



eat in & to go
08:00 - 15:00

Our daily pastry selection changes to reflect new ideas from the bakery and all over the world and incorporates seasonal ingredients

chocôlate

chocôlate mousse – flourless chocolate cake with 65% maracaibo chocolate mousse (france)
opéra – layers of almond cake filled with chocolate ganache & coffee butter cream (france)
brownie popper – moist, rich chocolate cake topped with nuts (america)
baked chocôlate tart – silky grand cru chocôlate in a delicate crust with cacao nib croquant

fruit

apple strudel – crispy layers of handmade dough & apples, cinammon sugar (austria)
passion flambé – delicate pastry shell filled with passion fruit curd , meringue flambé
baked fruit tart – pear, plum or apricot, almond cake in flaky puff pastry shell
pavlôva – as elegant as Anna hersefl; delicate meringue with airy cream and berries

filled pâstries

walnut + caramel – walnut or pecan in rich, soft caramel filling encased in a butter crust (switzerland)
pasteis de nata – flaky crust & delicately spiced vanilla crème with a burnt “hat” (portugal)
baked yoghurt tart “taj” – baked yoghurt tart, lightly tangy with berry (india)
orange googl – citrusy, moist, light pound cake with candied orange & whipped cream (austria)

unfilled pâstries

gugelhupf – viennese marble (chocôlate & vanilla) pound cake. delicate and fine with cream (austria)
financier popper – moist almond & brown butter cake with a chocôlate button

cookies & mignardises

choc chip cookie – studded with swiss chocôlate. a luxurious treat (america)
oatmeal + raisin cookie – old time favourite (america)
luxembourger – light vanilla macaroons filled with cognac cream (switzerland)
almond tuile – delicate, large almond wafers (france)

confections

caramelized chocôlate almonds – almonds roasted in grand cru chocôlate
caramel de mer – soft caramel in chocolate with flakes of sea salt
sablée – finest crispy-on-the-outside and melt-on-the-inside confection