

Adorable French Bakery

&

— BISTRO —

CATALOGUE



adorablefrenchbakery.com
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Santa Cruz, CA

V 7.7



INTRODUCTION

Adorable French Bakery brings our superbly crafted French breads, pastries, desserts and bistro dishes to the Peninsula and surrounding Bay Areas—spanning north of San Francisco to Carmel. In addition to providing our breads, pastries and pre-order meals at Farmers' Markets throughout the Bay Area, Adorable French Bakery also offers our Pop-Up Bistro and food catering services for private events, weddings, anniversaries, graduations, momentous celebrations, birthdays, retirement and surprise parties, outdoor soirees, dinner parties, business luncheons, company parties, and all special occasions.

OUR QUALITY DRIVEN MISSION

Preparing great food for our customers is something we take very seriously at the Adorable French Bakery. As we make nearly everything from scratch, we do not source our ingredients based on quantity or price. We buy from providers that place quality first. We use the finest ingredients available; and prefer working with small, local businesses. By searching for the best ingredients, we provide an optimal food experience. Because we insist on top quality in everything we prepare, we believe you will taste the difference in each and every one of our creations.

DIETARY & FOOD ALLERGEN CONSIDERATIONS

The Adorable French Bakery uses high-quality, local, organic, ingredients in everything we make, including agave low-glycemic sweetener, ghee, and spelt flour. While we try our best to avoid ingredients which may cause allergies, we remain French bakers and follow our traditional recipes and cooking methods.

Our products are manufactured in a facility that uses wheat, milk, eggs, sesame, peanuts & various tree nuts. Please note, many of our pastry crusts are almond flour based [TREE NUTS], as labeled. Also, we use vegan cashew butter [TREE NUTS], as well as vegan cashew cheese [TREE NUTS] in most of our vegan recipes, as labeled.

In addition to our labeled menu items, following are a few other dietary notions:



- All Adorable breads contain flour with gluten. However, we do not use a machine to mix the dough, thus preventing the gluten from rising. This is a traditional French method.
- All Adorable croissant pastries are egg-free, as labeled.
- Our variety of signature Adorable Pesto's are *all* nut-free.
- Also, we use egg-free Dijon mustard in some of our recipes.

CHEF'S STORY

Born, raised, educated and professionally trained in Paris, French Pastry Chef Muriel D'Agostino brings her innovative, superbly crafted, iconic French pastries, desserts, savory delights, and high-quality, hand-made breads to the San Francisco and Monterey Bay Areas.

In the early 1970's, in the wake of the dismantling of Les Halles, Chef's family was at the forefront of the Parisian neighborhood market-stall movement. These market-stalls provided fresh flowers, fruits and vegetables, from local farmers to each neighborhood, throughout Paris, on a daily basis. As standard practice, extra food was disbursed and shared with those in need. The deep love and respect that Chef Muriel has for quality, organic foods, and their source, are ingrained in her DNA. At Adorable French Bakery, Chef Muriel quietly continues to support the community, on a weekly basis, working with local organizations fighting hunger.

With more than 20 years of culinary experience, Chef D'Agostino worked in France at a two-star Michelin restaurant, as well as managed pastry production at a prestigious pastry school. In the winter of 2016, Chef D'Agostino opened the Adorable French Bakery, headquartered in downtown Santa Cruz. She named her bakery after seeing Julia Child's "Adooooorable!" cheer. From San Francisco to Carmel, the Adorable French Bakery prepares sweet and savory pastries for farmers' markets, cafés, restaurants, and special events.







ADORABLE FRENCH BREADS

ADORABLE CAST-IRON SOURDOUGH 10" ROUND CAST



Our all-natural, vegan, whole wheat sourdough recipe originated in the rural areas of France. By following traditional French baking methods, allows the baguettes and loaves to retain their freshness and integrity longer than white flour-based breads. All Adorable baguettes, loaves and country breads are handmade with the finest ingredients



INGREDIENTS:

low-protein flour (wheat),
whole wheat flour
(wheat),
natural sourdough
(wheat),
dark rye flour (wheat),
sea salt

CONTAINS:

Wheat

VEGAN

EGG-FREE

Serving: ~1lb or 2lb (450g
or 900g)

- BREADS -

FOUR SEEDS RYE WHOLE WHEAT



FULL LOAF: This crowd-fave has all of the goodness of our sourdough whole wheat loaf, combined with the earthy, nutty undertones of flax, pumpkin, sesame & sunflower seeds. Our all-natural, vegan, whole wheat sourdough recipe originated in the rural areas of France. By following traditional French baking methods, allows the baguettes and loaves to retain their freshness and integrity longer than white flour-based breads. All Adorable baguettes, loaves and country breads are handmade with the finest ingredients.

**INGREDIENTS:**

low-protein flour (wheat),
whole wheat flour (wheat),
natural sourdough (wheat),
dark rye flour (wheat),
flax seed meal,
whole almonds (tree nuts),
pumpkin seeds,
flax seeds,
sesame seeds,
sunflower seeds,
sea salt

VEGAN**EGG-FREE****CONTAINS:****Sesame, Tree Nuts, Wheat**

Serving: ~1lb or 2lb (450g or 900g)

- BREADS -

GLUTEN-FREE & VEGAN MULTI-SEED SWEDISH LOAF



Multi-Grain Swedish Bread Loaf (Gluten-Free & Vegan): earthy & nutty with rich undertones of buckwheat & flax, beautifully balanced with pumpkin, sesame & sunflower seeds

**INGREDIENTS:**

millet flour,
brown rice flour,
bean flour,
arrowroot flour,
buckwheat flour,
flax seed meal,
whole almonds
(tree nuts),
pumpkin seeds,
flax seeds,
sesame seeds,
sunflower seeds,
sea salt

GLUTEN-FREE**VEGAN****EGG-FREE****CONTAINS:****Sesame, Tree Nuts**

Serving: ~1lb or 2lb (450g or 900g)

- BREADS -

ADORABLE FRENCH SOURDOUGH BAGUETTE - LARGE OR LONG



Our all-natural, vegan, whole wheat sourdough recipe originated in the rural areas of France. By following traditional French baking methods, allows the baguettes and loaves to retain their freshness and integrity longer than white flour-based breads. All Adorable baguettes, loaves and country breads are handmade with the finest ingredients.

**INGREDIENTS:**

low-protein flour (wheat),
whole wheat flour
(wheat),
natural sourdough
(wheat),
dark rye flour (wheat),
sea salt

VEGAN**EGG-FREE****CONTAINS:****Wheat**

Serving: ~1lb or 2lb (450g
or 900g)

- BREADS -

OLIVE WHOLE WHEAT BREAD



Our all-natural, vegan, whole wheat sourdough recipe originated in the rural areas of France. By following traditional French baking methods, allows the baguettes and loaves to retain their freshness and integrity longer than white flour-based breads. All Adorable baguettes, loaves and country breads are handmade with the finest ingredients.

