

# 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 frangipane

### 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**

**KEY LIME**

**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

## KEY LIME ÉCLAIR \$4

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

## FRESH LEMON TART

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

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

## APRICOT BLUEBERRY LAVENDER FRANGIPANE

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

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

## 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 coconut purée, 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, crème de cassis chocolate mousse, and a miroir glaze