

OUR PASTRIES are French inspired and made in house daily from single ingredients.

VIENNOISERIE

Butter Croissant • \$3.75

laminated with butter, crafted slowly over three days

Pain au Chocolat • \$4.95

laminated with butter, Belgian chocolate, crafted slowly over three days

Almond Croissant • \$6.25

filled with almond cream, double baked

Chausson aux Pommes • \$4.75

puff pastry turnover filled with spiced apples

Tomato Rosette • \$4.75

layers of tomato jam béchamel in flaky croissant dough, finished with parmesan

Orange Cardamom Morning Bun • \$5

flaky croissant rolled with brown sugar, green cardamom, and fresh orange zest

Kouign Amann • \$2.75

croissant-like pastry laminated with salted butter and sugar

BRIOCHE

Cinnamon Thyme Bomb • \$5.25

brioche layered with rum schmear and cinnamon, stuffed with sweetened cream cheese

Chocolate Thyme Bomb • \$5.25

brioche layered with chocolate and stuffed with chocolate ganache

Cinnamon Sugar Donut • \$3.25

fried brioche donut tossed in cinnamon sugar

Sticky Bun • \$4.50

brioche layered with vanilla pastry cream and rum schmear

Currant Bun • \$4.00

brioche bun with currants, filled with vanilla pastry cream, topped with an orange glaze

COOKIES & SCONES

Chocolate Chip Cookie • \$2.75

molassas, belgian chocoalte callets

Oatmeal Raisin Cookie • \$2.75

brown sugar

Ginger Molasses Cookie • \$2.75

cinnamon, nutmeg

Macarons 🌱 • \$3.00

assorted seasonal flavours

Cranberry Lemon Scone • \$2.60

oat scone with cranberry and lemon

Aged Cheddar Scone • \$2.60

oat scone with aged Balderson cheddar

INDIVIDUAL TARTS

Lime Tart Slice • \$5.45
our famous "key lime pie"
graham crust, lime curd, toasted meringue

Lemon Tart • \$5.45
sablé shell, lemon curd, toasted meringue

Triple Chocolate Praline Tart • \$6.00
chocolate crust filled with a baked
chocolate ganache, topped with caramel
praline fudge, whole pralines

Coconut Cream Tart • \$5.25
sablé shell, coconut diplomat cream, vanilla
whipped ganache, toasted coconut

Blueberry Vanilla Custard Tart • \$5.50
sablé shell, vanilla flan, blueberry compote,
fresh blueberries, and candied orange
garnish

CHOUX

Vanilla Caramel Petit Choux • \$2.75
choux puff filled with vanilla pastry cream,
dipped in crunchy caramelized sugar

Chocolate Hazelnut Petit Choux • \$2.75
choux puff filled with chocolate hazelnut
pastry cream, chocolate craquelin topping
(contains almond)

Buttertart Eclair • \$5.25
choux pastry with buttertart filling, almond
plaquette, chopped pralines

Coffee Crisp Eclair • \$5.25
espresso filling, topped with chocolate
dipped wafer

INDIVIDUAL CAKES & DESSERTS

Pineapple Orange Olive Oil Cake  • \$5.50
Almond Flour Olive Oil Cake with roasted
almond, caramelized pineapple, and
pineapple purée

Mini Egg Entremet • \$6.25
chocolate cake base, toasted meringue with
mini egg pieces, chocolate truffle with mini
eggs, chocolate mousse, mini egg glaze

Cheesecake Jar • \$6.50
graham crust, baked vanilla cheesecake,
mixed berry compote

Cherry Clafoutis  • \$5.25
baked cherry clafoutis made with almond
flour

Carrot Cake Stack • \$9.50
layers of carrot cake and cream cheese
icing, candied carrot

Strawberry Cream Cake Stack • \$10.00
vanilla cake, vanilla whipped ganache, fresh
strawberries

Lemon Raspberry Pound Cake • \$3.50
lemon pound cake, lemon glaze, raspberry
purée, crème fraîche

Macaron Cake  • \$9.50
raspberry buttercream, passionfruit whipped
ganache, passionfruit purée, fresh
raspberries

Crème Caramel  • \$6.25
caramelized sugar and vanilla flan