**INGREDIENTS:**

low-protein flour (wheat),
whole wheat flour (wheat),
natural sourdough (wheat),
dark rye flour (wheat),
black olives,
sea salt

VEGAN**EGG-FREE****CONTAINS:****Wheat**

Serving: ~1lb or 2lb (450g or 900g)

- BREADS -

PLAIN WHOLE WHEAT BREAD



Our all-natural, vegan, whole wheat sourdough recipe originated in the rural areas of France. By following traditional French baking methods, allows the baguettes and loaves to retain their freshness and integrity longer than white flour-based breads. All Adorable baguettes, loaves and country breads are handmade with the finest ingredients.

**INGREDIENTS:**

low-protein flour (wheat),
whole wheat flour (wheat),
natural sourdough (wheat),
dark rye flour (wheat),
sea salt

VEGAN**EGG-FREE****CONTAINS:****Wheat**

Serving: ~1lb or 2lb (450g or
900g)

- BREADS -

SESAME & FLAX SEED WHOLE WHEAT BREAD



Our all-natural, vegan, whole wheat sourdough recipe originated in the rural areas of France. By following traditional French baking methods, allows the baguettes and loaves to retain their freshness and integrity longer than white flour-based breads. All Adorable baguettes, loaves and country breads are handmade with the finest ingredients.

**INGREDIENTS:**

low-protein flour (wheat),
whole wheat flour (wheat),
natural sourdough (wheat),
dark rye flour (wheat),
flax seed,
sesame seed,
sea salt

VEGAN**EGG-FREE****CONTAINS:****Wheat**

Serving: ~1lb or 2lb (450g or
900g)

- BREADS -

WALNUT, CRANBERRY & DRY RAISIN WHOLE WHEAT BREAD



Our all-natural, vegan, whole wheat sourdough recipe originated in the rural areas of France. By following traditional French baking methods, allows the baguettes and loaves to retain their freshness and integrity longer than white flour-based breads. All Adorable baguettes, loaves and country breads are handmade with the finest ingredients.

**INGREDIENTS:**

low-protein flour (wheat),
whole wheat flour (wheat),
natural sourdough,
dark rye flour (wheat),
cranberry, walnut (treenut),
dry raisin,
sea salt

VEGAN**EGG-FREE****CONTAINS:****Wheat**

Serving: ~1lb or 2lb (450g or 900g)

ADORABLE FRENCH PASTRIES

THE BUTTER CROISSANT



Hand-rolled buttery, flaky croissant pastry (egg-free), made with French-style butter & premium ingredients. Each croissant is a testament to our commitment to exquisite taste and quality.



INGREDIENTS:
butter (milk),
milk,
cane sugar,
fresh yeast,
flour (wheat),
sea salt

EGG-FREE

CONTAINS:
Milk, Wheat

Serving: 100g - 3.5oz

- PASTRIES -

CHOCOLATE CROISSANT
" PAIN AU CHOCOLAT "



Hand-rolled, buttery, flaky croissant pastry (egg-free), premium Valrhona dark Chocolate



INGREDIENTS:

butter (milk),
milk,
Valrhona Chocolate,
cane sugar,
fresh yeast,
flour (wheat),
sea salt

CONTAINS:

Milk, Wheat

EGG-FREE

Serving: 100g - 3.5oz

- PASTRIES -

ALMOND CROISSANT



Buttery & flaky puff pastry, made with premium ingredients, real French vanilla & almond slices



INGREDIENTS:

milk,
heavy crème (milk),
butter (milk),
almonds (tree nuts),
French vanilla,
cane sugar,
flour (wheat),
fresh yeast,
sea salt

EGG-FREE

CONTAINS:

Milk, Tree Nuts, Wheat

Serving: 175g - 6oz

- PASTRIES -

THE DOUBLE ALMOND CROISSANT



Buttery & flaky puff pastry (egg-free), almond slices, real French vanilla ~ double the decadence!



INGREDIENTS:

milk,
heavy crème (milk),
butter (milk),
almonds (tree nuts),
French vanilla,
cane sugar,
flour (wheat),
fresh yeast,
sea salt

EGG-FREE

CONTAINS:

Milk, Tree Nuts, Wheat

Serving:- 8oz

- PASTRIES - :

"ABRICOTINE" VANILLA



Buttery & flaky croissant pastry, apricots & French vanilla custard. Will not be commented on, until you have tried one for yourself.



INGREDIENTS:

milk,
heavy crème (milk),
butter (milk),
apricot,
cane sugar,
French vanilla,
fresh yeast,
flour (wheat),
sea salt

EGG-FREE

CONTAINS:

Milk, Wheat

Serving: 145g - 5oz

- PASTRIES -

APPLE KOUIGN-AMANN (KWEEN-UH-MAN)
(APPLE MORNING BUN)

Start your day with our tasty French Apple Kouign-amann bun full-size! Originally from Brittany, our Kouign-amann (pronounced: kween-uh-man) is a rich and buttery (egg-free) pastry dough, hand-rolled with house-made applesauce, cinnamon, French-style butter & caramelized brown sugar

**INGREDIENTS:**

milk,
butter (milk),
apples,
cinnamon,
French vanilla,
cane sugar,
brown sugar,
flour (wheat),
sea salt,
fresh yeast

EGG-FREE**CONTAINS:**

Milk, Wheat

Serving: 300g - 10oz

- PASTRIES -

CHEESE & BLUEBERRY CUP



- PASTRIES -

KOUIGN-AMANN (KWEEN-UH-MAN)
(MORNING BUN)



Start your day with our classic French Kouign-amann (pronounced: kween-uh-man)--full size! Originally from Brittany, our Kouign-amann is a rich and buttery pastry dough (egg free), generously laced with French cinnamon butter



INGREDIENTS:

milk,
butter (milk),
cinnamon,
French vanilla,
brown sugar,
cane sugar,
flour (wheat),
fresh yeast,
sea salt

EGG-FREE

CONTAINS:

Milk, Wheat

Serving: 300g - 10oz

- PASTRIES -

MINI KOUIGN-AMANN (KWEEN-UH-MAN)
(MINI MORNING BUN)

Try our cinnamon Morning Buns, Mini-size! Originally from Brittany, home of France's best butter, our Kouign-amann (pronounced: kween-uh-man) is a rich and buttery pastry dough (egg-free), hand-rolled with French cinnamon butter.

French mini kouign amann are the ideal pastry in size and taste to go along with your Coffee or Tea. Do not warm up before serving. The older it gets the crispier it becomes, like a palmier.

**INGREDIENTS:**

butter (milk),
milk,
cinnamon,
French vanilla,
cane sugar,
brown sugar,
flour (wheat),
fresh yeast,
sea salt

CONTAINS:

Milk, Wheat

EGG-FREE

Serving: 100g - 3.5oz

- PASTRIES -

ALMOND TWIST "SACRISTAIN"



Buttery & crispy puff pastry, velvety Pistachio frangipane crème, caramelized hazelnut & sliced almonds ~ also known as "Sacristain" in France

Make sure you come early enough to find one available for you...



