

**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

**Leek & Gruyère Croissant • \$4.75**

flakey croissant wrapped around gruyère creamed leeks

**Pearl Sugar Twist • \$3.50**

a braided croissant garnished with pearl sugar and real vanilla syrup

**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 chocolate callets

**Oatmeal Raisin Cookie • \$2.75**

brown sugar

**Ginger Molasses Cookie • \$2.75**

cinnamon, nutmeg

**Macarons 🌿 • \$3.00**

assorted seasonal flavours

**Cranberry Lemon Scone • \$2.50**

oat scone with cranberry and lemon

**Aged Cheddar Scone • \$2.50**

oat scone with aged Balderson cheddar



Gluten Friendly

## INDIVIDUAL TARTS

---

### **Lime Tart Slice • \$5.45**

*our famous “key lime pie”*

graham crust, lime curd, toasted meringue

### **Coconut Cream Tart • \$5.25**

sablé shell, coconut diplomat cream, vanilla whipped ganache, toasted coconut

### **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

## CHOUX

---

### **Vanilla Caramel Petit Choux • \$2.75**

choux puff filled with vanilla pastry cream, dipped in crunchy caramelized sugar

### **Dulce de Leche Petit Choux • \$2.75**

choux puff filled with dulce de leche pastry cream, craquelin topping

### **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

---

### **Strawberry Olive Oil Cake 🌿 • \$5.50**

almond flour olive oil cake with fresh strawberries and strawberry purée

### **Raspberry Entremet • \$6.25**

chocolate cake base, toasted meringue, raspberry pâte de fruits, chocolate mousse, pink glaze, chocolate pearls, chocolate sable

### **Lemon Pound Cake • \$4.00**

blueberry compote, crème fraîche

### **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

### **Lemon Cake Stack • \$9.50**

Layers of lemon cake, lemon curd, and vanilla whipped ganache, candied lemon zest

### **Macaron Cake 🌿 • \$9.50**

raspberry buttercream, passionfruit whipped ganache, passionfruit purée, fresh raspberries

### **Cheesecake Jar • \$6.50**

Graham crust, baked vanilla cheesecake, mixed berry compote



Gluten Friendly