

PISTACIA VERA

— PASTRY KITCHEN AND CAFÉ —

BRUNCH

Served daily 7am - 2pm in German Village

MUESLI & YOGURT \$8

[vegetarian] Fage non-fat greek yogurt, toasted almond oat muesli, berry cassis preserves, fresh berries, and honey

MUSHROOM QUICHE \$11

[nut-free, vegetarian] pâte brisée, crimini & shitake mushrooms, shallots, aged emmentaler cheese, parmigiano-reggiano, and dressed greens

BACON, SWISS CHARD & ONION QUICHE \$11

[nut-free] pâte brisée, double smoked bacon, onion confit, swiss chard, comté cheese, and dressed greens

SMOKED SALMON "TARTARE" \$14

[nut-free] Kendall Brook premium smoked salmon, crème fraîche, cucumber, tarragon, lemon, lime, shallot, cracked pepper, dressed greens, and toasted rye croissant

EGG SALAD VERRINE \$11

[nut-free] Classic chopped hardboiled egg with celery, scallions, Dijon mustard, mayonnaise, lemon, fresh dill & parsley, dressed greens, and toasted classic croissant

TUNA NIÇOISE \$17

salad greens, Ventresca white belly tuna, potatoes, pickled shallots, haricot vert, tomatoes, eggs, Taggiasca olives, classic niçoise vinaigrette

TOMATO GALETTE \$9

puff pastry, Herbes de Provence chèvre, tomatoes, Taggiasca olives, and dressed greens

POTATO GALETTE \$9

puff pastry, red potatoes, Pecorino truffle mornay, and dressed greens

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 and filled with almond frangipan

PAIN AUX CERISES \$4.50

[nut-free] croissant dough with pastry cream, brandy soaked cherries and a brandy glaze

TOMATO GALETTE \$5

[nut-free] puff pastry, Herbes de Provence chèvre, tomatoes, and Taggiasca olives

POTATO GALETTE \$5

[nut-free] puff pastry with Pecorino truffle mornay and baked red potatoes

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 and 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

MATCHA YUZU

STRAWBERRY & CREAM

RASPBERRY CASSIS [dairy-free]

HONEY LAVENDER

PASSION FRUIT

LEMON

VANILLA BEAN

CINNAMON OAT

TOASTED COCONUT

CAFE AU LAIT

COCOA NIB

COOKIES

ALMONDINE \$1.25

[dairy-free] sweet almond cookie

BITTERSWEET VALRHONA \$1.25

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

VANILLA BEAN SHORTBREAD \$1

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

LAVENDER SHORTBREAD \$1

[nut-free] French butter cookie baked with dried lavender

CHOCOLATE CHUNK PISTACHIO \$2.25

soft chocolate chunk cookie with salted, roasted pistachios

COCOA BUTTERMILK CAKE

\$5.50 mini loaf \$10.50 large loaf

[nut-free] chocolate cake with extra brute cocoa

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

STRAWBERRY PASSION FRUIT ÉCLAIR \$4

[nut-free] pâte à choux filled with strawberry preserves, passion fruit curd, and fresh whipped cream

MATCHA YUZU ÉCLAIR \$4

[nut-free] pâte à choux filled with matcha pastry cream, yuzu curd, and fresh whipped cream

FRESH LEMON TART

\$6 mini \$30 large

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

BLUEBERRY LAVENDER FRANGIPANE

\$6 mini

almond frangipane with blueberry filling baked in a lavender shortbread crust, topped with fresh blueberries, and streusel

CHOCOLATE BOMBE

\$6 mini \$39 large

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

CHOCOLATE COCONUT FEUILLETINE

\$7 mini

coconut croquant feuilletine crust topped with a chocolate mousse with chocolate puree, and a chocolate glaze with a toasted coconut macaron

PISTACHIO STRAWBERRY DACQUOISE

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

[gluten-free] layers of pistachio almond dacquoise with creamy layers of pistachio buttercream, and a light strawberry yogurt 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