INGREDIENTS:

milk,
eggs,
butter (milk),
almonds (tree nuts),
hazelnuts (tree nuts),
pistachio (tree nuts),
flour (wheat),
cane sugar,
sea salt

CONTAINS:

Milk, Eggs, Tree Nuts, Wheat

Serving: 175g - 6 oz

CHOCOLATE PISTACHIO SPIN



Buttery, crispy croissant pastry (egg-free), premium Valrhona dark Chocolate & Pistachio



INGREDIENTS:

butter (milk),
milk,
dark chocolate,
pistachios (tree nuts),
cane sugar,
flour (wheat),
fresh yeast,
sea salt

EGG-FREE

CONTAINS:

Milk, Tree Nuts, Wheat

Serving: 175g - 6oz

- PASTRIES -

CINNAMON VANILLA SPIN



Buttery, crispy croissant pastry (egg-free), real French vanilla & caramelized cinnamon butter



INGREDIENTS:

milk,
butter (milk),
French vanilla,
cinnamon,
cane sugar,
flour (wheat),
fresh yeast,
sea salt

EGG-FREE

CONTAINS:

Milk, Tree Nuts, Wheat

Serving: 175g - 6oz

- PASTRIES -

DOUBLE CHOCOLATE SPIN



Belgian-style, swirl-shaped, buttery croissant pastry (egg-free), premium Valrhona dark chocolate



INGREDIENTS:

milk,
butter (milk),
dark chocolate,
cane sugar,
flour (wheat),
fresh yeast,
sea salt

EGG-FREE

CONTAINS:

Milk, Tree Nuts, Wheat

Serving: 175g - 6oz

- PASTRIES -

"PAIN AUX RAISIN " RAISIN VANILLA SPIN



Crispy & buttery croissant pastry (egg-free), real French vanilla, raisins & sweet caramelized French-style butter



Pain aux raisins

INGREDIENTS:

milk,
heavy crème (milk),
butter (milk),
French vanilla,
dry raisins,
cane sugar,
flour (wheat),
fresh yeast,
sea salt

EGG-FREE**CONTAINS:**

Milk, Tree Nuts, Wheat

Serving: 175g - 6oz

- PASTRIES -

"PARIS BREST"
(HAZELNUT CRÈME DONUT SHAPED CHOUX)



Light & buttery 'donut-shaped' choux pastry, filled with hazelnut crème moussé, topped with sliced almonds & confectioners' sugar—a French favorite!

**INGREDIENTS:**

heavy crème (milk),
milk,
butter (milk),
eggs,
French vanilla,
hazelnuts (tree nuts),
almonds (tree nut),
cane sugar,
confectioners sugar,
flour (wheat),
sea salt

CONTAINS:

Milk, Eggs, Tree Nuts, Wheat

Serving: 175g - 6oz

- PASTRIES -

- PASTRIES -

CHOUX: DARK CHOCOLATE (FRENCH CRÈME PUFF)



Le Chou au Chocolat ...Light & buttery choux puff pastry, filled with premium Valrhona dark Chocolate pastry crème.

Once you taste it, you better run away from it, as it is too delicious to resist.



INGREDIENTS:

milk,
heavy crème (milk),
eggs,
flour (wheat),
butter (milk),
French vanilla,
dark chocolate,
cane sugar,
sea salt

EGG-FREE

CONTAINS:

Milk, Wheat

Serving: 100g - 3.5oz

- PASTRIES -

CHOUX: VANILLA
(FRENCH CRÈME PUFF)

Delicate and buttery choux Puff pastry, generously filled with luscious French vanilla pastry crème.

**INGREDIENTS:**

milk,
heavy crème (milk),
eggs,
butter (milk),
French vanilla,
cane sugar,
flour (wheat),
sea salt

CONTAINS:

Milk, Eggs, Wheat

Serving: 175g - 6oz

- PASTRIES -

CHOUX PISTACHIO
(FRENCH CRÈME PUFF)



Light & buttery choux puff pastry, filled with Pistachio pastry crème.



INGREDIENTS:

milk,
heavy crème (milk),
eggs,
butter (milk),
French vanilla,
pistachios (tree nuts),
cane sugar,
flour (wheat),
sea salt

CONTAINS:

Milk, Eggs, Wheat

Serving: 175g - 6oz

- PASTRIES -

CHOUX SPECIAL: PASSION FRUIT
(FRENCH CRÈME PUFF)



Light & buttery choux puff pastry, filled with French Chocolate - Passion Fruit pastry crème



INGREDIENTS:

milk,
heavy crème (milk),
eggs,
butter (milk),
chocolate,
passion fruit,
cane sugar,
flour (wheat),
sea salt

CONTAINS:

Milk, Eggs, Wheat

Serving: 175g - 6oz



- PASTRIES -

CHOUX SPECIAL: HAZELNUT
(FRENCH CRÈME PUFF)



Light & buttery choux puff pastry, filled with hazelnut pastry crème



INGREDIENTS:

milk,
heavy crème (milk),
eggs,
butter (milk),
French vanilla,
hazelnuts (tree nuts),
cane sugar,
flour (wheat),
sea salt

CONTAINS:

Milk, Eggs, Wheat, Tree Nuts

Serving: 175g - 6oz

- PASTRIES -

CHOUX SPECIAL: RASPBERRY & CHOCOLATE
(FRENCH CRÈME PUFF)

Light & buttery choux puff pastry, filled with raspberry & chocolate pastry crème

**INGREDIENTS:**

milk,
heavy crème (milk),
eggs,
butter (milk),
French vanilla,
raspberries,
cane sugar,
flour (wheat),
sea salt

CONTAINS:

Milk, Eggs, Wheat,

ADORABLE FRENCH DESSERTS

ECLAIR CAPPUCCINO



Adorable French Bakery has several éclairs for you to enjoy. The Eclairs Cappuccino has won several heart and palate from many of our dear customers. Its long lasting taste does not leave anyone neutral after the first bite. Sweet basil is quite original.



INGREDIENTS:

milk,
heavy crème (milk),
eggs,
butter (milk),
French roast coffee,
French vanilla,
cane sugar,
flour (wheat),
sea salt

CONTAINS:

Milk, Eggs, Wheat

Serving: 175g - 6oz



- DESSERT -

ECLAIR DARK CHOCOLATE



A classic ! Light & buttery choux pastry bar, filled with premium Valrhona dark Chocolate French custard



INGREDIENTS:

milk,
heavy crème (milk),
eggs,
butter (milk),
dark chocolate,
French vanilla,
cane sugar,
flour (wheat),
sea salt

CONTAINS:

Milk, Eggs, Wheat

Serving: 175g - 6oz

- DESSERT -

ECLAIR : FRENCH VANILLA



Light & buttery choux pastry bar, filled with French vanilla custard



INGREDIENTS:

milk,
heavy crème (milk),
eggs,
butter (milk),
French vanilla,
cane sugar,
flour (wheat),
sea salt

CONTAINS:

Milk, Eggs, Wheat

Serving: 175g - 6oz

- DESSERT -

ECLAIR : CARAMELIZED VANILLA



Light & buttery choux pastry bar, filled with caramelized French vanilla custard



INGREDIENTS:

milk,
heavy crème (milk),
eggs,
butter (milk),
French vanilla (caramelized),
cane sugar,
flour (wheat),
sea salt

CONTAINS:

Milk, Eggs, Wheat

Serving: 175g - 6oz

- DESSERT -

ECLAIR : MANGO



Light & buttery choux pastry bar, filled with French custard infused with Mango



INGREDIENTS:

milk,
heavy crème (milk),
eggs,
butter (milk),
mango
French vanilla (caramelized),
cane sugar,
flour (wheat),
sea salt

