## **CAKES**

## **EUROPEAN STYLE VEGAN STYLE** SINGLE LAYER, RICH, SWEET, DENSE SINGLE LAYER, SWEET, NON-DAIRY 10 PAX 4 PAX 10 PAX CARAÏBES \$40 \$70 DOUBLE LAYER LEMON BERRY CAKE \$65 A Coconut biscuit base with with Coconut Cream and Berry Compote pineapple rum insert & passionfruit and cashew buttercream frosting. mousse. \$50 CHOCOLATE CHIP BANANA BREAD THE TRIANON \$40 \$70 Can be made into a cake, inquire for more Hazelnut and almond dacquoise info. biscuit, crunchy praline, covered in chocolate mousse & cocoa mirror **CLASSIC TIRAMISU** \$70 glaze. with homemade lady finger cake and cashew cream mascarpone LEMON PIE (TARTE AU CITRON) \$40 \$70 \*Gluten-free possible. Tart of lemon cream on traditional pie base, topped with Italian \$60 DOUBLE LAYER CHOCOLATE CAKE Meringue. with chocolate glaze. MILLE FEUILLE \$40 \$70 \$75 **CHOCOLATE MOUSSE CAKE** Traditional French layers of thin puff Chocolate Orange or Chocolate Coffee pastry, with Mousseline cream and topped with a ganache. \$75 **NO-BAKE COCONUT YOGURT CASHEW CHEESECAKE - GLUTEN** FRENCH STRAWBERRY OR \$40 \$70 FREE RASPBERRY TART Base of walnuts, almond flour, and dates. Custard-based Mousseline on a Refined sugar free and gluten-free. Topped pistachhio biscuit, topped with with fruit or homemade chocolate ganache whipped cream and a choice of

## AMERICAN STYLE

**COCONUT DREAM** 

either strawberries or raspberries.

**MULTI LAYERED, EXTRA SWEET, FLUFFY** 

CHOCOLATE SALTED CARAMEL With homemade salted caramel, salted caramel cream cheese frosting, caramel drizzle & caramel popcorn.	\$70
<b>BERRY VANILLA CREAM</b> Vanilla sponge layered with sweetened cream, fresh strawberries and vanilla Swiss Meringue Buttercream.	\$70
CHOCOLATE AND RASPBERRY KISS Chocolate cake w/layers of raspberry preserves, whipped cream, finished with dark chocolate glaze and fresh raspberries.	\$70
<b>CLASSIC CARROT</b> With pineapple, coconut shavings, walnuts, finished with cream cheese frosting.	\$65
RASPBERRY LEMON Lemon buttermilk cake with raspberries, raspberry compote, lemon cream, topped with a lemon Swiss Meringue Buttercream.	\$70



(GLUTEN FREE OPTIONS AVAILABLE)

**10 PAX** 

\$65





Swiss Meringue Buttercream and coconut flakes.

Layered with coconut Bavarian Cream & shavings, iced w/coconut