

## Pies

**Apple Pie** \$5.25/28.00/38.00

Fresh Ontario apples baked in a crème alsacienne.

**Pear Sabayon** \$28.00/38.00

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

**Fresh Fruit Flan** \$33.00/48.00

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

**Chocolate Pie** \$31.00/44.00

A bitter sweet chocolate pie filled w/ roasted pistachio and hazelnut, the ideal alternative to chocolate mousse.

**Apricot Almond Pie** \$28.00/38.00

Sweet crust filled with almond cream topped with sliced apricots and apricot glazed finishing.

**Lemon Pie** \$5.25/28.00/38.00

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

**Mirabelle Flan** \$28.00/38.00

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



Pâtisserie La Cigogne

This year **Pâtisserie La Cigogne** starts taking Christmas orders from Nov 29 to Dec 21, and New Year orders until Dec 29. You can place order either by phone or by email, pls call to confirm your emailed order.

Thank you very much and we wish you a Happy holidays!

Mon – Thurs: 7:30 am - 7:00 pm

Fri: 7:30 am - 8:00 pm

Sat: 8:00 am - 8:00 pm

Sun: 8:00 am - 7:00 pm

**Dec 24 and 31 (8:00 am - 5:00 pm)**

**Closed: Dec 25 and Jan 1**

1626 Bayview Avenue, Toronto.

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[www.patisserielacigogne.com](http://www.patisserielacigogne.com)



Pâtisserie La Cigogne



Winter & Holidays  
2011 Menu





Pâtisserie La Cigogne

Winter & Holidays 2011

**Christmas specialty cakes**

**Douce France (Sweet France)**

\$40.00/8 Serving \$53.00/12 Serving  
A Champagne Mousse filled with Black Current Coulis, specially dedicated to your Christmas and New Year dinner and event.

**Les Bûches de Noël (Christmas Yule Logs)**

\$36.00/6-8 Serving \$49.00/10-12 Serving  
with your choice of : Chestnut Cream; Hazelnut Praline; Chocolate Cappuccino; Chocolate w/ mixed Berries, Vanilla w/ tropical fruits.

**Croquembouche**

Start at \$5.25 per person for the regular cone shape with nougatine base. Other shaped croquembouches price varies depends on the work.

**Christmas Brioche \$15.95**

A rich flavoured brioche made with dry orange, lemon and roasted almond and hazelnut.

**Gift basket of assorted Christmas cookies**

all made with our finest butter.

**Galette des Rois**

\$22.95/ 6 Serving \$32.95/ 10-12 Serving  
Puff dough filled with almond cream.  
A traditional French desert that follows after the Christmas and New Year.

**Chocolate Truffles**

All of Pâtisserie La Cigogne's truffles are individually hand made with finest European chocolate.

**Assorted Quiches**

\$25.00/Dozen mini quiche or \$27.00/9 inch whole

**Alsatian Classic**

Ham, bacon & Swiss cheese

**Provençale**

Ham, tomato, basil and goat cheese

**Garden Fresh**

Spinach & Mushrooms

**Smoked Salmon**

Smoked Salmon, brie & leeks

**Les Tourtieres**

Whole 9" Tourtieres \$32.95

**Chicken Tourtiere**

Chicken chunks in white wine, carrot, peas celery and many other vegetables.

**Quebec Tourtiere**

Fresh ground pork, onion, garlic and potatoes.

**Beef Mushroom Tourtiere**

Beef steak, mushroom cooked in Guinness, onions, carrot & celery.

**Brioche Surprise \$38.50/36pc \$68.50/80pc**

Brioche w/ bite-size sandwiches (Smoked salmon, pâté, ham, turkey & Swiss cheese)

**Foie gras & Pâté 100 g/250 g jar**

Foie gras, Duck pâté w/ apricot, Country style pâté & Chicken liver pâté.

**Les Gateaux**

All of the following cakes are in sizes of individual, 8 servings and 12 servings.  
Available in larger size upon order one week in advance for the holiday season.



Pâtisserie La Cigogne

Winter & Holidays 2011

**The Paradise \$5.25/34.00/48.00**

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

**Pinacolada \$5.75/34.00/48.00**

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

**Prince Noir \$5.25/34.00/48.00**

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

**Dream of China \$5.25/34.00/48.00**

Strawberry mousse and passion fruit coulis encased with a fancy biscuit.

**Opera \$5.25/34.00/48.00**

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

**Intense \$5.25/34.00/48.00**

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

**St. Eve \$5.25/34.00/48.00**

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

**The Symphony \$5.25/34.00/48.00**

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

**Bacarra \$5.25/34.00/48.00**

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

**The Flute \$5.25/34.00/48.00**

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

**Raspberry Cheese Cake \$5.25/31.00/44.00**

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

**Le Duc de Bourgogne \$31.00/44.00**

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

**Africa \$5.25/34.00/48.00**

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

**Croq-Pistache \$5.25/34.00/48.00**

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

**Louis XIV \$5.25/34.00**

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

**Sensation \$5.25/34.00**

Green tea soft cake, lemon green tea mousse w/ crème Brûlée filling.

**Exotic Flower \$5.25/34.00/48.00**

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

**The Harmony \$5.25/34.00/48.00**

Mandarin mousse, almond joconde biscuit layered with raspberry marmalade.

Assorted mini fruit tarts and other petit fours \$25.00/Dozen (Minimum order 1 dozen.)  
Apple tart, Lemon tart, Opera, Pistachio, Hazelnut, Cheesecake, Chocolate Mousse and Éclair.