

# 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 & honey

### MUSHROOM QUICHE \$11

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

### BACON, SWISS CHARD & ONION QUICHE \$11

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

### CROQUE MONSIEUR \$13

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

### EGG SALAD VERRINE \$11

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

### SEASONAL GALETTE \$9

choice of seasonal galette. served with 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 & gruyère cheese

**ALMOND CROISSANT \$4.50**

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

**PAIN AUX RAISINS \$4.25**

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

**MAPLE PECAN TWIST \$4.50**

croissant dough with pecan frangipane & maple glaze

**APPLE GALETTE \$4**

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

**POTATO GALETTE \$5**

[nut-free] puff pastry with Pecorino truffle mornay & 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 & hazelnut frangipane

**CANNELÉ \$2**

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

<b>PISTACHIO</b>	<b>STRAWBERRY ROSE</b>
<b>VANILLA BEAN</b>	<b>BROWN SUGAR OAT</b>
<b>PASSION FRUIT</b>	<b>CARAMEL PECAN</b>
<b>MASALA CHAI</b>	<b>RASPBERRY CASSIS</b> <small>[dairy-free]</small>
<b>COCOA NIB</b>	<b>MOCHA HAZELNUT</b>
<b>LEMON</b>	<b>MINT CHOCOLATE</b>

# COOKIES & CONFECTIONS

## ALMONDINE \$1.25

[dairy-free] sweet almond cookie

## PALMIER \$1.75

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

## BITTERSWEET VALRHONA \$1.25

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

## VANILLA BEAN SHORTBREAD \$1 each / \$6.50 gift

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

## CHOCOLATE CHUNK PISTACHIO \$2.25

soft chocolate chunk cookie with salted, roasted pistachio

## PÂTE DE FRUIT \$8 gift box

[nut-free, gluten-free & vegan] all natural fruit gems with pure fruit, pectin & sugar.  
gift includes: passion fruit & strawberry champagne

# 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, & dipped in hard crackle caramel

## STRAWBERRY PASSION FRUIT ÉCLAIR \$4

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

## FRESH LEMON TART

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

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

## PEAR GINGER ALMOND TART

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

almond frangipane with ginger purée baked in a vanilla bean shortbread crust, topped with riesling poached pears & toasted almonds

## CHOCOLATE BOMBE

**\$6 mini \$39 large**

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

## CHOCOLATE PEANUT BUTTER FEUILLETINE

**\$7 mini \$39 large**

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

## PISTACHIO DACQUOISE

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

[gluten-free] layers of pistachio almond dacquoise with creamy pistachio buttercream & pistachio mascarpone mousse

## RASPBERRY CASSIS FLOURLESS TORTE

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

[gluten-free, nut-free] layers of flourless chocolate cake, raspberry cassis preserves, semi-sweet chocolate ganache, crème de cassis chocolate mousse & a miroir glaze