CONTAINS:

Milk, Eggs, Wheat

Serving: 175g - 6oz

- DESSERT -

ECLAIR : PASSION FRUIT



Light & buttery choux pastry bar, filled with French custard infused with Passion fruit



INGREDIENTS:

milk,
heavy crème (milk),
eggs,
butter (milk),
Passion Fruit
French vanilla (caramelized),
cane sugar,
flour (wheat),
sea salt

CONTAINS:

Milk, Eggs, Wheat

Serving: 175g - 6oz

- DESSERT -

ECLAIR : RASPBERRY



Light & buttery choux pastry bar, filled with French custard infused with Raspberry



INGREDIENTS:

milk,
heavy crème (milk),
eggs,
butter (milk),
Raspberry
French vanilla (caramelized),
cane sugar,
flour (wheat),
sea salt

CONTAINS:

Milk, Eggs, Wheat

Serving: 175g - 6oz

- DESSERT -

ECLAIR SPECIAL: SWEET BASIL



Light & buttery choux pastry bar, filled with French custard infused with Sweet Basil

**INGREDIENTS:**

milk,
heavy crème (milk),
eggs,
butter (milk),
Sweet Basil
French vanilla (caramelized),
cane sugar,
flour (wheat),
sea salt

CONTAINS:

Milk, Eggs, Wheat

Serving: 175g - 6oz

- DESSERT -

GLUTEN FREE ENTREMET: CAPPUCCINO (FLAN-LIKE LAYER CAKE)



Rich & creamy Cappuccino infused flan-like layer cake, apricot glaze, our signature (gluten-free & vegan) almond flour-based pastry crust

**INGREDIENTS:**

eggs,
milk,
heavy cream (milk),
butter (milk),
cane sugar,
Coffee,
almond flour (tree nuts),
rice flour, ,
potato flour,
baking powder,
cornstarch,
gelatin,
sea salt

GLUTEN-FREE**CONTAINS:****Milk, Eggs, Tree Nut**

Serving: 175g - 6oz

- GLUTEN FREE DESSERT -

ENTREMET: DARK CHOCOLATE
(FLAN-LIKE LAYER CAKE)



Rich & creamy Valrhona dark chocolate flan-like layer cake, apricot glaze, our signature (gluten-free & vegan) almond flour-based pastry crust



INGREDIENTS:

eggs,
milk,
heavy cream (milk),
butter (milk),
cane sugar,
dark chocolate (milk),
almond flour (tree nuts),
rice flour,
baking powder,
cornstarch,
gelatin,
sea salt

GLUTEN-FREE

CONTAINS:

Milk, Eggs, Tree Nut

Serving: 175g - 6oz



- GLUTEN FREE DESSERT:

VANILLA ORANGE BLOSSOM

(FLAN-LIKE LAYER CAKE)



Rich & creamy Vanilla Orange Blossom infused flan-like layer cake, apricot glaze, our signature (gluten-free & vegan) almond flour-based pastry crust



INGREDIENTS:

eggs,
milk,
heavy cream (milk),
butter (milk),
cane sugar,
French vanilla,
orange,
orange peel,
apricot,
almond flour
(tree nuts),
rice flour,
potato flour,
baking powder,
cornstarch,
gelatin,
salt

GLUTEN-FREE

CONTAINS:

Milk, Eggs, Tree Nut

Serving: 175g - 6oz



- GLUTEN FREE DESSERT -

"OPERA" (CHOCOLATE MOCHA)



Our signature (gluten-free & vegan) almond flour-based pastry crust, layered with premium Valrhona dark Chocolate & coffee-infused French custard, piped with French vanilla pastry crème (Entremet: multi-layered mousse-based cakes)



INGREDIENTS:

milk,
heavy crème (milk),
eggs,
cane sugar,
French roast coffee,
dark Chocolate,
almond flour (tree nuts),
rice flour,
sea salt

GLUTEN-FREE

CONTAINS:

Milk, Eggs, Tree Nut

Serving: 175g - 6oz

-GLUTEN FREE DESSERTS-

PEP CHOCK (DARK CHOCOLATE & RASPBERRY)



Our signature (gluten-free & vegan) almond flour-based pastry crust, layered with Pistachio French crème, premium dark chocolate & fresh raspberries (Entremet: multi-layered mousse-based cakes)



INGREDIENTS:
heavy crème (milk),
eggs,
butter (milk),
raspberries,
dark chocolate,
brown sugar,
almond flour (tree nuts),
pistachio (tree nuts),
rice flour,
sea salt

GLUTEN-FREE

CONTAINS:
Milk, Eggs, Tree Nut

Serving: 175g - 6oz

-GLUTEN FREE DESSERT-

SWISS (HAZELNUT & CHOCOLATE)



Decadent layers of French hazelnut butter crème & toasted hazelnuts, laced between layers of rich Valrhona dark chocolate cake (Entremet: multi-layered mousse-based cakes), with our signature (gluten-free & vegan) almond flour-based pastry crust



INGREDIENTS:

heavy crème (milk),
milk,
eggs,
butter (milk),
cane sugar,
French vanilla,
dark chocolate,
hazelnuts (tree nuts),
almond flour (tree nuts),
rice flour, ,
sea salt

GLUTEN-FREE

CONTAINS:

Milk, Eggs, Tree Nut

Serving: 175g - 6oz

-DESSERT-

CITRUS CHEESE CAKE



Well, an American classic made by a French Chef.

Our signature sweet cream cheese, glazed with silky citrus confit, buttery almond flour crust, classic wedge-cut (served with fresh raspberry coulis ~ Bistro service, only)



INGREDIENTS:

heavy crème (milk),
eggs,
butter (milk),
cane sugar,
orange peel,
flour (wheat),
almond flour
(tree nuts),
sea salt

GLUTEN-FREE

CONTAINS:

Milk, Eggs, Tree Nut

Serving: 175g - 6oz



DESSERT
LEMON MERINGUE



Our signature (gluten-free & vegan) almond flour-based pastry crust, thinly layered white Chocolate, French lemon custard & sweet toasted meringue



INGREDIENTS:

heavy crème (milk),
eggs,
egg whites,
butter (milk),
French lemon curd,
cane sugar,
almond flour (tree nut),
rice flour,
sea salt

GLUTEN FREE

CONTAINS:

Milk, Eggs, Tree Nuts

Serving: 175g - 6oz

- DESSERT -

"LA TROPEZIENNE"
(VANILLA ORANGE BLOSSOM BRIOCHE)



Ahhhhh, *La Tropeziene* from Saint Tropez, French Riviera. The town of Brigitte Bardot... Bardot... This Brioche is inserted with top secret vanilla-orange blossom custard recipe that no bakers is allow to share.

Recommendation: Indulge while listening to " Douliou-douliou douliou Saint-Tropez..."



INGREDIENTS

milk,
eggs,
butter (milk),
cane sugar,
French vanilla,
French orange blossom,
flour (wheat),
sea salt

CONTAINS:

Milk, Eggs, Wheat

Serving: 175g - 6oz

- DESSERT -

"GALETTE DES ROIS" (VANILLA FRANGIPANE GALETTE)



Airy, buttery, golden puff pastry, filled with velvety vanilla frangipane crème. The famous "Galette des Rois" is usually made for the first week of January to celebrate the Epiphany.

