

Le Reve

Patissier & Cafe

Patisserie Le Reve

****Opera Torte***

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

****Chocolate Raspberry Dome***

Pistachio cake, raspberry mousse, dark chocolate mousse and raspberry gelee covered in a dark chocolate glaze.

****Carrot Cake***

Light carrot cake with pecans, brandy soaked currants, with a cream cheese mousse.

Chocolate Mousse

Traditional Parisian mousse made with Vahlrona Caraibe chocolate.

Crème brulee

A Tahitian vanilla bean custard topped with caramelized sugar and fresh fruit.

Pots de Crème

Baked custard with a flavor that will change seasonally.

****Fresh Fruit Tart***

Tart shell filled with crème patisserie and topped with fresh fruit.

****Citron Tart***

A tart shell filled with lemon curd topped with a swiss meringue and berries.

Sacher Torte

A dense chocolate cake (gateau) layered with apricot preserves, brushed with kirsch simple syrup and topped with a chocolate ganache.

****Chocolate Caramel Tart***

Tart shell filled with caramel sauce, and valrhona chocolate ganache.

****La Pyramide***

Coconut mousse, mango mousse, passion fruit gelee on pate sucre cookie.

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Trio

White, milk, and dark chocolate mousse layers on top of chocolate biscuit.

****Chocolate Noisette***

Hazelnut mousse, feuillitine, pate sucre cookie dusted with chocolate.

****Napolean***

Layers of caramelized puff dough, pastry cream, raspberry jelly, and almond sponge biscuit brushed with framboise liquor.

****Paris Brest***

Hazelnut diplomat cream, pate au choux, crème chantilly and sliced almonds.

****Dacquoise***

Baked almond meringue filled with raspberry pastry cream and fresh raspberries.

****Fruit Frangipane Crumble***

Pistachio frangipane, seasonal fruit, topped with a sugar crumble.

****Fruit Galette or Fruit and Frangipane Tart***

Sweet pie crust with an almond frangipane and fresh fruit.

Clafouti

A baked custard studded with fruit from the Lyon region of France.

****Chausson Aux Pommes***

Caramelized granny smith apples and almond cream baked in homemade puff pastry.

****Pains A La Cannelle***

Rolled freshly made brioche, baked with pecans, cinnamon, and crème patisserie.

Scone

Freshly baked every morning with flavors changing seasonally.

Brioche

A buttery bread with a rich and tender crumb.

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Sweet Brioche

Le Reve's homemade brioche flavored with orange and almond baked into the dough.

Madelines

Little scallop shell shaped cake made with flavoring. Flavoring may contain nuts.*

****French Macaroon***

A baked almond meringue cookie with a flavored french butter cream filling.

****Mendiants***

A chocolate disk studded with dried fruit, nuts and dried candied peel.

****Feuillitine***

Sweet crispy crepe pieces covered with a milk chocolate praline paste then dipped in dark chocolate.

*** contains nut product.***