

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.

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

BERRY CHAMBORD \$9 7.4 oz jar

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

ORANGE APRICOT \$9 7.4 oz jar

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

PARISIAN MACARONS

PARISIAN MACARON **\$1.75** piece **\$21** gift of twelve

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

pistachio	spiced pumpkin	brown butter almond	buckeye
mocha hazelnut	toasted coconut	fig walnut (dairy-free)	cocoa nib
caramel pecan	cherry zinfandel (dairy-free)	chocolate orange	pear brandy (dairy-free)

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.

ANISE SHORTBREAD **\$1** each **\$6** gift

(nut-free) classic butter cookie with anise seed.

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 2 of each flavor: cherry chocolate, cranberry blood orange, grapefruit campari & pear brandy

CASHEW CARAMEL **\$12** gift

(gluten-free) with fleur de sel

PISTACHIO HONEY NOUGAT CARAMEL **\$12** gift

(gluten-free & dairy-free) with orange flower water

COCOA TRUFFLES **\$2** **\$24** gift

(gluten-free) with single origin 65% bittersweet chocolate & cognac

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.

MOCHA ÉCLAIR **\$4**

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

LEMON TART **\$6** mini **\$30** large

anise shortbread crust filled fresh squeezed lemon curd

PEAR CRANBERRY FRANGIPAN **\$5** slice **\$30** large

almond frangipan with poached d'anjou pears & fresh cranberries baked in vanilla 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.

PUMPKIN PECAN DACQUOISE

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

(gluten-free) layers of toasted pecan & almond dacquoise with layers of pumpkin spiced buttercream, candied pecans, pumpkin butter, pumpkin mascarpone mousse and a caramel glaze