

Jean-Jacques'

SIGNATURE CAKES & PASTRIES



10 INCH *Cakes*



Cappuccino Classic

MOIST VANILLA SPONGE CAKE PERFECTLY PAIRED WITH DIVINE CAPPUCCINO MOUSSE.
CA01



Carrot Cake

CARROT CAKE WITH RAISINS AND LAYERS OF SMOOTH CREAM CHEESE FROSTING.
CA06



Cheese Cake

LUSH AND SILKY CREAM CHEESE WITH ESSENCE OF LEMON AND A DELICATE TOUCH OF VANILLA.
CA02



Chocolate Paline

RICH CHOCOLATE MOUSSE AND HAZELNUT MOUSSE, IDYLIC TOGETHER, BETWEEN LAYERS OF MOIST CHOCOLATE CAKE.
CA07



Chocolate Wave

CHOCOLATE SPONGE CAKE LAYERED WITH WHITE CHOCOLATE MOUSSE AND SWEET MARASCHINO CHERRIES TUCKED INSIDE A LAYER OF DARK CHOCOLATE MOUSSE.
CA03



Dacquoise

THIN LAYERS OF ALMOND MERINGUE WITH CONTRASTING TEXTURES OF FRESH WHIPPED CREAM AND DARK CHOCOLATE MOUSSE, COVERED WITH CRUSHED TOASTED ALMONDS.
CA08



Chocolate Decadence

MOIST CHOCOLATE SPONGE CAKE WITH DECADENT DARK CHOCOLATE MOUSSE FINISHED WITH SMOOTH SATIN GANACHE.
CA04



Fruillantine

A HEAVENLY TEXTURE OF VERY FINE HAZELNUT CRUNCH TOPPED WITH LAYERS OF RICH DARK CHOCOLATE MOUSSE AND SILKY HAZELNUT BUTTERCREAM.
CA09



Lemon Delight

LIGHT AND REFRESHING LEMON MOUSSE LAYERED WITH LIGHT VANILLA SPONGE CAKE.
CA05



Mocha

LAYERS OF VELVETLY SMOOTH MOCHA BUTTERCREAM AND MOCHA SPONGE CAKE WRAPPED WITH CRUSHED TOASTED ALMONDS.
CA10

Cakes Continued



Epira

THIN, ELEGANT LAYERS OF ALMOND CAKE, DARK CHOCOLATE GANACHE AND SMOOTH COFFEE BUTTERCREAM.
CA11



Raspberry Delight

A DELECTABLE MOUSSE OF FRESH RASPBERRIES LAYERED WITH LIGHT VANILLA SPONGE CAKE.
CA13



Tiramisu

LIGHT AND DELICATE MASCARPONE MOUSSE, SWEET COFFEE SYRUP AND A HINT OF BRANDY LAYERED WITH WHITE SPONGE CAKE AND TOPPED WITH A DUSTING OF COCOA POWDER.
CA12



Trio au Chocolat

SUMPTUOUS TRIPLE LAYERS OF DELICIOUS WHITE, MILK AND DARK CHOCOLATE MOUSSE WITH A VERY THIN LAYER OF FLOURLESS CHOCOLATE CAKE.
CA14



White Chocolate Mousse

PURE WHITE CHOCOLATE MOUSSE TOGETHER WITH VANILLA SPONGE CAKE, ELEGANTLY CROWNED WITH WHITE CHOCOLATE CURLS.
CA15

2.5 - 4 INCH

Individual Pastries



Cappuccino Classic

DEVINE CAPPUCCINO MOUSSE COVERED WITH SMOOTH SATIN GANACHE ON A DELICIOUS BUTTER COOKIE.
IP01



Carrot Cake

CARROT CAKE WITH RAISINS AND LAYERS OF SMOOTH CREAM CHEESE FROSTING.
IP03



Cheese Cake

LUSH AND SILKY CREAM CHEESE WITH ESSENCE OF LEMON AND A DELICATE TOUCH OF VANILLA
IP02



Chocolate Praline

RICH CHOCOLATE MOUSSE AND HAZELNUT MOUSSE, IDYLIC TOGETHER, BETWEEN LAYERS OF MOIST CHOCOLATE CAKE.
IP04

Individual Pastries Continued



Chocolate Wave

CHOCOLATE SPONGE CAKE LAYERED WITH WHITE CHOCOLATE MOUSSE AND SWEET MARASCHINO CHERRIES TUCKED INSIDE A LAYER OF DARK CHOCOLATE MOUSSE.
IP05



Dacquoise

THIN LAYERS OF ALMOND MERINGUE WITH CONTRASTING TEXTURES OF FRESH WHIPPED CREAM AND DARK CHOCOLATE MOUSSE, COVERED WITH CRUSHED TOASTED ALMONDS.
IP10



Chocolate Decadence

MOIST CHOCOLATE SPONGE CAKE WITH DECADENT DARK CHOCOLATE MOUSSE FINISHED WITH A SMOOTH SATIN GANACHE.
IP06



Feuillantine

A HEAVENLY TEXTURE OF VERY FINE HAZELNUT CRUNCH TOPPED WITH LAYERS OF RICH DARK CHOCOLATE MOUSSE AND SILKY HAZELNUT BUTTERCREAM.
IP11



