

PISTACIA VERA

— PASTRY KITCHEN AND CAFÉ —

BRUNCH

Served daily 7am - 2pm in German Village

MUESLI & YOGURT \$7

[vegetarian] non-fat greek yogurt, toasted oats & sliced almonds, served with choice of preserves

CROQUE MONSIEUR* \$13

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

SMOKED SALMON TARTARE* \$13

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

BACON, SWISS CHARD & ONION QUICHE* \$11

[nut-free] house made pâte brisée, double smoked bacon, onion confit, swiss chard & comté cheese

MUSHROOM QUICHE* \$11

[nut-free, vegetarian] house made pâte brisée, crimini & shitake mushrooms, shallots, parmigiano-reggiano & aged emmentaler cheese

**served with fresh greens tossed in lemon shallot vinaigrette*

LOAVES

PUMPKIN SPICE CAKE \$5 mini \$10 large

[nut-free] pumpkin spice cake with pepita oat streusel

COCOA BUTTERMILK CAKE \$5 mini \$10 large

[nut-free] chocolate cake with extra brute cocoa

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

butter croissant soaked in a light brandy syrup & filled with almond frangipan

PAIN AUX RAISINS \$4

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

APPLE GALETTE \$4

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

ORANGE BRIOCHE \$2.75

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

MAPLE PECAN TWIST \$4

croissant dough with pecan frangipan, maple glaze & caramelized pecan croquant

CANNELÉ \$2

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

MADELEINE \$1.75 for 2

[nut-free] french tea cake with lemon

PALMIER \$1.50

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

BERRY CHAMBORD PRESERVES \$0.50 *per portion*

[nut-free, gluten-free, dairy-free & vegan]
small batch preserves with blackberries & raspberries

PARISIAN MACARONS

MACARONS \$1.75 each (\$21 gift of twelve)

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

PISTACHIO	BROWN SUGAR CINNAMON OAT
TOASTED COCONUT	COCOA NIB
MOCHA HAZELNUT	CRANBERRY ORANGE [dairy-free]
LEMON	RASPBERRY FIG [dairy-free]
PUMPKIN SPICE	BUCKEYE
CARAMEL PECAN	APPLE BUTTER [dairy-free]

COOKIES

ALMONDINE \$1

[dairy-free] sweet almond cookie

BITTERSWEET VALRHONA \$1

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

FRENCH BUTTER SHORTBREAD \$1

[nut-free] classic butter cookie with madagascar vanilla bean

GINGER SPICE SHORTBREAD \$1

[nut-free] classic butter cookie with brown sugar and ginger spice

CHOCOLATE CHUNK PISTACHIO \$1.50

soft chocolate chunk cookie with salted, roasted pistachios

CONFECTIONS

PATE DE FRUIT \$8 gift

[nut-free, gluten-free, dairy-free & vegan] all natural fruit gems with pure fruit, pectin & sugar. Box of 8 includes: Passion Fruit, Raspberry, Pear Ginger & Blood Orange

ROASTED PECAN CARAMEL \$12 gift

[gluten-free] with roasted pecans

PISTACHIO HONEY NOUGAT CARAMEL \$12 gift

[gluten-free & dairy-free] with fleur de sel

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

PUMPKIN ÉCLAIR \$4

[nut-free] pâte à choux filled with pumpkin pastry cream, fresh whipped cream and roasted pepitas

FRESH LEMON TART

\$6 mini \$30 large

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

PEAR GINGER FRANGIPANE

\$5 slice \$30 large

almond frangipane cake and Riesling poached pears baked in a ginger spice shortbread crust

CHOCOLATE BOMBE

\$6 mini \$39 large

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

MOCHA GIANDUJA FEUILLETINE

\$6 mini \$39 large

gianduja feuilletine wafer crust topped with maracaibo chocolate mousse and a Kahlua semi-sweet chocolate glaze

PISTACHIO MASCARPONE DACQUOISE

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

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