

# Coquette

## Pâtisserie Menu

### Tarte Bourdaloue \$45,00 / \$7,00 per slice

19th Century Parisienne Tarte - Sweet Tart Dough  
Frangipane, Pears & Toasted Almonds

### Layered Orange Cake \$45,00 / \$7,00 per slice

Gluten-Free Pound Cake with Candied Orange Slices  
Orange Simple Syrup

### French Apple Cake \$45,00 / \$7,00 per slice

Browned Butter Rum Cake with Granny Smith Apple  
Citrus Nappage Glaze

### La Bête Noire \$45,00 / \$7,00 per slice

Bittersweet, Chocolate Flourless Cake  
Bittersweet Ganache and Edible Gold Leaf

### Orange Gingerbread Tea Cake \$3,00

Spiced Molasses Cake with Candied Orange Slice  
Citrus Nappage

### Cranberry Hazelnut Tea Cake \$3,00

Dense Almond Cake with Hazelnut Praline  
Cranberry Pieces and Crushed Hazelnuts

### Lingonberry Croissant \$7,00

Butter Croissant filled with Lingonberry Jam  
Citrus Nappage Glaze, Dehydrated Lingonberries & Gold Leaf

### Chocolate Croissant \$6,00

Marbled Pain au Chocolat filled with Valrhona Chocolate

### Pumpkin Almond Croissant \$6,00

Butter Croissant soaked in a Spiced Rum Simple Syrup  
Filled with Pumpkin Almond Cream

### Ferrero Rocher Croissant \$7,00

Marbled Pain au Chocolat filled with Nutella  
Ferrero Rocher Dip, Candied Hazelnuts

### Butter Croissant \$5,00

Traditional Butter Croissant, Golden Brown  
Touch of Sucre

### Savory Paris Croissant \$7,00

Garlic Parmesan Croissant filled with Ham and Brie

### Savory Vegetable Croissant \$7,00

Garlic Parmesan Croissant filled with Spinach,  
Sun Dried Tomatoes, Caramelized Onions,  
Boursin Cheese (Garlic and Herb)

### Kouign Amann \$5,00

Caramelized Breton Cake  
Hand-Crafted Croissant Dough, Touch of Sucre

### Patate Douce / Sweet Potato Cream Puff \$4,00

Scratch-Made Pâté à Choux, Chocolate Craquelin,  
Spiced Sweet Potato Mousse

### Chocolat Eclair \$5,00

Scratch-Made Pâté à Choux, Chocolat Mousse  
Dipped Fondant, Guimauve / Marshmallow & Gold Leaf

### Bourbon Caramel Eclair \$5,00

Scratch-Made Pâté à Choux, Bourbon Caramel Mousse  
Caramel Glaze & Candied Pecans

### Pommes/Apple Paris Brest \$7,00

Scratch-Made Pâté à Choux  
Apple Butter Mousse, Apple Compote & Normandie Chips

### Canelé \$2,50

Traditional French pastry originating in Bordeaux.  
Soft and tender Custard Cake  
Perfumed with Rum and Vanilla

### Bouchon \$3,00

Bittersweet, Fudgy, Chocolate Bouchon (Cork)

### Tarte Citron \$3,00

Buttery Tart Shell filled with Lemon Curd

### Palmiers \$4,00

Caramelized Puff Pastry dipped in Dark Chocolate

### Tarte Bretonne \$3,50

Buttery Sweet Sable Tart Dough filled with Raspberry Jam

### Tarte Bretonne \$3,50

Buttery Sweet Sable Tart Dough filled with Apricot Jam

### Dirty / Sale Chai Sable \$4,00

Espresso Chai Shortbread  
Maple Chai Royal Icing

### Lavender Sable \$4,00

Vanilla Bean Lavender Shortbread,  
Lemon Royal Icing and Fresh Lavender Buds

### Dark Chocolate Sea Salt Biscuit \$3,00

Bittersweet Double Chocolate Biscuit-  
Coarse Sea Salt

Pastry Chef Laressa Rucker

