



CATALOGUE DE PRODUITS



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PASTRY

Here at Le Petit Breton, we take to heart the satisfaction of all our gourmands. Being made on site, our pastries are always fresh from the day, we guarantee it! We have designed a range of products that can please all tastes. Whether it's for a birthday or just to please yourself, we have what you need.



HAZELNUT YUZU

Would you like a more savory, creamy dessert to offer your guests? Our superb praline log with yuzu purée features a soft cookie soaked in some syrup with hints of hazelnut, filled with hazelnut praline cream and yuzu purée to enhance any festive feast!

Ingredients :

- soft almond cookies (eggs, sugar, flour, butter, almonds),
- praline-hazelnut crunch
- creamy yuzu (yuzu purée).

Decor may vary. Please allow at least 72 hours for ordering. Thank you for your understanding.

Variations

Image	Personne	Price
	6-8 Persons	\$52.95
	10-12 Persons	\$62.95



RASPBERRY PISTACHIO PLEASURE

Spoil yourself with one of our best classic desserts, a pistachio log. This dessert of a soft almond cookie base with pistachio crunch, pistachio mousse and raspberry coulis will have you dreaming with every bite.

Ingredients

- soft almond-pistachio cookie
- white chocolate pistachio crisp
- raspberry confit
- pistachio mousse

Decor may vary. Please allow at least 72 hours for ordering. Thank you for your understanding.

Variations

Image	Personne	Price
	6-8 Persons	\$52.95
	10-12 Persons	\$62.95



PASSION MANGUE

What better way to spoil your guests on Christmas Eve than with an authentic dessert? Here's a decadent log with a base of soft almond cookie topped with mango passion fruit mousse and mango cream.

Ingredients

- soft almond cookie (eggs, sugar, flour, butter, almonds)
- mango and passion fruit cremeux
- mango and passion fruit mousse

Decor may vary. Please allow at least 72 hours for ordering. Thank you for your understanding.

Variations

Image	Personne	Price
	6-8 Persons	\$47.95
	10-12 Persons	\$57.95



ROYAL CHOCOLATE

Celebrate the holidays in style with our royal log! Made with a delicious chocolate mousse with a touch of crunchy praline, it will delight all your guests.

Ingredients:

- chocolate mousse (cream, eggs, sugar, dark chocolate),
- crunchy praline (spangled feuilletine, hazelnut praline, milk chocolate),
- biscuit (eggs, sugar, flour, butter, cocoa powder)

Decor may vary. Please allow at least 72 hours for ordering. Thank you for your understanding.

Variations

Image	Personne	Price
	6-8 Persons	\$42.95
	10-12 Persons	\$52.95



BLACKCURRANT-YOGURT DELIGHT

Are you looking for a dessert that's less sweet, but still light, creamy and exquisite? Our log, composed of a soft almond and blueberry cookie, topped with creamy yogurt mousse and a delicate blackcurrant cream, will not only delight your eyes, it will also complement your end of the evening.

Blackcurrant will not only feast your eyes, it will also pleasantly complement your late evening.

Ingredients:

- soft almond cookies (eggs, sugar, flour, butter, almonds),
- blueberry cream (eggs, sugar, butter, cream, blueberry puree)
- yogurt mousse (yogurt)

Decor may vary. Please allow at least 72 hours for ordering. Thank you for your understanding.

Variations



Image	Personne	Price
	6-8 Persons	\$45.95
	10-12 Persons	\$55.95



CRÈME BRULÉE RASPBERRY

Crème brûlée raspberry, a wonderfully light and magical dessert. Add a touch of whimsy and festivity to your table with our fruit log. This dessert topped with a creamy crème brûlée and a delicate raspberry note will add lightness to your late evening.

Ingredients:

- light raspberry mousse
- Madagascar vanilla crème brûlée
- soft almond cake

Decor may vary. To order, please allow at least 72 hours. Thank you for your understanding.

Variations

Image	Personne	Price
	6-8 Persons	\$42.95
	10-12 Persons	\$52.95



KING CAKE

With our galette of kings, you'll have a great opportunity to get together with family and friends. Made of crispy homemade puff pastry and filled with melt in your mouth frangipane, this dessert will delight all your guests. In addition, our festive galettes each contain a unique bean in the form of a limited collection figurine. Will you be the lucky one this year?

Ingredients:

- flour
- water
- sugar
- salt
- milk
- eggs
- milk
- almond powder
- butter.

Can have beans inside. Please allow a minimum of 48 hours for ordering. No delivery, pick-up in store directly.

Variations

Image	Personne	Price
	8-10 Persons	\$33.95



LEMON FRESHNESS

Want to impress your guests? Try our Lemon Freshness. With its delicate taste and rich mouthfeel, it's impossible not to please everyone.

Ingredients :

- soft almond cookie
- lime mousse
- lemon cream
- tangy lime glaze

Decor may vary. Please allow at least 72 hours for ordering. Thank you for your understanding.



Variations

Image	Personne	Price
	Individual	\$6.95
	6-8 Persons	\$36.50
	8-10 Persons	\$44.50
	10-12 Persons	\$52.50



SNICKERS

Snickers is a real favorite with our customers. A crunchy praline covered with a decadent layer of chocolate, hazelnuts and caramel. A real delight!





Ingredients :

- soft chocolate cookie with almonds
- praline crunch
- creamy chocolate
- soft caramel
- hazelnuts

Decor may vary. Please allow at least 72 hours for ordering. Thank you for your understanding.



