

# *Cakes & Desserts*



# FULL CAKES



*Strawberry Sponge Cake*



*Black forest*



*Blueberry Cheesecake*



*Fraise Tajada*



*Triple Chocolate*

Available size: 8/12/15/20/25/30/35/40/50/100 portion





*Maracuja*



*Fudge Cake*



*Mikado*



*Acarigua*



*Choco Pistache*



*Rose Noir*



*Fruit Tart*



*Strawberry Tart*

Available size: 8/12/15/20/25/30/35/40/50/100 portion

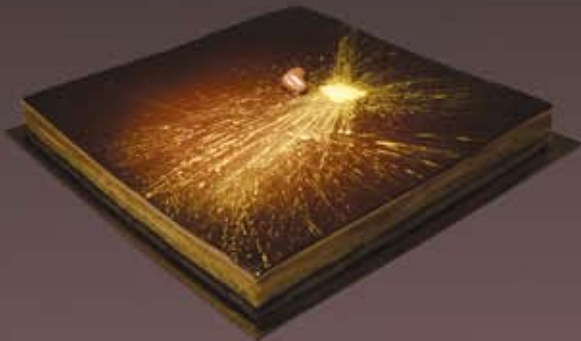




*Strawberry Cheesecake*



*Vanilla Tentation*



*Opera Cake*



*Mocha Cake*



*Tiramisu*



*Apple Pie*



*Apple Tart*



*Lemon Meringue Pie*

Available size: 8/12/15/20/25/30/35/40/50/100 portion





*Tarte Tatin*



*Caramel Cheesecake*



*Marble Cake*



*Mont Blanc*



*Macaronade*



*Craqueline*

Available size: 8/12/15/20/25/30/35/40/50/100 portion





*Baked Cheesecake*



*Apple Crumble*



*Carrot Cake*



*Plain Millefeuille*



*Chocolate Profiterole*

Available size: 8/12/15/20/25/30/35/40/50/100 portion



# MONNO PORTION



*Acarigua*

Pleasingly delicious chocolate mousse with a delicate flavor of orange with sacher biscuit & dark chocolate filled up feuillentine



*Pear Bordaleou*

A classic French pastry with almond cream, poached pear dipped in sugar syrup & ganache garnished with frozen blueberry



*Mocha Cake*

Moist vanilla sponge layered with luscious coffee butter cream & coffee caramel topped with chocolate coffee bean



*Opera Cake*

Wonderfully rich & creamy combination of layers of delicate almond biscuit, chocolate ganache, coffee butter cream covered in chocolate glaze garnished with coffee bean



*Tiramisu*

Heavenly Italian dessert made with mascarpone cheese cream & tender vanilla sponge filled with coffee syrup & cacao powder as garnish



*Marble Cake*

Delicious taste of marble sponge smothered in chocolate & vanilla cream glazed with marble



*Rose Noir*

An irresistible mix of dark chocolate, cacao butter, praline paste & almond dacquoise with chocolate glaze



*Triple Chocolate Mousse*

Layers of light & airy chocolate bavaroise-white, milk & dark chocolate on marble sponge garnished with creamy chocolate mousse



**FRENCH BAKERY**



### *Maracuja*

Soft milk chocolate mousse bavaroise with praline & apricot. Rich & decadent with velvety smooth texture mirrored with milk chocolate glaze



### *Mikado*

Soft chocolate mousse bavaroise with creme brulee. Rich & decadent with velvety smooth texture mirrored with dark chocolate glaze



### *Craqueline*

Beautifully moist marble sponge covered in milk chocolate filled with praline, nougatine, feuilletine, fresh cream & nutella



### *Black Forest*

Layers of chocolate sponge cake with creamy chocolate mousse, vanilla cream garnished with black cherries & chocolate shavings



### *Fraise Tagada*

Joconde biscuit with luscious cheese cream, strawberry jelly, pistachio paste, & tasty lemon biscuit garnished with cherries & strawberries



### *Choco Pistachio*

Finest chocolate mousse & pistachio bavaroise with hazelnut biscuit topped with hazelnut macaroon



### *Fudge Cake*

Fantastically fudgy made with deliciously indulgent dark chocolate layered on top of chocolate sponge mirrored with dark chocolate glaze



### *Brownies*

A fudgy & decadent chocolate brownie filled with hazelnut & pistachio



### *Alcazar*

An irresistible mix of dark chocolate & the finest of cream on chocolate sponge dusted with sugar powder & glazed with dark chocolate







### *Baked Cheesecake*

Pleasingly creamy cheesecake with biscuity base made with the finest cream cheese mixed with fresh cream



### *Capuccino Cheesecake*

Sinfully rich & velvety smooth cheesecake made with finest of cream cheese, fresh cream, biscuit base & glazed with cappuccino



### *Cookies Cheesecake*

Sinfully rich & velvety smooth cheesecake made with finest of cream cheese, fresh cream, biscuit base & glazed with cookies flavor



