

PISTACIA VERA®

BRUNCH

served daily 7am - 2pm

- COTTAGE HAM AND BRIE (\$13) **nut-free** toasted whole wheat croissant with smoked cottage ham and fromage d'Affinois. served with pear chutney, cornichons and fresh green salad.
- TOMATO PROVENCAL BAKED EGGS* (\$11) **nut-free, vegetarian** two eggs baked with cream, herbs, parmigiano-reggiano, garlic and tomato fondue. served with a toasted croissant and house made preserves.
- BACON ONION & SPINACH QUICHE (\$11) **nut-free** house made pâte brisée with Emmentaler swiss, double smoked bacon, onion and spinach. served with fresh green salad.
- MUSHROOM QUICHE (\$11) **nut-free** house made pâte brisée with shallots, a mix of Emmentaler swiss & parmigiano-reggiano, and crimini & shiitake mushrooms. served with a fresh green salad.
- SMOKED SALMON (\$13) **nut-free** premium smoked salmon with creme fraiche, red onion, lemon, arugula, cracked pepper & capers. served with a toasted rye croissant.

PASTRY

- CROISSANT (\$2.75) **nut-free** classic all-butter croissant. yum!
- WHOLE WHEAT CROISSANT (\$2.75) **nut-free** butter whole wheat croissant.
- RYE CROISSANT (\$2.75) **nut-free** butter croissant rye croissant.
- PAIN AU CHOCOLAT (\$3.50) **nut-free** butter croissant with semi-sweet chocolate batons.
- HAM & CHEESE CROISSANT (\$4) **nut-free** butter croissant with prosciutto ham & Gruyère cheese.
- PAIN AU RAISIN (\$4) **nut-free** croissant with rum soaked raisins and cinnamon glaze.
- ALMOND BEARCLAW (\$4) almond filled sweet dough.
- MAPLE PECAN TWIST (\$4) sweet dough with pecan frangipan, maple syrup glaze and candied pecans.
- ORANGE BRIOCHE (\$2.75) **nut-free** brioche roll with fresh orange zest and sanding sugar.
- APPLE GALETTE (slice \$4/ large \$35) **nut-free** baked tart apples on flakey pâte brisée
- CANNELÈ (\$2) **nut-free** caramelized baked custard tea cake infused with rum and blade mace.
- PALMIER (\$1.50) **nut-free** delicate caramelized puff pastry.
- MADELEINE (two \$1.75) **nut-free** French lemon tea cake.
- COCOA BUTTERMILK CAKE (slice \$3/ loaf \$15) **nut-free** moist cocoa buttermilk cake.
- CLASSIC ÉCLAIR (\$3) **nut-free** pâte choux filled with vanilla bean custard and dipped in chocolate glaze.
- MOCHA ÉCLAIR (\$3) **nut-free** chocolate pâte choux filled with mocha custard and dipped in chocolate glaze.

PRESERVES

- HOUSE MADE, SMALL BATCH PRESERVES (\$9) **gluten-free, nut-free, dairy-free & vegan**
berry chambord pear ginger saké spiced pear chutney

COOKIES

- ALMONDINE (\$1) **dairy-free** bitter almond cookie.
- BITTERSWEET FUDGIE (\$1) **nut-free** best chocolate cookie ever! with 62% bittersweet chocolate.
- FRENCH BUTTER SHORTBREAD (\$1) **nut-free** classic vanilla bean cookie.
- CHOCOLATE CHUNK PISTACHIO (\$1.50) soft chocolate chunk cookie with salted, roasted pistachios.

HANDMADE IN HISTORIC GERMAN VILLAGE

541 SOUTH THIRD ST . COLUMBUS . OH 43215 . (614) 220-9070 . PISTACIAVERA.COM . OPEN DAILY 7am - 7pm

PISTACIA VERA®

CONFECTIONS

- MACADAMIA NUT CARAMEL (\$1.50) (\$12 gift box) **gluten-free**
PISTACHIO HONEY NOUGAT (\$1.50) (\$12 gift box) **gluten-free & dairy-free**
PRALINE CHAMBORD BON BON (\$1.75) (\$11 gift box) with feullitine.
FLEUR DE SEL BON BON (\$1.75) (\$11 gift box) **gluten-free & nut-free**
MILK CHOCOLATE BUTTER TOFFEE (1/2 pound \$12) **gluten-free**
VANILLA BEAN MARSHMALLOWS (five \$4) **gluten-free & nut-free**

PÂTE DE FRUITS

- PÂTES DE FRUITS (\$1) (\$7 gift box) **gluten-free, nut-free, dairy-free & vegan**

luxurious all natural fruit gems made with pure fruit puree, pectin and sugar.

passion fruit	pomegranate lychee	raspberry champagne	morello cherry
grapefruit Campari	pear ginger saké	yuzu guava	

MACARONS

- MACARONS (\$1.25) (\$15 gift box) **gluten-free**

our signature! light nut meringue sandwich cookies with buttercream or ganache.

black raspberry rose	passion fruit	pistachio	mocha
almond praline	caramel pecan	nutella	coconut creme
pink guava yuzu	lemon	orange date	chocolate cassis bergamot

TARTS & TORTES

- TARTE AU CITRON (mini \$5/ large \$30) **nut-free**

fresh squeezed lemon curd in a shortbread crust, topped with candied citrus peel.

- PEAR GINGER FRANGIPAN (slice \$5/ large \$35)

traditional frangipan, ginger puree and fresh baked pears in a shortbread crust.

- CHOCOLATE BOMBE (mini \$5/ large \$39) **nut-free**

chocolate buttermilk cake with semi-sweet chocolate mousse infused with tawny port, glazed with a chocolate ganache.

- PISTACHIO ORANGE DATE DACQUOISE (mini \$6/ terrine \$24/ large \$39) **gluten-free**

layers of almond and pistachio meringue cake, pistachio french buttercream and orange date preserves, topped with honey yogurt mousse and orange glaze.

- BERRY CASSIS BITTERSWEET FLOURLESS (mini \$6 / terrine \$24/ large \$39) **gluten & nut-free**

layers of flourless chocolate cake, black currant curd, berry buttercream and bittersweet chocolate mousse with champagne and cassis.

- CHOCOLATE CARAMEL MACADAMIA FEUILLITINE (mini \$6 / large \$39)

crispy milk chocolate macadamia nut crust, caramel creme and grand cru bittersweet chocolate mousse with a chocolate caramel glaze.

- COCONUT GUAVA YUZU CHIBOUST (mini \$6 / terrine \$24/ large \$39) **nut-free**

layers of coconut buttercake, guava yuzu curd and coconut meringue mousse with a guava glaze.

The production of our desserts occurs in a facility that works with nuts & gluten.
*consuming raw or under cooked eggs may increase your risk of foodborne illness.

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