Made with our home make puff dough it embraces the "White Frangipane" which remains our secret. This Galette has gained so much success that we bake it now all year around.



INGREDIENTS:

heavy crème (milk),
milk,
eggs,
butter (milk),
cane sugar,
brown sugar,
French vanilla,
almond flour
(tree nuts),
sea salt

CONTAINS:

Milk, Eggs, Tree Nuts

Serving: 175g - 6oz

- DESSERT -

BROWNIES BANANA PEANUT BUTTER CHOCOLATE



Premium Valrhona dark chocolate, banana, house-made peanut butter, gluten-free brownie, made with French-style butter, almond & banana flours

**INGREDIENTS:**

milk,
eggs,
butter (milk),
peanut butter (PEANUTS),
dark chocolate,
banana,
almond flour (tree nuts),
banana flour,
coconut oil,
cane sugar,
brown sugar,
French vanilla,
baking soda,
sea salt

GLUTEN FREE**CONTAINS:**

Milk, Eggs, Peanuts, Tree Nuts

Serving: 175g - 6oz

- DESSERT -

BROWNIES : PECAN BLONDIE WITH

MILK CHOCOLATE CHIPS



As lovely as it sounds...A "Blonde" brownie with pecans and milk chocolate chips. Adorable Pecan Blondies is made with Muriel's Adorable "home made" caramel which brings such a transcendental feeling when all new tasters experience their first bite.

As we warn you: "Be careful, it is addictive".

**INGREDIENTS:**

milk,
heavy cream (milk),
eggs,
butter (milk),
milk chocolate (milk),
pecans (tree nuts),
flour (wheat),
cane sugar,
light brown sugar,
French vanilla,
baking soda,
sea salt

CONTAINS:

Milk, Eggs, Tree Nuts

Serving: 175g - 6oz

- DESSERT -

SALTED CARAMEL APPLE CRUMBLE



Rich & buttery French *brisée* pastry crust, apples, caramelized brown sugar, sweet French-style cinnamon butter



INGREDIENTS:

butter (milk),
apples,
brown sugar,
cinnamon,
French vanilla,
almond flour (tree nuts),
flour (wheat),
sea salt

CONTAINS:

Milk, Tree Nuts, Wheat

Serving: 175g - 6 oz

- DESSERT -

TARTE TATIN 5TH SYMPHONY



We call it the Beethoven's fifth symphony: tart aaaa ta tiiiiinnnnnn... The apple will melt in your mouth. Must be eaten as often as you enjoy it.

**INGREDIENTS:**

Organic white spelt flour
Mineral water
Organic brown sugar
Butter
Organic Apple
Organic Orange zest
Organic Lemon zest
Organic salt

CONTAINS:

Wheat

DESSERT

TRIPLE BERRY CRUMBLE



Rich & buttery French *brisée* pastry crust, fresh strawberries, raspberries & blackberries, caramelized brown sugar, sweet French-style cinnamon butter.

**INGREDIENTS:**

butter (milk),
raspberry,
strawberry,
blackberry,
brown sugar,
cinnamon,
French vanilla,
flour (wheat),
almond flour
(tree nuts),
sea salt

CONTAINS:

Milk, Tree Nuts, Wheat

Serving: 175g - 6 oz

- GLUTEN FREE DESSERT -

VEGAN BERRY CRUMBLE



Fresh strawberries, raspberries, blackberries, caramelized brown sugar, our signature (gluten-free & vegan) almond flour-based pastry crust



INGREDIENTS:

strawberries,
raspberries,
blackberries,
French vanilla,
cane sugar,
brown sugar,
coconut oil,
cashew milk
(tree nuts),
almond flour
(tree nuts),
rice flour,
sunflower oil,
sea salt; and

vegan cashew butter:

coconut oil,
cultured cashew milk
(Cashews, cultures, filtered water)
[tree nuts],
sunflower oil,
sunflower lecithin,
sea salt

GLUTEN-FREE

VEGAN

EGG-FREE

CONTAINS:

Milk, Eggs, Tree Nuts

- DESSERT -

APPLE TART



Fresh apples, sliced almonds, French-style butter, caramelized brown sugar, almond slices, real French vanilla, buttery French brisèe pastry crust

**INGREDIENTS:**

butter (milk),
eggs,
apples,
French vanilla,
almond slices
(tree nut),
brown sugar,
cane sugar,
flour (wheat),
almond flour
(tree nuts),
lemon juice,
sea salt

CONTAINS:

Milk, Eggs, Tree Nuts, Wheat

Serving: 175g - 6oz



- DESSERT -

PEAR TART



Fresh pears, almond slices, crushed Pistachio, French-style butter, caramelized brown sugar, real French vanilla, buttery French brisèe pastry crust



INGREDIENTS:

butter (milk),
eggs,
pears,
almond slices
(tree nuts),
pistachio (tree nuts),
French vanilla,
brown sugar,
cane sugar,
flour (wheat),
almond flour
(tree nuts),
lemon juice,
sea salt

CONTAINS:

Milk, Eggs, Tree Nuts, Wheat

Serving: 175g - 6oz

- GLUTEN FREE DESSERTS -

RASPBERRY VANILLA TART



Starts with our signature (gluten-free & vegan) almond flour-based pastry crust, layered with French vanilla pastry crème & fresh raspberries, and laced with premium Valrhona dark Chocolate.



INGREDIENTS:

heavy crème (milk),
milk,
eggs,
butter (milk),
raspberries,
almonds (tree nut),
cane sugar,
French vanilla,
almond flour
(tree nuts),
sea salt

GLUTEN-FREE

CONTAINS:

Milk, Eggs, Tree Nuts

Serving: 175g - 6oz

- SEASONAL DESSERT -

ABRICOT TART



Fresh apricots (abricots), French-style butter, caramelized brown sugar, real French vanilla, almond slices, buttery French bris e pastry crust



INGREDIENTS:

butter (milk),
eggs,
apricots,
French vanilla,
brown sugar,
cane sugar,
flour (wheat),
almond flour (tree nuts),
lemon juice,
sea salt

CONTAINS

Milk, Eggs, Wheat, Tree Nuts

Serving: 175g - 6oz

- SEASONAL DESSERT -

PEACH TART



Fresh peaches, French-style butter, caramelized brown sugar, real French vanilla, almond slices, buttery French brisée pastry crust

INGREDIENTS:

butter (milk),
eggs,
peaches,
French vanilla,
brown sugar,
cane sugar,
flour (wheat),
almond flour
(tree nuts),
lemon juice,
sea salt

CONTAINS

Milk, Eggs, Wheat, Tree Nuts

Serving: 175g - 6oz

- SEASONAL DESSERT -

PLUM TART



Fresh plums, French-style butter, caramelized brown sugar, real French vanilla, almond slices, buttery French bris e pastry crust

INGREDIENTS:

butter (milk),
eggs,
plums,
French vanilla,
brown sugar,
cane sugar,
flour (wheat),
almond flour
(tree nuts),
lemon juice,
sea salt

CONTAINS

Milk, Eggs, Wheat, Tree Nuts

Serving: 175g - 6oz

- SEASONAL DESSERT -

SEASONAL SWEET TART "DU JOUR"



Chef's choice (seasonal: sweet), French-style butter, local GLAUM eggs, buttery short crust brisée pastry, fresh fruits - TBA

INGREDIENTS:

*butter (milk),
eggs,
almond flour
(tree nuts),
AND/OR
flour (wheat)*

[INSERT INGREDIENTS...]

