



VERSAILLES BAKERY

LA CARTE DES DESSERTS



apple tart 11.50

granny smith apples, compote and glaze on puff pastry

fresh fruit tart 14.5

almond crust, berries

lemon tart 11.50

lemon curd, pate brisée

passionata 10.50

passion fruit mousse, spongecake soaked in kirsch syrup

montmartre 13.50

spongecake, mascarpone mousse, creme chantilly, strawberry

Napoleon 12

mille-feuilles, chiboust cream, powdered sugar

pont-neuf 12

tatin apples on puff pastry

caramelized mousseline chiboust cream

chocolate or coffee éclair 12

choux pastry, chocolate or coffee cream filling

chocolate crunch 13

hazelnut fondant, crushed hazelnut wafer

giandujas milk chocolate mousse, cocoa powder

ganache 10.50

chocolate genoise, ganache, dark chocolate glaze

opera 13

cocoa joconde biscuit, mocha cream, chocolate ganache

trio cake 11.50

dark, milk and white chocolate mousse

champagne mousse 10.50

sponge cake, champagne mousse, glaze

CHOCO MOUSSE 10.50

CASINO 10

Thin Raspberry Genoise Swirl roll set in a Bavarian cream Surrounded by Raspberry coulis

COFFEE & TEA

coffee 3

cappucino 4.5

espresso 3.5

double espresso 5

café au lait 4.5

machiato 4

tea 2

hot chocolate 5

add milk 2 (almond, soy, oat)

