

CARTE DES GÂTEAUX CELEBRATION CAKES MADE TO ORDER



Fraisier Classique

A classic French cake of genoise sponge, Victorian strawberries & vanilla bavarois. Finished with fresh strawberry jelly, strawberries & meringue.

18 CM - \$75 • 26 CM - \$95 • GF + \$9 (on request)



Tarte au Citron

A buttery pastry case filled with baked lemon custard & crème fraîche.

22 CM - \$95



Passionfruit & White Chocolate Gâteaux

Orange scented sponge, chocolate & cointreau mousse layered with passionfruit jelly. Finished with a white chocolate glaze, macarons, chocolate shards & a sprinkle of gold leaf.

18 CM - \$85 • 26 CM - \$110 *Contains nuts



Bombe Alaska de La Maison

A frozen layered gateaux with joconde sponge, Champagne parfait, raspberry sorbet. Decorated with meringue & blow torched to brûlée. Flambéed at the table by your waiter for dramatic effect.

20 CM - \$92 *Contains nuts



L'Opéra Ra Ra

Originating from the Parisian Dalloyau Patisserie in honour of the Paris Opera. Made with layers of almond sponge cake soaked in coffee & cardamon syrup, layered with ganache & coffee French buttercream. Finished with a chocolate mirror glaze, Ra Ra chocolate work, chocolate crisps & gold leaf.

15 CM - \$92 • 8 CM - \$36 *Contains nuts