CONTAINS

Milk, Eggs, Wheat, Tree Nuts

Serving: 175g - 6oz

ADORABLE FRENCH SAVORY

"BOUCHONS"

Buttery sour crème pastry (egg-free), sun-dried tomatoes, mixed premium cheeses, premium ham & bacon, (nut-free) basil-Parrmesan, herbs de Provence



INGREDIENTS:

heavy crème (milk),
butter (milk),
sour crème (milk),
sun dried tomatoes,
yellow onion,
USA garlic,
cheddar cheese (milk),
Gruyère cheese (milk),
Havarti cheese (milk),
Parmesan cheese (milk),
basil,
quinoa,
olive oil,
flour (wheat),
pepper, sea salt; and

black olive tapenade:

black olives, dill pickles, capers, USA garlic, olive oil, Dijon mustard; and

Herbes de Provence: rosemary, thyme, basil, marjoram, lavender, fennel seeds, bay leaf

CONTAINS:

Milk, Wheat

- SAVORY -

HAM & CHEESE CROISSANT



Buttery, sour-crème croissant pastry (egg-free), premium ham, cheddar cheese, (nut-free) parsley pesto & our classic house-made French béchamel.



INGREDIENTS:

milk,
heavy crème (milk),
cream cheese (milk),
butter (milk),
ham,
cheddar cheese (milk),
parsley,
quinoa,
USA garlic,
flour (wheat),
olive oil,
pepper,
sea salt; and

béchamel:

heavy crème (milk),
butter (milk),
onions,
Gruyère cheese (milk),
flour (wheat)

EGG - FREE

CONTAINS:

Milk, Wheat

Serving: 300g - 10oz

- SAVORY -

JALAPEÑO CROISSANT



Rich & buttery, sour-crème croissant pastry, cheddar cheese, fresh jalapenos & house-made béchamel



INGREDIENTS:

heavy crème (milk),
butter (milk),
crème cheese (milk),
shredded cheddar cheese (milk),
jalapeño,
USA garlic,
pepper, salt; and

béchamel:

heavy crème (milk),
butter (milk),
onions,
Gruyère cheese (milk),
flour (wheat)

EGG-FREE

CONTAINS:

MILK, WHEAT

Serving: 300g - 10oz

- SAVORY -

SUNDRIED TOMATO & PESTO CROISSANT



Buttery sour crème croissant pastry (egg-free), (nut-free) basil-Parmesan pesto & sun dried tomatoes.

**INGREDIENTS:**

heavy crème (milk),
crème cheese (milk),
Parmesan cheese (milk),
sundried tomato,
basil,
quinoa,
olive oil,
USA garlic,
flour (wheat),
pepper,
sea salt;

Herbes de Provence:

rosemary,
thyme,
basil,
savory,
marjoram,
lavender,
fennel seeds,
bay leaf

EGG-FREE**CONTAINS:****Milk, Wheat**

Serving: 300g - 10oz

- SAVORY -

ARTICHOKE CUP

**INGREDIENTS:**

butter (milk),
milk,
heavy crème (milk),
eggs,
artichoke hearts,
flour (wheat),
Dijon mustard,
pepper,
sea salt; and

béchamel: heavy crème (milk), butter
(milk), onions, Gruyère cheese (milk),
flour (wheat); and

parsley pesto: parsley, USA garlic,
quinoa, olive oil, sea salt; or,

dill pesto – seasonal: dill, USA garlic,
olive oil, sea salt; and

Herbes de Provence: rosemary,
thyme, basil, marjoram, lavender,
fennel seeds, bay leaf

CONTAINS:

Milk, Eggs, Wheat

Serving: 300g - 10oz

- SAVORY -

MUSHROOM CUP



Buttery, flaky puff pastry, seasoned shiitake mushrooms & Parisian button mushrooms, béchamel & tangy black olive tapenade

**INGREDIENTS:**

butter (milk),
milk,
heavy crème (milk),
eggs,
shiitake mushrooms,
Parisian button mushrooms,
flour (wheat),
parsley,
Dijon mustard,
pepper,
sea salt; and

Herbes de Provence: rosemary,
thyme, basil, marjoram, lavender,
fennel seeds, bay leaf

black olive tapenade: black olives,
dill pickles, capers, USA garlic, olive
oil, Dijon mustard;

béchamel: heavy crème (milk),
butter (milk), onions, Gruyère
cheese (milk), flour (wheat)

CONTAINS:

MILK, EGGS, WHEAT

Serving: 300g - 10oz

- SAVORY -

HAM & CHEESE Gougère



Gougère – think: savory éclair – buttery choux pastry bar, filled with premium ham, melted cheddar cheese, house-made (nut-free) dill pesto & classic béchamel

**INGREDIENTS:**

heavy crème (milk),
milk,
butter (milk),
eggs,
flour (wheat),
ham,
cheddar cheese (milk),
dill,
quinoa,
USA garlic,
olive oil,
pepper,
sea salt; and

Béchamel:

heavy crème (milk),
butter (milk), onions, Gruyère
cheese (milk), flour (wheat); and

Herbes de Provence: rosemary,
thyme, basil, marjoram, lavender,
fennel seeds, bay leaf

CONTAINS:

**Milk, Eggs,
Wheat**

Serving: 300g - 10oz

- SAVORY -

MUSHROOM GOUGÈRE



Gougère – think: savory éclair – buttery choux pastry bar, shiitake mushrooms, Parisian button mushrooms & black olive tapenade, Gruyère cheese, house-made béchamel

**INGREDIENTS:**

heavy crème (milk),
milk,
butter (milk),
eggs,
flour (wheat),
shiitake mushrooms,
Parisian button mushrooms,
Gruyère cheese (milk),
dill pickle,
capers,
black olives,
USA garlic,
olive oil,
pepper,
sea salt; and

Béchamel: heavy crème (milk),
butter (milk), onions, Gruyère
cheese (milk), flour (wheat); and

Herbes de Provence: rosemary,
thyme, basil, marjoram, lavender,
fennel seeds, bay leaf

CONTAINS:

