

PISTACIA VERA

— PASTRY KITCHEN AND CAFÉ —

BRUNCH

Served daily 7am - 2pm in German Village

MUESLI & YOGURT \$8

[vegetarian] Fage greek yogurt, toasted almond oat muesli, berry chambord preserves, honey & fresh berries

BACON, SWISS CHARD & ONION QUICHE \$11

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

MUSHROOM QUICHE \$11

[vegetarian, nut-free] pâte brisée, crimini & shiitake mushrooms, shallots, aged emmentaler cheese, parmigiano-reggiano. served with dressed greens

CROQUE MONSIEUR \$13

[nut-free] house made brioche, smoked cottage ham, aged emmentaler cheese, mornay, Dijon mustard, cornichons. served with dressed greens

SMOKED SALMON "TARTARE" \$14

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

SEASONAL GALETTE \$9

[vegetarian, nut-free] puff pastry with seasonal vegetables. served with dressed greens

WINTER WHITE BEAN & KALE SOUP \$8

[vegetarian, nut-free] cannellini white bean & kale soup with gruyère croutons

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 & gruyère cheese

ALMOND CROISSANT \$4.50

croissant soaked in a light brandy syrup, filled with almond frangipane

ORANGE BRIOCHE \$3.50

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

PAIN AUX RAISINS \$4.50

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

MAPLE PECAN TWIST \$4.50

danish dough, pecan frangipane, maple glaze & candied pecans

POTATO, ONION & BLUE CHEESE GALETTE \$6

[nut-free] puff pastry, yukon gold potato, caramelized onion & blue cheese mornay

CHOCOLATE ALMOND ORANGE FINANCIER \$2

brown butter almond cocoa tea cake with chocolate chunks & fresh orange zest

CANELÉ \$2

[nut-free] caramelized, baked custard tea cake infused with rum, vanilla & blade mace

COCOA BUTTERMILK CAKE \$5

[nut-free] chocolate cake with extra brute cocoa

PARISIAN MACARONS

MACARONS \$2 each (\$24 gift of 12)

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

Seasonal flavors include:

PISTACHIO

VANILLA BEAN

BERRY CASSIS [dairy-free]

LEMON

PASSION FRUIT

PEPPERMINT

CHOCOLATE TRUFFLE

MOCHA HAZELNUT

BROWN SUGAR CINNAMON OAT

SYRAH POACHED PEAR [dairy-free]

CARAMEL PECAN

STRAWBERRY ROSE

COOKIES & CONFECTIONS

VANILLA BEAN SHORTBREAD \$1

[nut-free] French butter cookie with vanilla bean

ROSE PETAL SHORTBREAD \$1

[nut-free] French butter cookie with vanilla bean & rose petal

PALMIER \$1.75

[nut-free] caramelized puff pastry with brown sugar

FLOURLESS CHOCOLATE COOKIE \$1.50

[gluten-free, nut-free] flourless chocolate cookie with chocolate chunks

CHOCOLATE CHUNK PISTACHIO \$2.25

soft chocolate chunk cookie with salted, roasted pistachios

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

[gluten-free, nut-free] hand-rolled 66% Valrhona grand cru chocolate with Cognac

DESSERTS

CLASSIC ÉCLAIR \$4

[nut-free] pâte à choux filled with vanilla pastry cream, dipped in chocolate glaze

CRÈME BRÛLÉE ÉCLAIR \$4

[nut-free] pâte à choux filled with vanilla pastry cream, dipped in hard crack caramel

ESPRESSO CREAM PUFF \$4

pâte à choux filled with cinnamon almond croquant, coffee orange pastry cream, fresh coffee whipped cream, dusted with cinnamon donut sugar

FRESH LEMON TART \$6

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

CHOCOLATE PISTACHIO FEUILLETINE

\$7 mini \$45 large

Valrhona caramelized white chocolate feuilletine crust topped with chocolate pistachio mousse and a caramelized white chocolate pistachio glaze

SYRAH POACHED PEAR ALMOND TART

\$5 slice \$30 large

brown butter almond cake with syrah poached bosc pears & spiced conserve baked in a shortbread crust

CHOCOLATE BOMBE

\$6 mini \$40 large

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

CHOCOLATE HAZELNUT PRALINE TORTE

\$7 mini \$28 terrine \$45 large

[gluten-free] layers of chocolate flourless cake & hazelnut dacquoise with Gianduja ganache, hazelnut chocolate mousse & caramel glaze

BERRY CASSIS FLOURLESS TORTE

\$7 mini \$28 terrine \$45 large

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