



THE FRENCH LETTUCE
Patisserie & Bakery
FRENCH LE
F

237 Nicholson St., Carlton. 3053
Tel 9347 7105 / 9347 7311 Fax 9347 9150

RETAIL CAKE LIST 2009

All prices GST inclusive.

OUR SIGNATURE CAKE

The Chocolate Lettuce: *Ideal for any occasion. Including coarsely chopped macadamias, hazelnuts, cashews, almonds and apricot jam. Finished with chocolate butter cream, & chocolate ganache*

7": **\$45.00** 10": **\$75.00** 11" x 11": **\$120.00** 16" x 11": **\$175.00**

SPECIAL OCCASION SPONGE GATEAUX

Chocolate Mirror: *Layers of chocolate sponge enhanced with Kirsch alternating with fresh cream and chocolate ganache. Finished with strawberries and chocolate ganache.*

Chocolate Charlotte: *Chocolate sponge layered with fresh strawberries and chocolate custard cream. Encompassed by a band of dark chocolate.*

Vanilla Charlotte: *Four tiers of vanilla sponge layered with fresh strawberries and vanilla custard cream. Surrounded by a white chocolate collar.*

Lemon Chantilly: *Vanilla sponge enhanced with Grand Marnier layered with a tangy lemon curd cream. Finished with toasted almond flakes, fresh strawberries and fresh cream.*

Chocolate Chantilly: *Four tiers of chocolate sponge enhanced with Kirsh, layered with fresh cream and sliced strawberries. Finished with cream, strawberries and chocolate flakes. (A vanilla version is also available)*

Blackforest Charlotte: *Layers of chocolate sponge filled with vanilla custard cream and the all important sour cherries. Collared with a band of dark chocolate, fresh strawberries and chocolate curls.*

Available in the following sizes: 7": **\$45.00** 8": **\$55.00** 10": **\$75.00** 11" x 11": **\$110.00** 16" x 11": **\$155.00**

Dessert Portions: 8 10 16 25 40

FLOURLESS CAKES

Orange and Almond: *A moist, gluten free cake made with fresh oranges and ground almonds. Simply finished with an apricot glaze.*

Flourless Chocolate: *A rich softly textured dark chocolate cake with a subtle taste of cognac. Finished with chocolate ganache and chocolate flakes.*
6": **\$25.00** 9": **\$45.00**

Pavlova: *Our famous layered pavlova log is available in:*

- *Flambé banana, praline and chocolate ganache*
- *Rhubarb and fresh cream*
- *Strawberries, chocolate ganache and cream*
- **25cm: \$40.00 50cm: \$70.00**

DESSERT BAVAROIX

Larger sizes available upon request

Pear Symphony:

A delicious dessert cake comprising layers of chocolate sponge, vanilla sponge, pear bavaoix and chocolate bavaoix. Flavoured with pear liqueur and decorated with sliced pears.

8": **\$45.00** 10": **\$75.00** 11"x11": **\$120.00** 16"x11": **\$175.00**

Chocolate Mousse Cake:

A light chocolate surprise – suitable for dessert or with coffee.

8": **\$40.00** 12": **\$75.00**

OTHER FAVOURITES

Larger sizes available upon request

Sticky Date & Pear Pudding:

Served warm with our caramel sauce, this classical dessert always proves popular on cold wintry evenings.

6": **\$25.00** 9": **45.00** 11": **\$75.00**

Baked Cheesecake:

Highly recommended! A baked lemon cheesecake with whole berries swirled throughout. Finished with glazed whole berries or a fruit garnish.

8": **\$40.00** 12": **\$75.00**

Chocolate Roulade:

A 25cm chocolate sponge filled and covered in chocolate ganache and decorated with strawberries – simple; but delicious.

25 cm: **\$30.00** 50cm: **\$55.00**

Croquembouche:

This traditional French celebration cake is available finished in a choice of toffee or white, milk or dark chocolate and filled with vanilla, coffee, chocolate or Grand Marnier custard cream filling. POA

Chocolate Plaque with personalised message: \$6.50

Other varieties of cakes are available upon request including a full range of stunning wedding cakes.

TARTS AND FLANS

Lemon Tart:

Comprising a lightly baked fresh lemon custard. Excellent choice for a light dessert.

8": **\$35.00** 10": **\$50.00**

Vanilla Bean Tart:

If you are fan of traditional Crème Brulee you will love our version. For an incredible taste sensation, team it up with our raspberry coulis.

8": **\$35.00** 10": **\$50.00**

Passionfruit Tart:

A tangy passionfruit curd finished with a passionfruit glaze.

8": **\$37.50** 10": **\$55.00**

Lattice Tart:

A shortbread base filled with either apple, apple and blackberry or rhubarb filling. Baked with a lattice shortbread topping. Also, above fillings available with a crumble topping.

8": **\$35.00** 10": **\$50.00**

Fresh Fruit or Strawberry Flan:

Always a good idea to organise one of these flans in advance as they sell out fast!

8": **\$37.50** 10": **\$55.00**

Almond Frangipane Tart:

Your choice of fruit baked in an almond cream, finished with, toasted almonds.

Choose from dark cherry, raspberry, blueberry or apricot.

8": **\$37.50** 10": **\$55.00**

INDIVIDUAL TARTS AND CAKES

Lemon Tart	75mm	\$3.80	Bavaoix Chocolate or Pear Symphony	\$5.50
Vanilla Bean Tart	75mm	\$3.80	Eclairs – Chocolate or Coffee	\$5.00
Passionfruit Tart	75mm	\$3.80	Mocha Tart	75mm
Fruit Tart	75mm	\$4.50	Vanilla Slice	\$5.00
Apple Crumble Tart	75mm	\$4.50	Crottin	\$5.50
Rhubarb Crumble Tart	75mm	\$4.50	Almondine Tart	75mm
				\$4.50

PETIT FOURS TARTLETS

40mm – Lemon, vanilla bean, passionfruit - \$ 2.50 each
Strawberry, Chocolate or kiwi fruit