**Milk, Eggs,
Wheat**

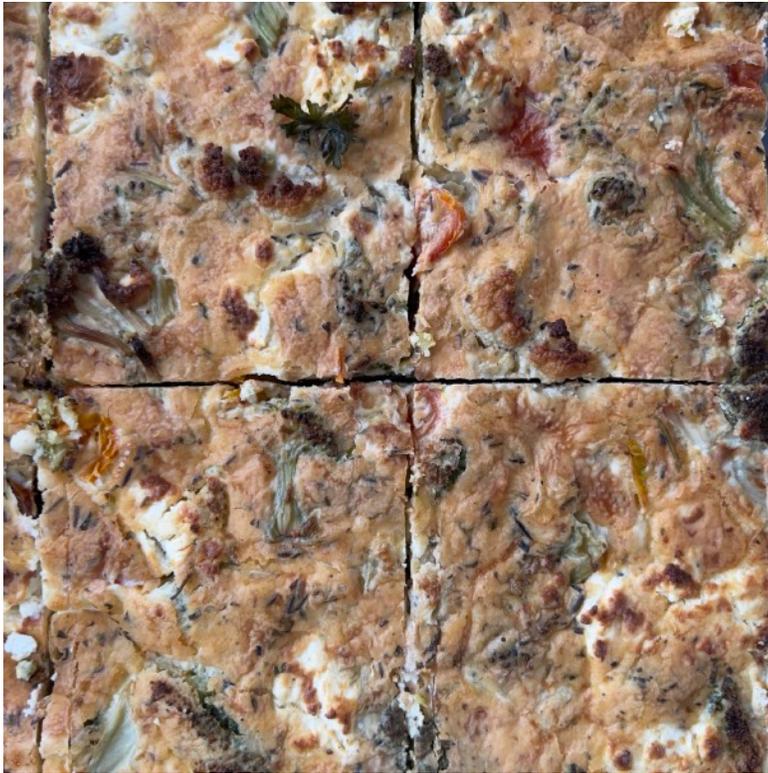
Serving: 300g - 10oz

- SAVORY -

QUICHE BROCCOLI TOMATO & CHEESE



No comment... Just delicious!!!



INGREDIENTS:

eggs,
heavy crème (milk),
butter (milk),
broccoli,
cauliflower,
tomatoes,
USA garlic,
Gruyère (milk),
Havarti,
goat cheese (milk),
flour (wheat),
pepper,
sea salt; and

Herbes de Provence:

rosemary, thyme, basil, marjoram,
lavender, fennel seeds, bay leaf

CONTAINS

Milk, Eggs, Wheat

Serving: 500g - 16oz

- GLUTEN FREE SAVORY -

QUICHE FENNEL



Our gluten-free Fennel Quiche is made with our signature gluten-free Quinoa crust, local GLAUM eggs & heavy crème, wild fennel, baby spinach, basil, cranberries, chestnuts, Swiss, Havarti & feta cheeses

INGREDIENTS:

quinoa,
eggs,
heavy crème (milk),
fennel,
baby spinach,
basil,
cranberries,
chestnuts (tree nuts),
Swiss cheese (milk),
Havarti cheese (milk),
feta cheese (milk),
pepper,
sea salt; and

Herbes de Provence: rosemary,
thyme,
basil,
marjoram,
lavender,
fennel seeds,
bay leaf

GLUTEN-FREE

CONTAINS:

Milk, Eggs, Tree Nuts

Serving: 500g - 16oz

- SAVORY -

QUICHE LIMOUSINE



A classic French Potato Quiche, made with a rich & buttery French crust, local GLAUM eggs, heavy crème, French-style butter, Gruyère cheese, sliced & seasoned potatoes, yellow onions, herbes de Provence.

**INGREDIENTS:**

eggs,
heavy crème (milk),
butter (milk),
ham,
Gruyère cheese (milk),
potatoes,
carrots,
yellow onions,
flour (wheat),
pepper,
sea salt; and

Herbes de Provence:

rosemary, thyme, basil,
marjoram, lavender, fennel
seeds, bay leaf

CONTAINS:

Milk, Eggs, Wheat

Serving: 500g - 16oz

- SAVORY -

QUICHE LORRAINE



INGREDIENTS:

eggs,
heavy crème (milk),
butter (milk),
bacon,
ham,
Gruyère cheese (milk),
yellow onions,
flour (wheat),
pepper,
sea salt; and

herbes de Provence:

rosemary,
thyme,
basil,
marjoram,
lavender,
fennel seeds,
bay leaf

CONTAINS:

Milk, Eggs, Wheat

Serving: 500g - 16oz

- SAVORY -

QUICHE RATATOUILLE



Our signature Ratatouille Quiche, made with a rich & buttery French brisée crust, local GLAUM eggs, heavy crème, Gruyère & Havarti cheeses, peeled red pepper, zucchini, tomato, eggplant, herbs de



INGREDIENTS:

eggs,
heavy crème (milk),
butter (milk),
Gruyère cheese (milk),
Havarti cheese (milk),
peeled red pepper,
zucchini,
tomato,
eggplant,
yellow onion,
flour (wheat),
pepper,
sea salt; and

herbes de Provence:

rosemary,
thyme,
basil,
marjoram,
lavender,
fennel seeds,
bay leaf

CONTAINS:

Milk, Eggs, Wheat

Serving: 500g - 16oz

- SAVORY -

EGGPLANT PARMESAN TART



A classic Provençal olive oil-based pastry dough, layers of eggplant, baby spinach, (nut-free) basil-Parmesan pesto, Havarti & Parmesan cheeses, herbs de Provence



INGREDIENTS:

butter (milk),
eggs,
eggplant,
baby spinach,
Havarti cheese (milk),
Parmesan cheese (milk),
basil,
quinoa,
USA garlic,
olive oil,
flour (wheat),
pepper,
sea salt;

herbes de Provence:

rosemary,
thyme,
basil,
marjoram,
lavender,
fennel seeds,
bay leaf

CONTAINS:

Milk, Eggs, Wheat

Serving: 320g - 11oz

- SAVORY -

POTATO, SPINACH & CHEESE TART



A French wheat sourdough crust, layered slices of seasoned & grilled potatoes, baby spinach, Swiss cheese, toasted pine nuts



INGREDIENTS:

eggs,
heavy crème (milk),
potatoes,
baby spinach,
Swiss cheese (milk),
pine nuts (tree nuts),
olive oil,
flour (wheat),
sea salt;

herbes de Provence:

rosemary,
thyme,
basil,
marjoram,
lavender,
fennel seeds,
bay leaf

CONTAINS:

Milk, Eggs, Tree Nuts, Wheat

Serving: 320g - 11oz

- SAVORY -

SWEET POTATO & LEEK TART



Vegan puff pastry (short crust), layers of sweet potatoes, leeks & carrots, parsley & USA garlic persillade, vegan cashew butter

**INGREDIENTS:**

sweet potatoes,
leeks,
carrots,
parsley,
USA garlic,
olive oil,
coconut oil,
French mustard,
pepper,
sea salt; and

vegan cashew butter:

cultured cashew milk
(cashews, cultures, filtered water)
[tree nuts],
sunflower oil,
coconut oil,
sunflower lecithin,
sea salt

VEGAN
EGG-FREE

CONTAINS:
Tree Nuts, Wheat

Serving: 320g - 11oz



- SAVORY -

VEGAN GRATIN



A colourful delight.. Vegan puff pastry (short crust), layers of sweet potatoes, leeks & carrots, parsley & USA garlic persillade, vegan cashew butter

**INGREDIENTS:**

sweet potatoes,
leeks,
carrots,
parsley,
USA garlic,
olive oil,
coconut oil,
French mustard,
pepper,
sea salt; and

vegan cashew butter:

cultured cashew milk
(cashews, cultures, filtered water)
[tree nuts],
sunflower oil,
coconut oil,
sunflower lecithin,
sea salt

