

# BAKERY MENU

## Celebration Cakes for all Occasions in all Cake Sizes

Mitzvahs • Christening • Communion • Graduation • Bridal & Baby Showers  
Birthday • Anniversary • Children's Birthday • Holiday Themes • Logo

Round Cake Sizes (7", 8", 9", 10", 12")

Rectangular Sheet Cake Sizes (Quarter, Third, Half, Two-Third, Three Quarter, Full)

Our standard size 7" Cake (serves 8) 27.95 | Most cakes listed below can be made to order with 48 hours advance notice.

GF = Gluten Free

- Chocolate Almond Ganache Torte** | GF Layers of Almond Cake, Chocolate Hazelnut Fudge, Milk Chocolate Ganache  
**Chocolate Apricot Sacher** | Chocolate Sacher Cake with Apricot Mousse and Dark Chocolate Ganache  
**Cappuccino Classic** | Vanilla Cake with layers of Coffee Mousse topped with Dark Chocolate Ganache  
**Carrot Cake** | with Raisins layered with Cream Cheese Icing and covered in Cream Cheese Icing  
**Charlotte au Chocolat** | Chocolate Cake with layers of Dark Chocolate Mousse surrounded by Lady Fingers and topped with Chocolate Curls  
**Cheesecake** | Cream Cheese with Lemon Essence and Vanilla on Graham Cracker Crust  
**Chocolate Praline** | Dark Chocolate Mousse paired with Hazelnut Mousse and layers of Chocolate Cake  
**Chocolate Wave** | Chocolate Cake with layers of White Chocolate Mousse & Dark Chocolate Mousse & Maraschino Cherries surrounded by Almond Cake  
**Dacquoise** | GF Light and Crunchy Almond Meringue layered with Fresh Whipped Cream and Dark Chocolate Mousse, covered in toasted Almonds  
**Délice** | GF Light and Crunchy Almond Meringue layered with Chocolate Mousse and Caramel Buttercream  
**Duet** | Vanilla Cake layered with Dark Chocolate Mousse covered in White Chocolate Ganache with a Dark Chocolate Ganache Drizzle  
**Elysée** | GF Dark Chocolate Espresso Fudge Torte  
**Feuillantine** | Chocolate Cake with Dark Chocolate Mousse, Hazelnut Buttercream, Chocolate Ganache with a Hazelnut Wafer Crunch  
**Grenoblois** | Rich Brownie Cake with Caramel Buttercream, Caramel Mousse, Caramelized Walnuts covered in Milk Chocolate Ganache  
**Hazelnut Pear Succès** | Almond Meringue Cake with layers of Hazelnut Mousse and Poached Pears topped with sliced Almonds  
**Lemon Delight** | Lemon Mousse layered with Vanilla Cake, topped with Meringue Icing  
**Mousse au Chocolat Noir** | Decadent Chocolate Cake with layers of Dark Chocolate Mousse covered in Chocolate Ganache  
**Napoleon** | Light, thin layers of Puff Pastry with French Vanilla Custard Filling  
**Opéra** | Layers of coffee soaked Almond Sponge Cake with Coffee Buttercream and Dark Chocolate Ganache  
**Pear Passion** | Vanilla Cake with delicate layers of Pear Mousse and Passion Fruit Mousse rolled in Apricot Jam  
**Raspberry Delight** | Vanilla Cake with layers of Light Raspberry Mousse, delicately coated with Raspberry Jam  
**Red Velvet** | Red Velvet Cake layered with Cream Cheese Icing and covered in Cream Cheese Icing  
**Strawberry Napoleon** | Layers of Puff Pastry, Fresh Whipped Cream and Fresh Strawberries  
**Sugar-Free and Egg-Free Strawberry Napoleon** | Layers of Puff Pastry, Fresh Whipped Cream, Fresh Strawberries  
**Strawberry Shortcake** | Vanilla Cake with layers of Fresh Whipped Cream and Fresh Strawberries, topped with Dark Chocolate-Dipped Strawberries  
**Tiramisu** | Mascarpone Mousse with layers of coffee soaked, light Brandy Vanilla Cake, surrounded by Almond Cake, coated in Cocoa Powder  
**Triple Chocolate** | GF Milk Chocolate, Dark Chocolate and White Chocolate Mousse with thin layers of Gluten-Free Chocolate Cake  
**Tropic** | Vanilla Cake layered with tropical Passion Fruit, Mango, Banana, Guava and Milk Chocolate Mousses  
**White Chocolate Mousse Cake** | Vanilla Cake with layers of White Chocolate Mousse & Raspberry Jam, topped with White Chocolate Curls

## SPECIALTY CAKES

72 hour advance notice required for these Specialty Cakes

- Saint Honoré** | Pâte à choux ring filled with French Vanilla Custard & Fresh Whipped Cream surrounded by Caramelized Cream Puffs 48.00  
**Paris Brest** | Pâte à choux ring filled with Hazelnut Mousse covered in toasted Almonds 48.00  
**Gâlette des Rois** | Epiphany Cake | Crispy Puff Pastry with Frangipane (Almond Cream) filling and Fève (small charm hidden inside) 32.95  
**Pumpkin Cheesecake** | Seasonal 27.95  
**Bûche de Noël** | Traditional Holiday Yule Log for Christmas and New Year's | Assortment of Flavors  
**Vacherin aux Fruits** | GF Meringue Shell coated with White Chocolate, topped with French Vanilla Custard and Fresh Fruits & Berries 23.95