Mocha

LAYERS OF VELVETY SMOOTH MOCHA BUTTERCREAM AND MOCHA SPONGE CAKE WRAPPED WITH CRUSHED TOASTED ALMONDS.
IP07



Mt. Blanc

DELICIOUS BUTTER COOKIE TOPPED WITH A DOME OF FLUFFY WHITE CHOCOLATE MOUSSE DRAPED IN DARK CHOCOLATE GANACHE.
IP12



Opéra

THIN, ELEGANT LAYERS OF ALMOND CAKE, DARK CHOCOLATE GANACHE AND SMOOTH COFFEE BUTTERCREAM.
IP08



Paris

DELICIOUS BUTTER COOKIE TOPPED WITH A DOME OF DENSE DARK CHOCOLATE MOUSSE DUSTED WITH COCOA AND CROWNED WITH GANACHE.
IP13



Raspberry Delight

A DELECTABLE MOUSSE OF FRESH RASPBERRIES LAYERED WITH LIGHT VANILLA SPONGE CAKE.
IP09



Tiramisu

LIGHT AND DELICATE MASCARPONE MOUSSE, SWEET COFFEE SYRUP AND A HINT OF BRANDY LAYERED WITH WHITE SPONGE CAKE AND TOPPED WITH A DUSTING OF COCOA POWDER.
IP14



Trio au Chocolat

SUMPTUOUS TRIPLE LAYERS OF DELICIOUS WHITE, MILK AND DARK CHOCOLATE MOUSSE WITH A VERY THIN LAYER OF FLOURLESS CHOCOLATE CAKE.
IP15

10 INCH *Tarts*



French Apple

FRESH BAKED SLICED APPLES COVER A PURE BUTTER CRUST FILLED WITH DELICATE ALMOND CREAM.
TA01



Caramel Pecan

CARAMEL AND ROASTED PECANS NESTLED TOGETHER IN A BUTTERY CRUST.
TA04



Chocolate

A RICH CHOCOLATE CRUST HOLDS DENSE DECADENT DARK CHOCOLATE GANACHE, SURE TO DELIGHT ANY CHOCOLATE LOVER.
TA02



Cranberry Almond

ALMOND CREAM SPRINKLED WITH FRESH PLUMP CRANBERRIES, CRUSHED ALMONDS AND ORANGE MARMALADE COMING TOGETHER FOR A TASTY SWEET AND TART SENSATION.
TA05



Lemon Meringue

REFRESHING AND ZESTY LEMON CUSTARD TOPPED WITH LIGHT AND AIRY MERINGUE IN A BUTTERY CRUST.
TA03



Linger

AUTHENTIC ALMOND CINNAMON SPICE CRUST PERFECTLY COMPLEMENTED WITH SWEET RASPBERRY JAM.
TA06



Pear Bourdaloue

DELICATE FRENCH ALMONDCREAM EMBRACES SLICED FRESHLY GLAZED PEARS IN A BUTTERY CRUST.
TA07

ASSORTMENT OF

Miniature French Pastries



AM01

4 INCH

Individual Tartelettes



French Apple

FRESH BAKED SLICED APPLES COVER A PURE BUTTER CRUST FILLED WITH DELICATE ALMOND CREAM.
TL01



Caramel Pecan

CARAMEL AND ROASTED PECANS NESTLED TOGETHER IN A BUTTERY CRUST.
TL04



Chocolate

A RICH CHOCOLATE CRUST CRADLES A DENSE DECADENT DARK CHOCOLATE GANACHE, SURE TO DELIGHT ANY CHOCOLATE LOVER.
TL02



Pear Bourdaloue

DELICATE FRENCH ALMOND CREAM EMBRACES SLICED FRESHLY GLAZED PEARS IN A BUTTERY CRUST.
TL05



Lemon Meringue

REFRESHING AND ZESTY LEMON CUSTARD TOPPED WITH LIGHT AND AIRY MERINGUE IN A BUTTERY CRUST.
TL03



Linger

AUTHENTIC ALMOND CINNAMON SPICE CRUST PERFECTLY COMPLEMENTED WITH SWEET RASPBERRY JAM.
TL06

Cookies



Scottish Shortbread

CRISPY SHORTBREAD MELTS IN YOUR MOUTH WITH PURE MAPLE BROWN SUGAR AND A SPLASH OF BUTTERSCOTCH.
KS01

Lemon Palais

DELICATE COOKIE LACED WITH LEMON ESSENCE.
KS02

Sabli Hearts

THE PUREST OF INGREDIENTS COME TOGETHER PERFECTLY TO CREATE A SWEET, BUTTERY HEART-SHAPED SENSATION. AVAILABLE IN THREE FLAVORS: CHOCOLATE, PINK SUGAR AND SIMPLY DELICIOUS BUTTER.
KS03

Linger

AUTHENTIC ALMOND SPICE COOKIE PERFECTLY COMPLEMENTED WITH SWEET RASPBERRY JAM.
KS04

Chocolate Butter

REPLETE WITH PURE RICH CHOCOLATE – IMPOSSIBLE TO STOP AT ONE!
KS05

Walnut Butter

FINELY GROUND WALNUTS ROLLED INSIDE A DENSE BUTTER COOKIE TO TEMPT YOUR PALATE.
KS06

Jean-Jacques CULINARY CREATIONS 

JENS GABRILLARGUES

468 BEDFORD ROAD
PLEASANTVILLE, NY 10570
CELL 917 647-8595
PHONE 914 747-8197
FAX 914 747-9295

JENS@JEAN-JACQUES.COM
WWW.JEAN-JACQUES.COM