

SIGNATURE CAKES AND TARTS

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Caraibe*: dark chocolate flourless sponge base, crème brûlée, bittersweet chocolate mousse, coated in dark chocolate

\$7.50 individual size only

Cappuccino: almond-coffee cake soaked in Amaretto syrup, chocolate crème brûlée, cappuccino mousse

Harmony: almond-chocolate cake, mousse of roasted almonds, with chocolate and nougat interior

Exotic: coconut-almond dacquoise biscuit, raspberry crème, passion fruit mousse, orange and mango

Temptation: almond sponge cake with raspberry, strawberry and black currant jelly, white chocolate mousse

Naranja*: dark chocolate flourless sponge cake, orange cremeux, bittersweet chocolate mousse

\$7.50 individual size | \$22.55 4 servings | \$28.15 5 servings | \$33.75 6 servings | \$45.00 8 servings

Duo*: dark chocolate flourless sponge cake, caramel mousse, dark chocolate mousse with caramel crunch

Black Forest: chocolate cake, chocolate mousse, whipped cream, amarena cherries, milk chocolate

Praline: almond dacquoise biscuit, crispy wafers of feuilletine, hazelnut mousse

Samba: almond-chocolate cake, covered in milk and dark chocolate mousse

\$7.50 individual size | \$22.55 4 servings | \$28.15 5 servings | \$33.75 6 servings | \$45 8 serving | \$56.35 10 servings | \$67.50 12 servings

Larger sizes are available by order.

Daily selection varies. Please call store to inquire about current selection.

Personalized Marzipan Plaque \$2.50

Special Occasion & Custom:

Starts at \$6.50 per serving; minimum \$130.00 order

Kid's Birthday:

White sponge cake, whipped cream and pineapple

or

Chocolate sponge cake, chocolate mousse and whipped cream

\$4.25 per serving; minimum \$85.00 order

No artificial color, additives or flavors. The coloring used only to draw a favorite character upon customer request.

SIGNATURE TARTS

Tarte Tatin: puff pastry crust, caramelized apples

Lemon Tart: shortcrust base, lemon crème (made with freshly squeezed lemon juice)

Blueberry Tart: shortcrust base, apricot jam, blueberries, lemon crumble

Apricot Tart: puff pastry crust, raspberry jam, almond crème, apricots

Pear Tart: shortcrust base, almond crème, pears

\$17.00 4 servings | \$21.15 5 servings | \$25.40 6 servings

Manuel Latruwe Belgian Patisserie and Bread Shop | 1333 – 1 Street SE Calgary | 403.261.1092 | Tuesday - Saturday

Apple: puff pastry crust, vanilla crème, apples
\$15.00 4 servings | \$18.75 5 servings | \$22.50 6 servings

Chocolate Tart: chocolate shortcrust with thin layer of feuilletine, dark chocolate (70%) ganache with lemon

Profiterole: shortcrust base, cream puffs, dark chocolate sauce

Fresh Seasonal Fruit Tart: puff pastry crust, crème anglaise, fresh fruit

\$6.50 individual size | \$18.50 4 servings | \$23.15 5 servings | \$27.75 6 servings

Individual Tarts \$6.50

Merveilleux*: two layers of meringue, whipped cream, dark chocolate shavings

Vanilla éclair

Mocha éclair

Chocolate éclair

Napoléon: layers of puff pastry and Madagascar bourbon vanilla crème anglaise

Crème caramel*: a rich custard topped with soft caramel sauce

Crème brulee*: creamy vanilla custard topped with caramelized sugar

Large meringue* \$2.50

Large meringue dipped in chocolate* \$3.65

This delicious meringue can be combined with softly whipped cream and fresh fruit to make a lovely Pavlova dessert.

****Gluten Free***

Daily store selection varies.