

CARTE DES GÂTEAUX CELEBRATION CAKES MADE TO ORDER



Fraisier Classique

A classic French cake of genoise sponge, Victorian strawberries & vanilla bavarois. Finished with fresh strawberry jelly, strawberries & meringue.

18 CM - \$82 • 26 CM - \$118 • GF + \$9 (on request)



Tarte au Citron

A buttery pastry case filled with baked lemon custard & crème fraîche.

22 CM - \$106



Gâteau Pistache & Framboise

Crisp feuilletine base layered with pistachio praline & sponge, pistachio mousse, vibrant raspberry jelly. Finished with mirror glaze, Chantilly creme, fresh raspberries & gold leaf.

18 CM - \$88 • 26 CM - \$126 *Contains nuts



Bombe Alaska de La Maison

A frozen layered gateaux with joconde sponge, Champagne parfait, raspberry sorbet. Decorated with meringue & blow torched to brûlée. Flambéed at the table by your waiter for dramatic effect.

20 CM - \$96 *Contains nuts



L'Opéra Ra Ra

Made with layers of almond sponge cake soaked in coffee & cardamom syrup, layered with ganache & coffee French buttercream. Finished with a chocolate mirror glaze, Ra Ra chocolate work, chocolate crisps & gold leaf.

16 CM - \$94 • 8 CM - \$36 *Contains nuts