

# PISTACIA VERA

— PASTRY KITCHEN AND CAFÉ —

## BRUNCH

*Served daily 7am - 2pm in German Village*

### **MUESLI & YOGURT \$7**

[vegetarian] non-fat greek yogurt, toasted oats & sliced almonds, served with choice of preserves

### **CROQUE MONSIEUR\* \$13**

[nut-free] house made brioche, smoked cottage ham, aged emmentaler cheese & 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**

butter croissant soaked in a light brandy syrup & filled with almond frangipan

### **PAIN AUX RAISINS \$4**

[nut-free] croissant dough with pastry cream, rum soaked raisins & a cinnamon glaze

### **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

### **SALTED BUTTER BRIOCHE \$2.75**

[nut-free] brioche à tête with kosher salt

### **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

# PARISIAN MACARONS

## MACARONS \$1.75 each (\$21 gift of twelve)

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

<b>PISTACHIO</b>	<b>BROWN SUGAR CINNAMON OAT</b>
<b>TOASTED COCONUT</b>	<b>COCOA NIB</b>
<b>GIANDUJA</b>	<b>APRICOT CARAWAY</b> [dairy-free]
<b>COFFEE</b>	<b>RASPBERRY CASSIS</b> [dairy-free]
<b>PASSION FRUIT</b>	<b>BERGAMOT POPPY SEED</b>
<b>CHERRY AMARETTO</b>	<b>GRAPEFRUIT ROSEMARY HONEY</b>

# COOKIES

## ALMONDINE \$1

[dairy-free] sweet almond cookie

## BITTERSWEET VALRHONA \$1

[nut-free] chocolate cookie with 64% Valrhona Manjari chocolate

## FRENCH BUTTER SHORTBREAD \$1

[nut-free] classic butter cookie with madagascar vanilla bean

## CHOCOLATE CHUNK PISTACHIO \$1.50

soft chocolate chunk cookie with salted, roasted pistachios

# CONFECTIONS

## PATE DE FRUIT \$8 gift

[nut-free, gluten-free, dairy-free & vegan] all natural fruit gems with pure fruit, pectin & sugar. Box of 8 includes: Passion Fruit, Raspberry, Pear Ginger & Blood Orange

## PISTACHIO HONEY NOUGAT CARAMEL \$12 gift

[gluten-free & dairy-free] with fleur de sel

# DESSERTS

## COCOA BUTTERMILK CAKE \$5 mini loaf \$10 large loaf

[nut-free] chocolate cake with extra brute cocoa

## 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

## KEY LIME ÉCLAIR \$4

[nut-free] pâte à choux filled with key lime curd, fresh whipped cream & a graham streusel garnish

## FRESH LEMON TART

**\$6 mini \$30 large**

[nut-free] vanilla shortbread crust filled with fresh squeezed lemon curd

## APRICOT CARAWAY FRANGIPANE

**\$5 slice \$30 large**

almond frangipane cake with apricots & apricot preserves baked in a rye shortbread crust

## CHOCOLATE BOMBE

**\$6 mini \$39 large**

[nut-free] thin layers of chocolate buttermilk cake, marsala chocolate mousse & semi-sweet chocolate ganache

## GERMAN CHOCOLATE FEUILLETINE

**\$6 mini \$39 large**

toasted almond and coconut feuilletine wafer crust topped with maracaibo chocolate mousse and a caramel glaze

## PISTACHIO MASCARPONE DACQUOISE

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

[gluten-free] layers of pistachio, almond dacquoise with creamy layers of pistachio buttercream & pistachio mascarpone mousse

## RASPBERRY CASSIS FLOURLESS TORTE

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

[gluten-free] layers of flourless chocolate cake, berry chambord preserves, semi-sweet chocolate ganache, creme de cassis mousse and a creme de cassis glaze