

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

MUSHROOM QUICHE* \$11

[nut-free, vegetarian] house made pâte brisée, crimini & shitake mushrooms, shallots, parmigiano reggiano & aged emmentaler cheese. Served with dressed salad greens.

BACON, SWISS CHARD & ONION QUICHE* \$11

[nut-free] house made pâte brisée, double smoked bacon, onion confit, swiss chard & comté cheese

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] Kendall Brook premium smoked salmon, crème fraîche, cucumber, tarragon, lemon, lime, shallot & cracked pepper, served with dressed salad greens & rye 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 & classic 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 \$4.50

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

PAIN AUX RAISINS \$4.25

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

COFFEE HAZELNUT TWIST \$4.50

croissant dough with hazelnut frangipan, coffee glaze & hazelnut croquant

APPLE GALETTE \$4

[nut-free] puff pastry with camembert cheese & fresh apples

ORANGE BRIOCHE \$3.50

[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 \$2 for 2

[nut-free] french tea cake with lemon

PALMIER \$1.75

[nut-free] delicate caramelized puff pastry with brown sugar

PARISIAN MACARONS

MACARONS \$2 each (\$24 gift of twelve)

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

PISTACHIO

MINT CHOCOLATE

STRAWBERRY & CREAM

RASPBERRY CASSIS [dairy-free]

PASSION FRUIT

CASHEW CARAMEL

LEMON

VANILLA BEAN

CINNAMON OAT DATE [dairy-free]

TOASTED COCONUT

MOCHA HAZELNUT

COCOA NIB

CONFECTIONS

PATE DE FRUIT \$9 gift box

[gluten-free, dairy-free, nut-free] all natural fruit gems
seasonal flavors include: raspberry cassis & passion fruit

PISTACHIO NOUGAT \$9 gift box

[dairy-free, gluten-free] hand poured honey nougat with
roasted pistachios

CASHEW CARAMEL \$9 gift box

[gluten-free] hand poured caramel with roasted cashews

COCOA TRUFFLES \$2 each (\$24 gift of twelve)

[gluten-free & nut-free] hand rolled 65% grand cru chocolate

COOKIES

ALMONDINE \$1.25

[dairy-free] sweet almond cookie

BITTERSWEET VALRHONA \$1.25

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

FRENCH BUTTER SHORTBREAD \$1

[nut-free] butter cookie with madagascar vanilla bean

CHOCOLATE CHUNK PISTACHIO \$2.25

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

STRAWBERRY PASSION FRUIT ÉCLAIR \$4

{nut-free} pâte à choux filled with strawberry preserves,
passion fruit curd & fresh whipped cream

FRESH LEMON TART

\$6 mini \$30 large

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

PEAR CRANBERRY FRANGIPANE

\$5 slice \$30 large

almond frangipane with poached d'anjou pears &
cranberry orange conserve baked in shortbread crust

CHOCOLATE BOMBE

\$6 mini \$39 large

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

CHOCOLATE CARAMEL PEANUT FEUILLETINE

\$7 mini \$39 large

chocolate peanut butter wafer crust topped with
bittersweet 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, raspberry
cassis preserves, semi-sweet chocolate ganache, creme
de cassis chocolate mousse and a miroir glaze