



## AUTHENTIC FRENCH CATERING

Corporate & Private events

lunch | dinner | cocktails

### DESSERTS

*All served individually, larger cakes marked by\* can serve 8/10 persons*

*Minimum order of 20 for individual desserts*

#### Custards

Panna cotta, strawberry coulis GF

Panna cotta, poached pear, maple syrup and walnut GF

Panna cotta mint infused and cucumber GF

Crème brûlée V, GF

Crème caramel\* V, GF

Vanilla custard, chocolate fondant, mascarpone chantilly



#### Tarts/Tartlets

Tarte Tatin, vanilla cardamom ice-cream\* V

Apple tart\*, thin butter crust, caramelized almonds V

Lemon, butter biscuit, meringue tartlet

Chocolate, salted caramel tartlet V

Raspberry, mascarpone vanilla tartlet V

#### Cakes

Tiramisu\* V

Callebaut chocolate mascarpone fondant\* V

Chocolate and chestnut fondant V

### Verrines

Strawberries, spices and cream cheese V, GF  
Strawberry basil soup, almond butter cookie V  
Chocolate mousse, raspberry V, GF  
Lemon verbena mousse, cardamon & anis strawberry  
preserve V, GF

### Tea cakes

French Macarons (chocolate, lemon, strawberry,  
pistachio, salted caramel, ask for seasonal flavor) V, GF  
Clafoutis cherry cinnamon V, GF  
Almond Financiers V, GF  
Tuiles aux amandes V  
Madeleines V

### Fruits

Homemade apple compote, pumpkin granola V, GF  
Orange salad, spiced syrup V, GF

