

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 & shiitake 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

CROQUE MONSIEUR* \$13

[nut-free] house made brioche, smoked cottage ham, aged emmentaler cheese, mornay, dijon mustard, cornichons 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

POTATO GALETTE \$9

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

SEASONAL GALETTE \$9

puff pastry, seasonal offering 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 RAISINS \$4.25

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

APPLE GALETTE \$4

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

MAPLE PECAN TWIST \$4.50

Croissant dough with pecan frangipane and maple glaze

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

ORANGE HAZELNUT BOSTOCK \$4.50

brioche soaked in fiori de sicilia syrup topped with orange preserves, nutella and hazelnut frangipane

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

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

PUMPKIN

CRANBERRY ORANGE [dairy-free]

RASPBERRY CASSIS [dairy-free]

HONEY FIG [dairy-free]

COCOA NIB

LEMON

CARAMEL PECAN

VANILLA BEAN

CINNAMON OAT

MOCHA HAZELNUT

BUCKEYE

COOKIES

ALMONDINE \$1.25

[dairy-free] sweet almond cookie

PALMIER \$1.75

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

BITTERSWEET VALRHONA \$1.25

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

SWEET WINE \$1.25

[nut-free, dairy-free] holiday cookie with chocolate chunks, anise, citrus & muscato wine

VANILLA BEAN SHORTBREAD \$1

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

HOLIDAY SPICE SHORTBREAD \$1

[nut-free] French butter cookie baked with brown sugar and traditional holiday spices

CHOCOLATE CHUNK PISTACHIO \$2.25

soft chocolate chunk cookie with salted, roasted pistachio

DESSERTS

COCOA BUTTERMILK CAKE

\$5.50 mini loaf \$10.50 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, and dipped in hard crackle caramel

APPLE PIE ÉCLAIR \$4

[nut-free] pâte à choux filled with baked spiced apples, spiced cinnamon strussel and fresh whipped cream

CHOCOLATE PISTACHIO ÉCLAIR \$4

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

FRESH LEMON TART

\$6 mini \$30 large

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

POACHED PEAR AND CRANBERRY ALMOND TART

\$5 slice \$30 large

almond frangipane with cranberry conserve baked in a spiced shortbread crust, topped with riesling poached pears, cranberries, 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 PEANUT BUTTER FEUILLETINE

\$7 mini \$39 large

peanut butter feuilletine crust topped with a bitter sweet chocolate mousse and a caramel glaze

PUMPKIN PECAN DACQUOISE

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

[gluten-free] layers of pecan almond dacquoise with creamy pecan praline buttercream, and a pumpkin 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, crème de cassis chocolate mousse, and a miroir glaze