## **TARTES** | 8" (Serves 6)

\*starred Tartes contain Almond

**Apple Tarte** 23.95

\***Fresh Fruit Tarte** | Strawberries, Kiwi, and Orange or other seasonal Fruits and Berries 23.95

\***Pear Tarte Bourdaloue** 23.95

\***Linzer Tarte** 23.95

**Lemon Meringue Tarte** 23.95

**Southern Style Pecan Pie** 23.95

**Caramel Pecan Tarte** 23.95

\***Cranberry Tarte with Crushed Almonds & Orange Marmalade** 23.95

\***Plum Tarte** 23.95

\***Peach Tarte** | Seasonal 23.95

**Key Lime Tarte** | Seasonal 23.95

**Chocolate Ganache Tarte** 23.95

**Pear or Apple Tarte Tatin** 34.95

**Old Fashioned Apple Pie** | Seasonal 24.95

**Pumpkin Pie** | Seasonal 26.95

**Pear Walnut Roquefort Cheese Savory Tarte** 34.95

## **PASTRIES**

Minimum order 10 per type or select assortment from our Bakery that day

**Petits Gâteaux** | individual pastry serving 5.95 each

Eclairs • Mille Feuille (Napoléon) • Duchesse • Dacquoise • Délice • Pavé • Mont Blanc • Petit Gateau Noir • Petit Gateau Blanc  
Grénoblois • Hazelnut Pear Succès • Cappuccino Classic • Opéra • Tiramisu • Feuillantine • Chocolate Wave • Elysée  
Chocolate Praline • Triple Chocolate • Carrot Cake • Raspberry Delight • Lemon Delight • Cheesecake  
White & Dark Chocolate Mousse Cups • Flan au Caramel

**Tartelettes** | individual tarte serving 5.95 each

Mixed Fruits & Berries • Apple • Pear Bourdaloue • Chocolate • Linzer • Lemon Meringue • Amandine • Pecan • Cranberry • Plum

## **FRENCH COOKIES** | 17.95 per pound

Minimum order 1 lb. of one type or Chef's Assortment | Cookies may be ordered on elegant disposable trays 2 lbs. tray or 3 lbs. tray

Sablé Hearts, Lemon Palais, Walnut Butter, Chocolate Butter, Raspberry Linzer, Caramel Pecan Biscuit, Scottish Shortbread,  
Lemon Ginger, Hazelnut Shortbread, Chocolate Chip, Oatmeal Raisin, Mexican Wedding Cakes,  
Biscotti, Palmiers, Langues de Chat, Madeleines, Lemon Squares, Rugelach, **Sugar-free** Sablé,  
Double Chocolate Walnut **GF**, Meringue Swirls **GF** 2.50ea | Meringue Kisses **GF** .45ea | Almond or Coconut Macaroons **GF**  
**GF and Sugar-free Cookies** | 19.95 per pound

## DESSERT BITES

Minimum order 1 dzn of one type or Chef's Assortment | Dessert Bites may be ordered on elegant disposable trays 2 dzn or 3 dzn

### **SIGNATURE FRENCH MINI PASTRIES** | 25.95 per dozen

Dark & White Chocolate Mousse Cups • Tiramisu • Chocolate Hazelnut  
Chocolate Wave • Lemon Delight • Carrot Cake • Petit Noir  
Cheese Cake • Cappuccino Classic • Raspberry Delight • Lemon Meringue Tartelette

### **MINI FRESH FRUIT TARTELETTES** | 25.95 per dozen

Mini Tartes filled with French Vanilla Custard and Fresh Strawberries, Kiwi, and Orange or other seasonal Fruits and Berries

### **BELGIAN CHOCOLATE DIPPED STRAWBERRIES** GF *Dark, Milk or White Chocolate* | 22.95 per dozen

### **FRENCH MACARONS** GF | 11.25 per dozen

Chocolate • Coffee • Hazelnut • Apricot • Raspberry • Lemon • Pistachio • Lime • Coconut • Walnut Caramel • Tiffany  
**Gift Boxes** | 4-pack 6-pack 12-pack 24-pack

### **BROWNIES** | and Mini Brownie Bites

Brownie 1.95 • Walnut Brownie 2.50 • Cappuccino Brownie 2.50 • **GF** Brownie 3.35  
*Mini* Brownie Bites 9.00 per dozen • *Mini* and **GF** Brownie Bites 12.00 per dozen

### **CUPCAKES** | and Mini Cupcake Bites

Vanilla & Chocolate | Vanilla or Chocolate Icing 2.95 • Red Velvet | Cream Cheese Icing 2.95 •  
*Mini* Cupcake Bites 22.00 per dozen

### **TEA CAKES** | 6.95 each

Banana Almond • Lemon Buttermilk • Carrot Raisin • Marble • Honey  
**Vegan and GF** Chocolate Coconut • Pumpkin Cardamom *seasonal*

## ARTISANAL FRENCH BREADS

**Baguette** 2.95 | **Batard** 2.95 | **Multigrain Batard** 3.75 | **Sourdough Boule** 3.25 | **Brioche Bread** 10.95

**Petits Pains** .75 | *Dinner Rolls* | **Crostini** 2.95/box

## VIENNOISERIE

**Croissant** 2.50 | **Chocolate** 2.95 | **Raspberry Cheese** 2.95 | **Almond** 3.75  
**Sugar Brioche** 2.95 | **Lemon Custard Brioche** 3.75  
**Cinnamon Raisin Bun** 3.25 | **Apple Turnover** 2.95 | **Muffins** | Blueberry, Corn, Bran 2.25

**Jean-Jacques' Café & Bakery OPEN EVERY DAY! 468 Bedford Road • Pleasantville 10570 914.747.8191**