



Pâtisserie La Cigogne

Menu 2012

Les Gateaux

Wedding Cakes and other Centre Pieces are available for orders one week in advance. All of following cakes are in sizes of individual, 8 servings and 12 servings.

(Available in larger size upon order 24-48 hours advance)

The Paradise

An orange-flavoured chocolate mousse with Grand Marnier Crème Brûlée filling, finished with sprayed chocolate.

Exotic Flower

White chocolate mousse exotic fruit cream filling (mango, passion fruit & banana) w/ dark chocolate brownie.

Prince Noir

Crispy praline crust, roasted hazelnut coffee butter cream and chocolate mousse. Finish with a dark glaze.

Dream of China

Strawberry mousse and passion fruit coulis encased in fancy biscuit.

Opera

Mocha butter cream and chocolate cream layered with a joconde biscuit and finished with a delicate chocolate glaze.

Intense

Dark chocolate mousse filled with mixed berry coulis, finished with a dark chocolate glaze.

Pinacolada

Coconut mousse & light pineapple mousse with dark chocolate cake soaked in Rum.

St. Eve

Crusty almond sponge, roasted hazelnut butter cream and a layer of dark chocolate inside.

The Symphony

A combination of dark, white & milk chocolate mousse filled with fresh raspberries, finished with raspberry purée.

Bacarra

Crunchy pistachio, dark chocolate ganache and light caramel cream filled with peaches.

The Flute

Tangy lime mousse, roasted pistachio and almond butter crust in rum.

Raspberry Cheese Cake

Sweet crust filled with white chocolate, cream cheese & fresh raspberries.

Le Duc de Bourgogne

Sweet crust filled with black current smoothie, finished with light lemon cream.

Africa

Hazelnut mousse with walnut biscuit that soaked in rum, finished in dark chocolate.

Croq-Pistache

Sweet crust filled with almond cream and crunchy hazelnut, finished with pistachio mousse.

Strawberry Short Cake

Vanilla cake, fresh strawberries, grant marnier, with whipped cream and pastry cream.



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The Temptation*

Chocolate cake and light cherry cream that has cherries aged in liquor, finished with milk chocolate.

Mt. Blanc*

White and dark chocolate mousse with diced William pear in liquor.

The Harmony

Mandarin mousse, almond joconde biscuit layered w/ raspberry marmalade.

Louis XIV

Dark Chocolate mousse, cassis cream w/ pear mousse & William pear soaked in liquor.

Petit Fours

Mixed miniature éclair, lemon tarts, mousse cakes and butter cream cakes. Minimum order 1 dozen.

Petite Four Sec (Financier)

Mini almond cake w/ chocolate orange, hazelnut raspberry, apple black current tangerine, pistachio cherry, lemon peach aroma lavender.

* Only available in individual size.

Croquembouches

Contact us about the details, other shaped croquembouches price varies depends on the work.

Pies

Apple Pie

Fresh Ontario apples baked in a crème alsacienne.

Pear Sabayon

Sweet crust and almond cream, topped with William's pear slices.

Fresh Fruit Flan

A sweet crust and crème patissiere topped with fruits in season.

Chocolate Pie

A bitter sweet chocolate pie, the ideal alternative to chocolate mousse.

Apricot Almost Pie

Sweet crust filled with almond cream topped with sliced apricots and finished with apricot glaze.

Lemon Pie

Sweet crust filled with a lemon cream that is made with pure lemon juice.

Mirabelle Flan

Sweet yellow plums filled with light almond cream. The most popular fruit flan from alsace.