Le Petit Breton

1999

BOULANGERIE ARTISANALE

CATALOGUE DE PRODUITS



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TABLE DES MATIÈRES

pastry 2
- Lime and Lemon Freshness 3
- Cheesecake 4
- Moka café 6
- Royal chocolate 7
- Éclair 8
- Flan 10
- Lemon tartlet 11
- Coco lemon 12
- strawberries shortcake 13
- Pistachio flowers cake 14
- Raspberry sweet 15
- Fruit pie 16
- Mango delight 17
- Pacanix 18
- Opera 19



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.





LIME AND LEMON FRESHNESS

Lime and Lemon Freshness
A light, fresh, and delicately tangy dessert featuring lime mousse, lemon cream, and a moist almond cookie, all topped with a tangy lime glaze. A refined and balanced creation that brings a lovely touch of freshness to every bite.

Ingredients:
• lime mousse
• lemon cream
• moist almond cake
• tangy lime glaze
• white chocolate

Allergens: eggs, flour (gluten), dairy products, nuts.

Decorations may vary. Please allow at least 72 hours to place your order.

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



CHEESECAKE

Cheesecake with Red Berry Topping

A rich and creamy cheesecake set on a crisp cookie crust, then topped with a delicious red berry topping. A refined dessert combining sweetness, freshness, and a subtle tangy note.

Lotus Cookie Cheesecake
A creamy, melt-in-your-mouth cheesecake set on a crispy Lotus cookie crust, offering delicious caramelized and spicy notes. A decadent and refined dessert, perfect for lovers of rich, comforting flavors.

Oreo Cookie Cheesecake
A rich and velvety cheesecake set on a crispy Oreo cookie crust, perfectly combining the creaminess of the cheese with the chocolatey flavor of the cookies. A decadent and irresistible treat for chocolate lovers.

Ingredients:
• cream cheese
• cookie crust
• red berries
• butter
• eggs
• sugar
• cream
• vanilla

• Lotus cookies

• Oreo cookies

Allergens: eggs, flour (gluten), dairy products

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

Variations

Image	Personne	Saveur	Price
	Individual	Cheesecake with red berry topping	$6.25
	Individual	Oreo cookie cheesecake	$6.75
	Individual	Lotus cookie cheesecake	$6.75
	6-8 Persons	Cheesecake with red berry topping	$42.50

Image	Personne	Saveur	Price
	6-8 Persons	Lotus cookie cheesecake	$43.50
	6-8 Persons	Oreo cookie cheesecake	$43.50
	8-10 Persons	Cheesecake with red berry topping	$55.50
	8-10 Persons	Lotus cookie cheesecake	$56.50
	8-10 Persons	Oreo cookie cheesecake	$56.50
	10-12 Persons	Cheesecake with red berry topping	$68.50
	10-12 Persons	Lotus cookie cheesecake	$59.50
	10-12 Persons	Oreo cookie cheesecake	$59.50





MOKA CAFÉ

Moka Coffee
A classic and refined pastry made with a moist sponge cake and a light coffee-flavored cream, offering a rich and balanced flavor for lovers of coffee-based desserts. An elegant creation with an intense and comforting taste.

Ingredients:
• moist vanilla sponge cake
• coffee buttercream
• coffee
• eggs
• caramelized hazelnuts
• sugar
• flour

Allergens: eggs, flour (gluten), dairy products

Decoration may vary. Please allow at least 72 hours to place your order.

Thank you for your understanding.

Variations

Image	Personne	Price
	Individual	$5.95





ROYAL CHOCOLATE

Royal Chocolate
An elegant, intensely chocolatey pastry featuring an almond dacquoise sponge, a milk chocolate crisp, and a light dark chocolate mousse. A refined dessert offering a perfect balance between crunchy and melt-in-your-mouth textures.

Ingredients:
• Dacquoise sponge
• Milk chocolate crisp
• Dark chocolate mousse
• flour
• sugar
• eggs
• 35% cream
• ground almonds
• 70% dark chocolate
• crispy wafer flakes

Allergens: eggs, flour (gluten), dairy products, soy, nuts.

Decorations may vary. Please allow at least 72 hours to place your order.

Thank you for your understanding.

Variations

Image	Personne	Price
	Individual	$6.25
	6-8 Persons	$44.50
	8-10 Persons	$57.50



ÉCLAIR

Chantilly Éclair
A light and indulgent éclair filled with a generous dollop of vanilla whipped cream, encased in a delicate, melt-in-your-mouth choux pastry. A classic, airy, and refined pastry that will delight those with a sweet tooth.