### *Marble Cheesecake*

Sinfully rich & velvety smooth cheesecake made with finest of cream cheese, fresh cream glazed with chocolate



### *Blueberry Cheesecake - Dome*

Sinfully rich & velvety smooth cheesecake made with finest of cream cheese, fresh cream, glazed with blueberry sauce & chocolate decoration on the side



### *Blueberry Cheesecake*

Sinfully rich & velvety smooth cheesecake made with finest of cream cheese, fresh cream, biscuit base & glazed with blueberry sauce



### *Caramel Cheesecake*

Sinfully rich & velvety smooth cheesecake made with finest of cream cheese, fresh cream, biscuit base & topped with caramel



### *Strawberry Cheesecake - Dome*

Sinfully rich & velvety smooth cheesecake made with finest of cream cheese, fresh cream glazed with strawberry sauce & chocolate decoration on the side



### *Strawberry Cheesecake*

Sinfully rich & velvety smooth cheesecake made with finest of cream cheese, fresh cream, biscuit base & glazed with strawberry sauce





### *Fruit Tart*

Sweet & tender crust filled with rich & creamy nappage custard cream topped with glistening fruit



### *Strawberry Tart*

Sweet & tender crust filled with rich & creamy nappage custard cream topped with glistening strawberries



### *Pecan Nut Tart*

Do you love pecan nuts? Served in a buttery crust filled with pecan nut & caramel



### *Apple Pie*

Perfect tasting apple pie with crispy tender crust filled with scrumptious fine diced apple & almond slices for decor



### *Dates Tarte Tatin*

Classic French dessert with delicious & golden caramelized apple & puff paste as base



### *Blueberry Tart*

Circles of blueberries sitting inside a golden brown tart filled with almond cream



### *Lemon Tart*

Sweet & tender crust filled with rich & creamy nappage custard cream topped with lemon slice dusted with powder sugar



### *Pineapple Tart*

Dacquoise base mouth watering pastry with fresh pineapple in the middle garnished with fresh berries



### *Chocolate Tart*

Dark & delicious -a thin,crisp pastry base with a velvety chocolate ganache with specks of gold powder set to a glossy finish





### *Choco Macaronade*

A smooth macaronade with chocolaty chocolate fondant for base garnished with chocolate macaroons



### *Choco Religieuse*

Blessedly dense & rich profiterole with rich chocolate cream finished off with sprayed chocolate



### *Chocolate Profiterole*

Little choux buns with custard cream sitting on top of biscuit breton drizzled with chocolate & praline on top



### *Strawberry Millefeuille*

Delicious layered dessert composed of buttery, flaky puff pastry & custard filling with slices of strawberries inside topped off with fresh strawberry



### *Plain Millefeuille*

Delicious layered dessert composed of buttery, flaky puff pastry & custard filling glazed with fondant



### *Chocolate Millefeuille*

Delicious layered dessert composed of buttery, flaky puff pastry & chocolate ganache in between



### *Choco Tart (New)*

Truly luxurious chocolate tart with biscuit breton, coco powder, chocolate mousse, choco chips in the middle & feuillentine finished off with chocolate glaze



### *Chocolate Fondant*

Pleasingly smooth & rich chocolate fudge filled with creamy dark chocolate cream



### *Mont Blanc*

A cake made with lavish amount of chestnut filled with cheese cream, vanilla sauce & meringue





### *Dates Eclair*

Delectable eclairs made of choux dough filled with tasty mousseline cream topped with date variegato



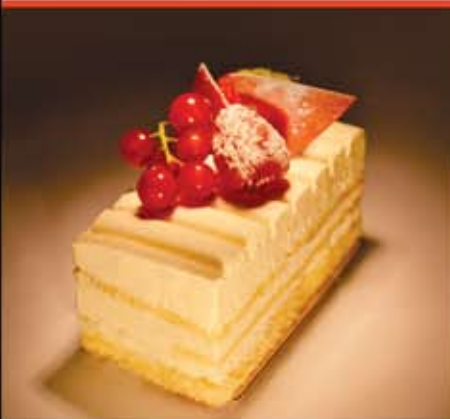
### *Chocolate Eclair*

Delectable eclairs made of choux dough filled with tasty chocolate custard cream glazed with chocolate, streaked with white & milk chocolate stripes



### *Coffee Eclair*

Delectable eclairs made of choux dough filled with tasty coffee cream glazed with coffee streaked with white & black stripes



### *Vanilla Tentation*

Feather light layers of mouth watering vanilla sponge & vanilla cream garnished with fresh raspberry



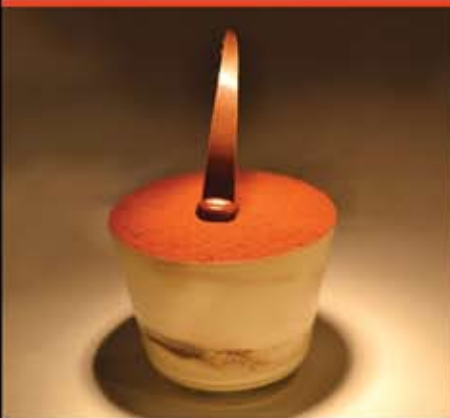
### *Lemon Meringue Pie*

Delicious combination of biscuit breton pie crust & lemon cream filling with soft meringue on top



