

PISTACIA VERA

— PASTRY KITCHEN AND CAFÉ —

BRUNCH

Served daily 7am - 2pm in German Village

MUESLI & YOGURT \$7

[vegetarian] Fage non-fat greek yogurt, toasted almond oat muesli, served with choice of preserves

QUICHE FLORENTINE* \$11

[nut-free, vegetarian] pâte brisee with creamy egg custard, spinach, shallots & Emmentaler cheese. Served with dressed salad greens.

QUICHE LORRAINE* \$11

[nut-free] pâte brisee with creamy egg custard, double smoked bacon lardons, onion confit & Comté cheese. Served with dressed salad greens.

SMOKED SALMON TARTARE* \$13

[nut-free] Kendall Brook premium smoked salmon, crème fraîche, cucumber, tarragon, lemon, lime, shallot & cracked pepper, served with dressed salad greens & choice of croissant.

EGG SALAD VERRINE* \$11

[nut-free] Classic chopped hardboiled egg with celery, scallions, dijon mustard, mayonnaise, lemon, fresh dill & parsley. Served with dressed salad greens & choice of croissant.

TARRAGON CHICKEN SALAD VERRINE* \$11

[nut-free] Roasted chicken breast, green grapes, mayonnaise, fresh lemon & tarragon. Served with dressed salad greens & choice of croissant.

**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 \$3

[nut-free] brioche à tête with fresh orange zest

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:

PISTACHIO

VANILLA BEAN

TOASTED COCONUT

COCOA NIB

HONEY LAVENDER

APRICOT CHAMOMILE [dairy-free]

COFFEE

RASPBERRY CHAMBORD [dairy-free]

PASSION FRUIT

LEMON POPPY SEED

STRAWBERRIES & CREAM

KEY LIME MINT

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

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

CHERRY ALMOND FRANGIPANE

\$5 slice \$30 large

almond frangipane cake with fresh bing cherries and almond oat streusel in a vanilla shortbread crust

CHOCOLATE BOMBE

\$6 mini \$39 large

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

CHOCOLATE CHAMBORD FEUILLETINE

\$6 mini \$39 large

Jivara chocolate feuilletine wafer crust topped with chambord chocolate mousse and a chambord glaze

PISTACHIO STRAWBERRY DACQUOISE

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

[gluten-free] layers of pistachio, almond dacquoise with creamy layers of pistachio buttercream, strawberry yogurt mousse & a strawberry miroir glaze

MOCHA HAZELNUT FLOURLESS TORTE

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

[gluten-free] layers of Gianduja chocolate ganache, praline croquant buttercream & mocha mousse with a coffee caramel glaze.