

LE RÊVE PATISSERIE & CAFÉ

DESSERTS & GÂTEAU

SUBJECT TO AVAILABILITY | \$7.95

FRENCH MACARON*

BAKED ALMOND MERINGUE COOKIES WITH FLAVORED
FRENCH BUTTER CREAM FILLINGS

RASPBERRY | VANILLA | LEMON | HAZELNUT | DU JOUR
\$2.00 EACH



OPERA TORTE

COFFEE SOAKED ALMOND BISCUIT | CHOCOLATE GANACHE
COFFEE BUTTER CREAM

CHOCOLATE RASPBERRY DOME

PISTACHIO CAKE | RASPBERRY MOUSSE | DARK CHOCOLATE MOUSSE |
RASPBERRY GELÉE | DARK CHOCOLATE GLAZE

CHOCOLATE MOUSSE ***

TRADITIONAL PARISIAN MOUSSE MADE WITH VALRHONA CARAIBE
CHOCOLATE

FRESH FRUIT TART

ALMOND TART SHELL | CRÈME PATISSERIE | FRESH FRUIT

RASPBERRY DACQUOISE *

BAKED ALMOND MERINGUE | PASTRY CREAM | FRESH RASPBERRIES

CITRON TART

ALMOND TART SHELL | LEMON CURD | SWISS MERINGUE | BERRIES

CHOCOLATE CARAMEL TART

CHOCOLATE ALMOND TART SHELL | CARAMEL SAUCE
VALRHONA CHOCOLATE GANACHE

NAPOLEAN

CARAMELIZED PUFF DOUGH | PASTRY CREAM
SEASONAL FRUIT GELÉE | ALMOND SPONGE BISQUIT

PARIS BREST

HAZELNUT DIPLOMAT CREAM | PATE AU CHOUX
CRÈME CHANTILLY | SLICED ALMONDS

GÂTEAU DE CARAMEL SALÉ

FLOURLESS CHOCOLATE CAKE | CRISP CARAMEL STREUSEL
SALTED CARAMEL CREMEUX | MILK CHOCOLATE MOUSSE

*GLUTEN FREE ~ ***NUT FREE