Pistachio Éclair
A refined éclair filled with a creamy pistachio cream, made with a light and delicate choux pastry. A decadent creation with rich, balanced flavors, perfect for pistachio lovers.

Chocolate Éclair
A staple of French pastry, featuring a light choux pastry filled with a rich, creamy chocolate cream and topped with a decadent glaze. A classic dessert with an intense chocolate flavor.

Paris-Brest Éclair
An iconic French pastry made with choux pastry filled with a rich and generous praline cream. Its perfect balance between lightness and indulgence makes it a beloved classic among hazelnuts and almond lovers.

Ingredients:
• choux pastry
• vanilla whipped cream
• sugar
• butter
• eggs
• milk
• vanilla

• pistachio cream
• pistachio paste

• chocolate pastry cream
• chocolate

• praline cream
• hazelnuts
• almonds

Allergens: eggs, flour (gluten), dairy products, nuts.

Decorations may vary. Please allow at least 72 hours to place your order.

Thank you for your understanding.

Variations

Image	Saveur	Price
	Éclair Chantilly	$6.05

Image	Saveur	Price
	Éclair pistache	$6.05
	Éclair au chocolat	$6.05
	Éclair Paris-Brest	$6.05





FLAN

 Flan

A classic French dessert made with a crispy crust and a rich, creamy custard delicately flavored with vanilla beans. Its melt-in-your-mouth texture and comforting flavor are a delight with every bite. And another delicious classic: a pastry flan made with a crisp crust filled with a creamy vanilla and chocolate mixture, creating an elegant marbled effect. A generous, melt-in-your-mouth pastry that strikes the perfect balance between sweetness and indulgence.

Ingredients:
• shortcrust pastry with almond powder
• milk
• butter
• eggs
• sugar
• vanilla
• Belcolade chocolate and cocoa
• cornstarch

Allergens: eggs, flour (gluten), dairy products, nuts.

Decoration may vary. Please allow at least 72 hours to place your order.

Thank you for your understanding.

Variations

Image	Personne	Price
	Individual	$5.95
	12-15 Personnes	$69.95





LEMON TARTLET

Lemon Tartlet
A pure butter shortcrust pastry filled with a creamy, slightly tangy lemon cream, made with high-quality ingredients for a perfect balance of freshness and sweetness. A classic, refined pastry bursting with flavour.

Ingredients:
• pure butter shortcrust pastry with almond powder
• lemon cream
• butter
• eggs
• sugar
• lemon, lime

Allergens: eggs, flour (gluten), dairy products, nuts.

Decoration may vary. Please allow at least 72 hours to place your order. Thank you for your understanding.

Variations

Image	Personne	Price
	Individual	$5.95
	8-10 Persons	$32.50





COCO LEMON

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

Ingredients:

- coconut mousse
- vanilla ganache
- lemon and lime
- soft almond cookie
- white chocolate

Allergens: eggs, flour (gluten), dairy products, nuts.

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

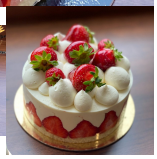
Variations

Image	Personne	Price
	Individual	$6.75
	6-8 Persons	$44.50
	8-10 Persons	$57.50
	10-12 Persons	$72.50













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.

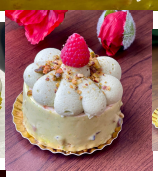
Allergens: eggs, flour (gluten), dairy products.

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

Allergens: eggs, flour (gluten), dairy products, nuts.

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 70%

Allergens: eggs, flour (gluten), dairy products, nuts.

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	$44.50
	8-10 Persons	$57.50
	10-12 Persons	$72.50



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.).

Allergens: eggs, flour (gluten), dairy products, nuts

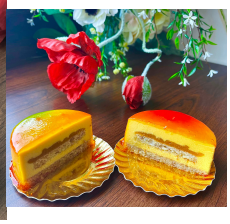
The decor can be varied. Please allow at least 72 hours for ordering. Thank you for your understanding.

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.

Allergens: eggs, flour (gluten), dairy products, nuts.

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

Allergens: eggs, dairy products, nuts.

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

Variations

Image	Personne	Price
	Individual	$6.05
	6-8 Persons	$41.50
	8-10 Persons	$58.99