

PISTACIA VERA

— PASTRY KITCHEN AND CAFÉ —

BRUNCH

SERVED DAILY 7AM - 2PM IN GERMAN VILLAGE

MUESLI & YOGURT \$7

(vegetarian) non-fat greek yogurt . toasted grains . sliced almonds . served with choice of preserves

CROQUE MONSIEUR * \$13

(nut-free) house made brioche . smoked cottage ham . aged emmentaler mornay . served with dijon mustard & cornichons

SMOKED SALMON TARTARE \$13

(nut-free) premium smoked salmon . crème fraîche . cucumber . tarragon . lemon . lime . shallot . cracked pepper . served with toasted rye croissant

BACON, SWISS CHARD & ONION QUICHE * \$11

(nut-free) house made pâte brisée . double smoked bacon . onion confit . swiss chard . comté cheese

MUSHROOM QUICHE * \$11

(nut-free, vegetarian) house made pâte brisée . crimini & shitake mushrooms . shallots . parmigiano-reggiano & aged emmentaler cheese

* served with fresh greens tossed in lemon shallot vinaigrette

PASTRY & CROISSANT

CLASSIC CROISSANT \$3 (nut-free)

RYE CROISSANT \$3 (nut-free)

PAIN AU CHOCOLAT \$4

(nut-free) croissant with semi-sweet chocolate batons.

HAM & CHEESE CROISSANT \$4.50

(nut-free) with prosciutto ham and gruyère cheese.

ALMOND CROISSANT \$4

twice baked croissant, soaked in a light brandy syrup & filled with almond frangipan.

MAPLE PECAN TWIST \$4

danish dough with pecan frangipan & maple glaze.

PAIN AUX RAISINS \$4

(nut-free) croissant dough with rum soaked raisins, pastry cream & cinnamon.

APPLE GALETTE \$4

(nut-free) puff pastry with camembert cheese & fresh apples.

ORANGE BRIOCHE \$2.75

(nut-free) brioche à tête with fresh orange zest.

BOSTOCK \$4

brioche soaked in an almond syrup topped with orange preserves, nutella & hazelnut frangipan.

COCOA BUTTERMILK CAKE \$3 slice \$15 loaf

(nut-free) chocolate cake with extra brute cocoa.

CANNELÉ \$2

(nut-free) caramelized baked custard tea cake infused with rum, vanilla & blade mace.

MADELEINE \$1.75 for 2

(nut-free) french tea cake with lemon.

PALMIER \$1.50

(nut-free) delicate caramelized puff pastry with brown sugar.

PRESERVES

SMALL BATCH SEASONAL PRESERVES

ORANGE APRICOT \$9 7.4 oz jar

(nut-free, gluten-free, dairy-free & vegan) with angostura bitters.

BERRY CHAMBORD \$9 7.4 oz jar

(nut-free, gluten-free, dairy-free & vegan) with blackberries & raspberries.

STRAWBERRY RHUBARB \$9 7.4 oz jar

(nut-free, gluten-free, dairy-free & vegan)

PARISIAN MACARONS

PARISIAN MACARON \$1.50 piece \$18 gift of twelve

(gluten-free) delicate nut meringue cookies with buttercream, ganache, preserves or curd. seasonal flavors include:

pistachio	strawberry rhubarb (dairy-free)	matcha	white miso caramel
mocha hazelnut	vanilla bean	raspberry chambord (dairy-free)	cocoa nib
yuzu guava	lemon	passion fruit	black sesame

COOKIES & CONFECTIONS

ALMONDINE \$1

(dairy-free) sweet almond cookie.

BITTERSWEET MANJARI \$1

(nut-free) chocolate cookie with 64% Valrhona Manjari chocolate.

FRENCH BUTTER SHORTBREAD \$1 each \$6 gift

(nut-free) classic butter cookie with madagascar vanilla bean.

LAVENDER SHORTBREAD \$1 each \$6 gift

(nut-free) classic butter cookie with French lavender.

CHOCOLATE CHUNK PISTACHIO \$1.50

soft chocolate chunk cookie with salted, roasted pistachios.

PÂTE DE FRUIT \$8 gift

(nut-free, gluten-free, dairy-free & vegan) all natural fruit gems with pure fruit, pectin & sugar. Gift includes of each flavor: raspberry lychee, passion fruit, yuzu guava & strawberry.

DESSERTS

CLASSIC ÉCLAIR \$4

(nut-free) pâte à choux filled with vanilla pastry cream, dipped in chocolate glaze.

CRÈME BRULÉE ÉCLAIR \$4

(nut-free) pâte à choux filled with vanilla pastry cream, dipped in hard crack caramel.

YUZU GUAVA TART \$6 mini

shortbread crust filled yuzu guava curd, coconut dacquoise, coconut creme mousse & toasted meringue.

LEMON PINE NUT TART \$6 mini \$30 large

shortbread crust filled fresh squeezed lemon curd & a layer of pine nut butter .

BLUEBERRY FRANGIPAN \$5 slice \$30 large

almond frangipan with fresh blueberries baked in lavender shortbread crust.

CHOCOLATE BOMBE \$6 mini \$39 large

(nut-free) thin layers of chocolate buttermilk cake, marsala chocolate mousse & semi-sweet chocolate ganache.

MOCHA HAZELNUT FEUILLETINE \$6 mini \$39 large

hazelnut praline wafer crust topped with mocha mousse, gianduja ganache and coffee caramel glaze.

RASPBERRY PASSION FRUIT TRUFFLE TORTE

\$6 mini \$24 terrine \$39 large

(gluten-free) layers of flourless chocolate cake, passion fruit chocolate mousse, passion fruit curd & raspberry chambord preserve

STRAWBERRY PISTACHIO DACQUOISE

\$6 mini \$24 terrine \$39 large

layers of pistachio dacquoise with strawberry yogurt mousse, roasted pistachio buttercream & strawberry glaze.