



CATALOGUE DE PRODUITS



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VIENNOISERIE

What better way to start your day than with a delicious, warm and crisp pastry?

Our large assortment of pastries will please all tastes. Treat yourself to our great classics, our sweet treats, our salty croissants and our novelties. So good, it will become your new favorite guilty pleasure!



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



MINI CHAUSSON AUX POMMES

Enjoy our tasty apple turnover. A tradition we like to preserve for our customers.

Ingredients :

- Flour
- sugar
- salt
- fresh yeast
- honey, milk
- apple
- brown sugar and cinnamon
- water
- New Zealand butter

May contain traces of gluten, nuts, cashews, pecans, almonds, walnuts, pistachios, peanuts, sesame seeds, eggs, sesame oil, soya, sulphites, dried fruit and dairy products.



CHEESE CROISSANT

Are you a fan of cheese? This croissant will make you dream. Filled with three different kinds of cheese, it will quickly become your favorite.

Ingredients:

- Flour
- sugar
- salt
- fresh yeast
- honey
- water
- New Zealand
- Swiss cheese
- Emmental
- cheddar cheese

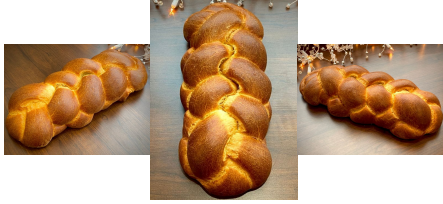


BRAIDED

The braid is the perfect brioche bread for a family lunch. Easy to share and delicate in the mouth, it will greatly compliment the spread of your choice.

Ingredients:

- flour
- milk
- eggs
- sugar
- salt
- yeast
- butter.





MINI CROISSANT

Want a taste of our croissant? Try our mini croissant! Just as good as the regular one, you'll only have to bite into it.

Ingredients: Flour, sugar, salt, fresh yeast, honey, milk, water, New Zealand butter.

- Flour
- sugar
- salt
- fresh yeast
- honey
- milk
- water
- New Zealand butter





PRALINE ROLL

Let yourself be tempted by a deluge of crunchy hazelnuts with our praline roll. Once you taste it, you'll have a new favorite.

Ingredients:

- Flour
- sugar
- salt
- fresh yeast
- honey
- milk
- water
- New Zealand butter
- hazelnut praline
- crushed hazelnuts





APRICOT

A refreshing pastry with a touch of sweetness, the apricotine will seduce you. The tangy apricots perfectly balance the richness of the custard. You will love it!

Ingredients:

- Flour
- sugar
- salt
- fresh yeast
- honey
- milk
- water
- New Zealand butter
- apricots
- cornstarch
- vanilla extract.





GRAPE ROLL

Looking for something less sweet? Light and fruity, the raisin roll would be the perfect choice. Also, the pastry cream makes it even more savoury. A pastry you don't want to miss!

Ingredients:

- Flour
- sugar
- salt
- fresh yeast
- honey
- milk
- water
- New Zealand butter
- raisins
- cornstarch
- vanilla extract



ALMOND CHOCOLATINE

The creamy almond filling softens the crunchy side of the chocolate, while the chocolate adds a decadent edge to the pastry. It's so good, you won't leave a crumb on your plate!

Ingredients:

- Flour
- sugar
- salt
- fresh yeast
- honey
- milk
- water,
- New Zealand butter
- eggs
- almond powder
- slivered almonds
- syrup.



ALMOND CROISSANT

The creamy almond filling softens the crunchy side of the croissant, creating a harmonious balance in your mouth. It's one of our customers favorite, so hurry up and get them before there are none left!

Ingredients:

- Flour
- sugar
- salt
- fresh yeast
- honey
- milk
- water
- New Zealand butter
- eggs
- powdered almonds
- flaked almonds
- syrup.



SWISS

Are you tired of the chocolate? Think big with our Swiss bread! Topped with a pastry cream and dark chocolate chips, it will for sure bring back a smile on your face.

Ingredients:

- Flour
- sugar
- salt
- fresh yeast
- honey
- milk
- water
- New Zealand butter
- dark chocolate chips
- cornstarch
- vanilla extract





MINI CHOCOLATINE

Got a sweet tooth? Let yourself be tempted by one of our delicious mini chocolate. The soft and sweet dough will make you daydream.

Ingredients:

- flour
- milk
- sugar
- salt
- fresh yeast
- butter
- chocolate





CHOCOLATINE

Do you love chocolate? Enjoy one of our greatest classics, the chokolatine! With its three crunchy chocolate sticks and fluffy puff pastry, it will charm you.

Ingredients:

- Flour, sugar, salt, fresh yeast, honey, milk, water, New Zealand butter, dark chocolate sticks.
- sugar
- salt
- fresh yeast,
- honey
- milk
- water
- New Zealand butter
- dark chocolate sticks





CROISSANT

Treat yourself to one of our greatest classics, the croissant! Crunchy on the outside and soft on the inside, it's the perfect choice for a not-so-sweet breakfast!

Ingredients:

- Farine
- Flour
- sugar
- Ifresh yeast
- honey
- milk
- water
- New Zealand butter