VEGAN**EGG-FREE****CONTAINS:****Tree Nuts, Wheat**

Serving: 320g - 11oz

- SAVORY -

SEASONAL TARTE "DU JOUR "



TBA

c

INGREDIENTS:

Ingredients: TBA

CONTAINS:

**Milk, Eggs, Tree Nuts, Wheat
(...May Contain...)**

- SAVORY -

BEEF LASAGNA



Our Beef Lasagna is layered with seasoned, premium ground beef & ground turkey, Gruyère cheese, grilled eggplant, zucchini, onion, (nut-free) basil-Parmesan pesto, classic French béchamel, gluten-free pasta

INGREDIENTS:
ground beef,
ground turkey,
eggplant,
zucchini,
USA garlic,
quinoa,
basil,
Parmesan (milk),
olive oil,
pepper,
sea salt; and

c

herbes de Provence:
rosemary,
thyme,
basil,
marjoram,
lavender,
fennel seeds,
bay leaf

béchamel:
heavy crème (milk), butter (milk),
onions, Gruyère cheese (milk), flo
(wheat); and

gluten-free pasta:
corn flour, rice flour
(produced on a gluten-free line)

CONTAINS:
Milk

Serving: 320g - 11oz

- SAVORY -

VEGAN & GLUTEN FREE LASAGNE



Our Vegan & Gluten Free Lasagna is layered with slices of grilled eggplant, shiitake mushrooms & Parisian button mushrooms, zucchini, vegan cashew cheese, (nut-free) vegan basil pesto, gluten-free

**INGREDIENTS:**

eggplant,
shiitake mushrooms,
button mushrooms,
zucchini,
quinoa,
basil,
olive oil,
USA garlic,
pepper,
sea salt; and

vegan cashew cheese: cashews (tree nuts), coconut oil, sunflower oil, natural flavors (vegan sources), sea salt tapioca starch, cultures, filtered water, potato starch, potato proteins, chickpea protein, annatto and turmeric extracts, powdered cellulose (to prevent caking); and

gluten-free pasta: corn flour, rice flour
(produced on a gluten-free line)

GLUTEN FREE**CONTAINS:****Tree Nuts**

Serving: 340g - 12oz

- SAVORY -

"GRATIN DAUPHINOIS:



A classic (gluten-free) potato gratin dish from the Région Dauphinoise, in the south-eastern French Alps, made with potatoes, heavy crème, Emmental cheese, local GLAUM eggs, onions, USA garlic



INGREDIENTS:

potatoes,
heavy crème (milk),
milk,
Emmental cheese (milk),
eggs,
onions,
USA garlic,
pepper,
sea salt

GLUTEN FREE

CONTAINS:

Milk, Eggs

Serving: 500g - 16oz

- SAVORY -

FRENCH PIZZA: TOMATO ZUCCHINI PROVENÇAL



A classic Provençal pizza crust made with olive oil, layered with tomatoes, zucchini, Havarti, Gruyère & Provolone, (nut-free) basil-Parmesan pesto, herbes de Provence



INGREDIENTS:

tomato,
zucchini,
turmeric,
Havarti cheese (milk),
Gruyère cheese (milk),
Provolone cheese (milk),
Parmesan cheese (milk),
quinoa,
basil,
USA garlic,
wheat flour (wheat),
olive oil,
salt,
pepper; and

herbes de Provence:

rosemary,
thyme,
basil,
marjoram,
lavender,
fennel seeds,
bay leaf

CONTAINS:

Milk, Wheat

Serving: 320g - 11oz



- SAVORY -

VEGAN FRENCH PIZZA: TOMATO ZUCCHINI PROVENÇAL



Vegan Provençal pizza crust made with olive oil, layered with tomato & zucchini, vegan cashew cheese, house-made black olive tapenade, herbes de Provence.

INGREDIENTS:

tomato,
zucchini,
black olive,
Dijon mustard,
basil,
dill pickles,
capers,
USA garlic,
olive oil,
turmeric,
pepper,
sea salt; and

herbes de Provence:

rosemary,
thyme,
basil,
marjoram,
lavender,
fennel seeds,
bay leaf

vegan cashew cheese:

cashews (tree nuts),
coconut oil, sunflower
oil, natural flavors
(vegan sources), sea
salt tapioca starch,
cultures, filtered
water, potato starch,
potato proteins,
chickpea protein,
annatto and turmeric
extracts, powdered
cellulose (to prevent
caking); and

vegan olive oil pizza crust:

olive oil, flour
(wheat), source-
spring water,

VEGAN**CONTAINS:****Tree Nuts, Wheat**

Serving: 320g - 11oz

- PRE-ORDER ENTREES -

BEEF LASAGNA



Our Beef Lasagna is layered with seasoned, premium ground beef & ground turkey, Gruyère cheese, grilled eggplant, zucchini, onion, (nut-free) basil-Parmesan pesto, classic French béchamel, gluten-free pasta

INGREDIENTS:

ground beef,
eggplant,
zucchini,
USA garlic,
quinoa,
basil,
Parmesan (milk),
olive oil,
pepper,
sea salt; and

herbes de Provence: rosemary, thyme,
basil, savory, marjoram, lavender,
fennel seeds, bay leaf; and

CONTAINS:

Milk

Serving: 320g - 11oz

- PRE-ORDER ENTREES -

BOEUF BOURGUIGNON



- PRE-ORDER ENTREES -

VEGAN FRENCH LASAGNE



Our Gluten-Free & Vegan Lasagna is layered with slices of grilled eggplant, shiitake mushrooms & Parisian button mushrooms, zucchini, vegan cashew cheese, (nut-free) vegan basil pesto, gluten-free pasta

INGREDIENTS:

eggplant,
shiitake mushrooms,
button mushrooms,
zucchini,
quinoa,
basil,
olive oil,
USA garlic,
pepper,
sea salt; and

vegan cashew cheese: cashews (tree nuts), coconut oil, sunflower oil, natural flavors (vegan sources), sea salt tapioca starch, cultures, filtered water, potato starch, potato proteins, chickpea protein, annatto and turmeric extracts, powdered cellulose (to prevent caking); and

gluten-free pasta: corn flour, rice flour, (produced on a gluten-free line)

GLUTEN FREE

CONTAINS:

Tree Nuts

Serving: 340g - 12oz

- PRE-ORDER ENTREES -

"COQ AU VIN"



PRE-ORDER: Our Coq au Vin entrée (Chicken & Red Wine) (GF) - made with local, premium choice, bone-in chicken, braised in house Burgundy wine sauce with vegetables & herbs, served with green beans & carrots, gratin dauphinois

INGREDIENTS:

free-range chicken,
red wine sauce,
potatoes,
heavy crème (milk),
milk,
Emmental cheese (milk),
butter (milk),
bacon,
green beans,
carrots,
shiitake mushrooms,
button mushrooms,
onion,
USA garlic,
pepper,
sea salt; and

herbes de Provence:

rosemary,
thyme,
basil,
savory,
marjoram,
lavender,
fennel seeds,
bay leaf

GLUTEN FREE**CONTAINS:****Milk**