

Le Rêve Pâtisserie

*Desserts subject to availability
Please ask your server for featured Dessert du Jour*

Opera Torte

Thin layers of coffee soaked almond bisquit, chocolate ganache, and coffee butter cream

Gâteau de Caramel Salé

Flourless chocolate cake, crispy caramel streusel, salted caramel crémeux, milk chocolate mousse, and a chocolate glaze.

Napolean

Caramelized puff pastry layered with pastry cream, fruit gelée, and almond sponge bisquit

Chocolate Raspberry Dome

Pistachio cake, raspberry mousse, dark chocolate mousse, raspberry gelée, and dark chocolate glaze

Dacquoise à la Framboise **

Baked almond meringue filled with pastry cream and fresh raspberries

Paris-Brest

Hazelnut diplomat cream, pâte à choux, crème chantilly, and sliced almonds

Chocolate Caramel Tart

Chocolate almond tart shell filled with homemade caramel sauce and Valrhona chocolate ganache

Citron Tart

Almond tart shell filled with lemon curd, topped with swiss meringue and fresh berries

Fresh Fruit Tart

Almond tart shell filled with crème pâtissière and topped with fresh fruit

Chocolate Mousse*

Traditional Parisian mousse made with Valrhona Caraibe chocolate

French Macarons**

Almond meringue cookies with French butter cream filling

Feuilletine

Crispy crêpe pieces covered in milk chocolate praline, dipped in hazelnut chocolate

**free of nut product & gluten*

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Our facility processes nuts and nut products

Menu subject to change