strudel
Peach Strudel
Brioche with sugar
Maple Brioche
Pink Praline Brioche
Brioche Nanterre