Variations

Image	Personne	Price
	1-2 Persons	\$7.25
	6-8 Persons	\$35.99
	8-10 Persons	\$45.99
	10-12 Persons	\$55.99



STRAWBERRIES SHORTCAKE

The strawberry shortcake, a wonderfully light and enchanting dessert. The succulent fresh strawberries, light whipped cream and soft fluffy cookies will have you daydreaming. A classic not to be missed!

Ingredients:

- fresh strawberries
- whipped cream
- custard cream
- soft cookie

Decor may vary. Please allow at least 72 hours for ordering. Thank you for your understanding.

Variations

Image	Personne	Price
	6-8 Persons	\$44.50
	8-10 Persons	\$57.50
	10-12 Persons	\$72.50





PISTACHIO FLOWERS CAKE

Spoil yourself with one of our best classic desserts, a small or large pistachio cake. This dessert, featuring a sweet almond cookie with pistachio mousse, will have you dreaming with every bite.

Ingredients:

- almond cookies
- pistachio ganache
- pistachio mousse
- fresh raspberry confit

Decor may vary. Please allow at least 72 hours for ordering. Thank you for your understanding.

Variations



Image	Personne	Price
	Individual	\$7.50
	6-8 Persons	\$46.75
	8-10 Persons	\$59.75
	10-12 Persons	\$75.00



RASPBERRY SWEET





Want to impress your guests? What could be better than a decadent dark chocolate dessert with succulent raspberries? Our raspberry sweet will delight your taste buds and let you and your evening on a sweet note!

Ingredients :

- cocoa fondant cookie
- dark chocolate mousse
- fresh raspberry compote
- dark chocolate

Decor can be varied. Please allow at least 72 hours for ordering. Thank you for your understanding.

Variations

Image	Personne	Price
	Individual	\$6.95
	6-8 Persons	\$44.50
	8-10 Persons	\$57.50
	10-12 Persons	\$72.50



BOUNTY





Are you looking for a dessert that's less sweet, but still light, creamy and exquisite? Our bounty made with a soft almond cookie and topped with delicious coconut mousse with mango and passion fruit confit will not only delight your eyes, it will also nicely complement your end of the evening.

Ingredients:

- coconut mousse
- vanilla ganache
- mango and passion fruit confit
- soft almond cookie

Decor may be varied. Please allow at least 72 hours for ordering. Thank you for your understanding.

Variations

Image	Personne	Price
	6-8 Persons	\$36.50
	Individual	\$7.25
	8-10 Persons	\$44.50
	10-12 Persons	\$52.50



SOFTNESS OF WOOD





Add a touch of whimsy and festivity to your table with our softness of wood. Topped with a creamy fruit mousse and a delicate hint of strawberry and raspberry, this dessert will add lightness to your late evening.

Ingredients :

- Fruit mousse
- Berry mousse
- raspberry compote
- soft almond cookie

Decor may be varied. Please allow at least 72 hours for ordering. Thank you for your understanding.

Variations

Image	Personne	Price
	Individual	\$7.25
	6-8 Persons	\$35.99
	8-10 Persons	\$45.99
	10-12 Persons	\$55.99



FRUIT PIE

Delight your guests with our fruit pie! Made with a delicious almond cookie, frangipane and a variety of fruit choices, it's sure to delight all your guests.

Ingredients :

- sweet almond cookie
- frangipane (almond cream)
- various fruits (apples, apricots, pears, lemons, peaches, etc.).

The decor can be varied. Please allow at least 72 hours for ordering. Thank you for your understanding.

Variations



Image	Personne	Price
	Individual	\$5.50
	10-12 Persons	\$24.99



MANGO DELIGHT

Are you looking for a more savory, creamy dessert to offer your guests? Our superb Mango Delight, with its soft almond cookie and mango passionfruit glaze, is sure to liven up any festive feast!

Ingredients :

- Soft almond cookie (eggs, sugar, flour, butter, almonds)
- vanilla ganache
- mango and passion fruit glaze

Decor may be varied.

Please allow at least 72 hours for ordering. Thank you for your understanding.

Variations

Image	Personne	Price
	Individual	\$7.25
	6-8 Persons	\$45.50
	8-10 Persons	\$58.50
	10-12 Persons	\$73.50



PACANIX

What better way to spoil your guests this holiday season than with an authentic dessert? Here's a decadent chocolate cake, featuring a fondant cocoa cookie, caramel and pecan chips.





Ingredients :

- fondant cocoa cookie
- caramel fleur de sel
- pecan burst
- dark chocolate mousse.

Decor may be varied. Please allow at least 72 hours for ordering. Thank you for your understanding.



Variations

Image	Personne	Price
	Individual	\$7.25
	6-8 Persons	\$45.50
	8-10 Persons	\$58.50
	10-12 Persons	\$73.50



OPERA

Are you a coffee lover? We've got the perfect coffee opera for you! A light, refined dessert of almond cookies with coffee ganache and buttercream, decorated with great care by our pastry chefs.
Ingredients :

- Almond cookies
- ganache and coffee buttercream

The decor can be varied. Please allow at least 72 hours for ordering. Thank you for your understanding.

Variations



Image	Personne	Price
	Individual	\$7.25
	6-8 Persons	\$35.99
	8-10 Persons	\$45.99
	10-12 Persons	\$55.99

