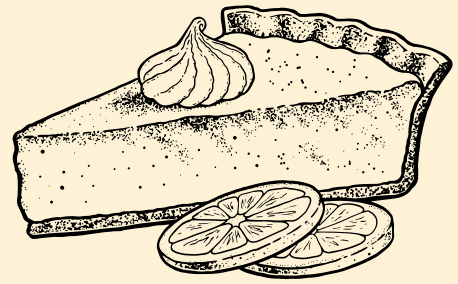


TATIE'S

PASTRY • BREAD • CHEESE

FAIT AVEC AMOUR



la patisserie



8 SERVINGS

LIME MERINGUE TART (G,D) <i>shortcrust pastry, lime confit, lime cream, meringue</i>	\$25
MANGO PASSION TART (G,D,V) <i>shortcrust pastry, passion confit, vanilla cream, fresh mango</i>	\$25
TROPICAL FRUIT TART (G,D,N) <i>shortcrust pastry, mango almond cream, passion & raspberry confit, vanilla ganache, fresh tropical fruits</i>	\$30
CHOCOLATE & CARAMEL TART (G,D,V) <i>shortcrust cocoa pastry, salted butter caramel, chocolate ganache, cacao nibs</i>	\$30
COFFEE & CHOCOLATE TART (G,D,N) <i>shortcrust pastry, almond cream, chocolate & coffee ganache, coffee ganache</i>	\$30
STRAWBERRY TART (G,D,N) <i>shortcrust pastry, almond cream, raspberry & strawberry confit, vanilla ganache, fresh strawberries</i>	\$50
PEAR BOURDALOUE TART (G,D,N,V) <i>shortcrust pastry, almond cream, pears</i>	\$30
APPLE TATIN TART (G,D,V) <i>shortcrust pastry, caramelized apples, chantilly</i>	\$30

allergens: gluten (G), nuts (N), dairy (D) | vegetarian (V)

Cakes & Tarts Pre order lead: 48 hours in advance

TATIE'S

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8 SERVINGS | 10 SERVINGS

PARIS BREST (G,D,N) <i>choux pastry, praliné, praliné cream, almonds</i>	\$35
PISTACHIO PARIS BREST (G,D,N) <i>choux pastry, praliné, praliné cream, pistachios</i>	\$45
VANILLA FLAN (G,D,V) <i>shortcrust pastry, vanilla cream</i>	\$30 \$40
CHOCOLATE FLAN (G,D,V) <i>shortcrust pastry, chocolate cream</i>	\$35 \$45
PRALINE FLAN (G,D,N,V) <i>shortcrust pastry, praliné cream, praliné, almonds</i>	\$35 \$45
PISTACHIO PRALINE FLAN (G,D,N,V) <i>shortcrust pastry, pistachio cream, pistachio, pistachio praliné</i>	\$45 \$55
TIRAMISU (G,D) <i>biscuit cuillere, coffee syrup, vanilla mousse, cacao</i>	\$30 \$40
BANOFFEE (G,D) <i>buttery biscuit, caramelized banana, vanilla mousse, caramel ganache</i>	\$35 \$45

allergens: gluten (G), nuts (N), dairy (D) | vegetarian (V)

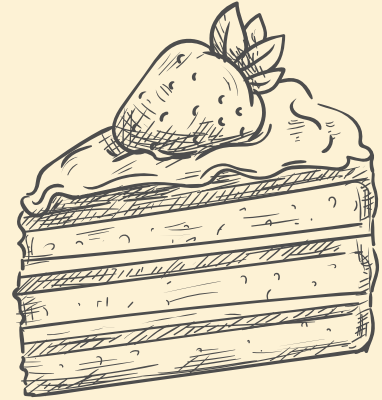
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8 SERVINGS | 10 SERVINGS

CRAQUELINE (G,D,N)

almond biscuit, crunchy praliné, chocolate mousse, chocolate ganache

\$45 | \$55

CHOCOLATE, PECAN & VANILLA (G,D,N)

chocolate cake, crunchy praliné, chocolate ganache, vanilla mousse

\$45 | \$55

CHOCOLATE LOVER (G,D,N)

chocolate cake, crunchy cacao nibs & praliné, chocolate ganache, chocolate mousse

\$45 | \$55

MANGO, PASSION & COCONUT (G,D,N)

coconut biscuit, crunchy coconut, mango passion compotée, vanilla coconut mousse, vanilla ganache

\$40 | \$50

FRAISIER (G,D,N)

pain de Gênes, raspberry & strawberry confit, vanilla cream, vanilla ganache, fresh strawberries

\$60 | \$70

PEAR, CARAMEL, PECAN (G,D,N)

pecan cake, caramelized pear, vanilla mousse, caramel ganache

\$40 | \$50

FORET NOIRE (G,D)

biscuit cacao, cherry confit, chocolate ganache, vanilla mousse, chocolate & vanilla ganache

\$45 | \$55

allergens: gluten (G), nuts (N), dairy (D) | vegetarian (V)

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