

Patisserie Menu

Macarons R18-00 each

(minimum order of 30 per color/flavor)

Salted caramel/pistachio/chocolate/birthday cake/ toasted marshmallow/ zoo biscuit/
lemonade/ raspberry/ peanut butter/ passionfruit and white chocolate

Cinnamon Rolls R30-00 each

Individual Milk Tarts R40-00 each

French Tea Cakes (Friands) R30-00 each

Berry or Espresso and Walnut

Brownies R30-00 each

Caramel Cheesecake Brownie Slice R40-00 each

Rocky Road R40-00 each

Lemon Bundt Cakes R30-00 each

Petit Fours R35-00 each

Cupcakes R15-00 each

(minimum order of 12 per flavor)

Red Velvet

French Vanilla

Chocolate Buttercream

Chocolate Ganache

Carrot with cream cheese frosting

Coffee Buttercream

Cakes 12-15 slices

Chocolate Ganache and Caramel R550-00

Granadilla Vanilla R510-00

Beetroot and Walnut Cake with Cream cheese frosting R510-00

Coffee Buttercream R510-00

Red Velvet Cake R510-00

Ombre Ruffle Cake R520-00 with roses R580-00

Classic New York Cheesecake R580-00

Speciality Gluten Free Cakes

Chocolate Torte R400-00

Almond and Orange Drizzle Cake R590-00

Banting Chocolate Cake R450-00

Tartlets

Lemon Curd R45-00

French Patisserie and fruit R55-00

Caramel and Chocolate Ganache R50-00

Lemon Meringue R50-00

Large Tarts 10-12 slices

Apple Crumble R500-00

Lemon Meringue R500-00

Profiteroles R270-00 (30 items)

Dark Chocolate and cream

White Chocolate and mocha cream

Custard Profiteroles R300-00 (30 items)

Milktart custard with white chocolate

French Patisserie with dark chocolate