

# 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 - \$75 • 26 CM - \$95 • GF + \$9 (on request)



### Tarte au Citron

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

22 CM - \$95



### Passionfruit & White Chocolate Gâteaux

*Orange scented sponge, chocolate & cointreau mousse layered with passionfruit jelly. Finished with a white chocolate glaze, macarons, chocolate shards & a sprinkle of gold leaf.*

18 CM - \$85 • 26 CM - \$110 \*Contains nuts



### Bombe Alaska de La Maison

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

20 CM - \$92 \*Contains nuts



### L'Opéra Ra Ra

*Originating from the Parisian Dalloyau Patisserie in honour of the Paris Opera. Made with layers of almond sponge cake soaked in coffee & cardamon syrup, layered with ganache & coffee French but-tercream. Finished with a chocolate mirror glaze, Ra Ra chocolate work, chocolate crisps & gold leaf.*

15 CM - \$92 • 8 CM - \$32 \*Contains nuts