



## Pastries

Paris-Brest - \$3.00

Pate a choux with a hazelnut crème patisserie paste and topped with sliced almonds

Eclairs - \$2.50

Pate a choux filled with flavored crème patisserie  
Traditional – vanilla crème patisserie with a ganache topping  
Raspberry – raspberry crème patisserie with a simple vanilla glaze  
Coffee – coffee crème patisserie with a mascarpone topping

Kouign Amann - \$1.50

A flaky pastry with a rich buttery taste

Pavlova - \$3.50

Bowls of soft meringue filled with Chantilly cream and topped with a mixture of berries and fresh mint

Merveilleux - \$2.00

Disks of meringue sandwiched together with fresh whipped cream and coated in chocolate shavings; variations include coconut whipped cream with toasted coconut and blackberry whipped cream with toasted almond slices

Cream Horns - \$3.00

My absolute favorite – a flaky homemade puff pastry rolled in vanilla sugar and filled with a thin spread of fresh jam and whipped cream

Prinsesstarta - \$5

A traditional Swedish cake of sponge cake, jam, whipped cream, and covered with green marzipan and a pink rose

Financier - \$1.50

A small almond buttery cake perfect for enjoying with a cup of coffee

Tiramisu - \$3.50

Lady fingers dipped in espresso and layered with a creamy mascarpone cream and sprinkled with cocoa powder



Italian Rainbow Cookies - \$2.00

Red, white, and green layers of almond cake separated by raspberry jam and topped with a thin chocolate coating