### *Carrot Cake*

Moist & flavorful with grated carrots mixed with cinnamon, ginger powder layered & frosted with creamy cream cheese garnished with berries



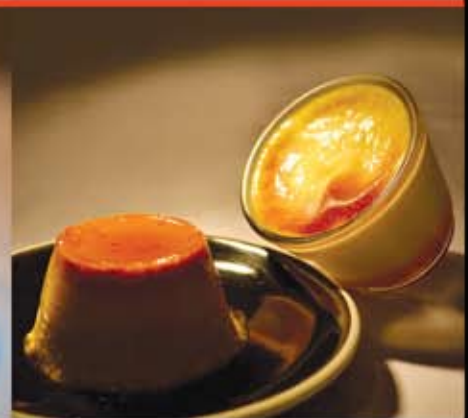
### *Tiramisu in a Cup*

Heavenly Italian dessert made with mascarpone cheese cream & tender vanilla sponge filled with cacao syrup & cacao powder as garnish



### *Creme Brulee*

Deliciously decadent mixed of scrumptious cream & milk with classic caramel for base



### *Creme Caramel*

Enormously popular & rich custard dessert mix of egg, cream, milk & vanilla with torched brown sugar on top





### *Date Cheesecake*

Sinfully rich & velvety smooth cheesecake made with finest of cream cheese, fresh cream, biscuit base & glazed with dates



### *Dates Cake*

Fresh, moist & golden fruit cake with dates pieces & almond paste



### *Baked Cheesecake*

A classic baked cheesecake made from the finest cream cheese, fresh cream, & biscuit breton for base garnished with fresh strawberries



### *Apple Crumble*

Fine diced apple on sugar dough mixed with butter & cream topped with caramel cream



### *Dates Macaroons*

Wonderfully crisp exterior & soft chewy texture filled with delightful chocolate mousse in the middle garnished with dates paste



### *Raspberry Macaroons*

Wonderfully crisp exterior & soft chewy texture with creamy butter cream & raspberry filling garnished with fresh berries



### *Mic Mac*

Feuillantine mix dark chocolate mousse on marble sponge with dark /white /milk chocolate glaze topping

Unit : Individual  
Packaging : Mono Portion

**MONO PORTION**

P.O. Box 74476, Dubai, U.A.E. Tel: +971 4 343 6444 Fax: +971 4 343 3305



*Lemon Cheesecake*



*Coffee Eclair*



*Triple Chocolate Mousse*



*Chocolate Eclair*



*Mocha Cake*



*Blueberry Cheesecake*



*Strawberry Cheesecake*



*Alcazar*



*Tiramisu*



*Vanilla Tentation*



MIGNIARDISE



**FRENCH BAKERY**

*Acarigua*



*Opera*



*Strawberry Tart*



*Fruit Tart*



*Lemon Tart*



*Chocolate Profiterole*



REGULAR  
MIGNIARDISE

Unit : Pcs.  
Packaging : 1 x 25 Tray  
1 x 50 Tray



**FRENCH BAKERY**

*Vanilla Panacotta*



*Chocolate Raspberry Macaroons*



*Coffee Panacotta*



*Red Chocolate Mousse*



*Pistachio Panacotta*



*Dark Chocolate Mousse*



*Florentine Chocolate Ganache*



*Mikado*



*Maracuja*



Unit : Pcs.  
Packaging : 1 x 25 Tray  
                  1 x 50 Tray

**SPECIAL  
MIGNIARDISE**



**FRENCH BAKERY**



*Chocolate Fondant*



*Mini Cannele*



*Almond Tea Cake*



*Blueberry Tea Cake*



*Coconut Tea Cake*



Unit : Pcs.  
Packaging : 1 x 25 Tray  
1 x 50 Tray

*Pineapple Tea Cake*



TEA CAKE  
MIGNIARDISE



Coffee



Raspberry



Lemon



Hazelnut



Pistachio



Coconut



Orange



Blueberry



Chocolate



# MACAROONS

*Delicate Parisian cookies filled with luscious rich mousseline. It's sweet & light baked to perfection. Perfect as edible gifts. Simply an elegant treat*

Vanilla



Macaroons : Assorted  
Unit : Kg  
Packaging : Kg / Box

Macaroons : Assorted Flavor  
Unit : Pcs  
Packaging : Pcs / Box



# COOKIES

SPECIAL

*Pistachio Pyramid*



*Almond with Hazelnut Cream*



*Almond & Raspberry*



*Florentine Dark Chocolate*



*Florentine Fruit*



*Florentine White Chocolate*



*Chocolate Madeline*



*Coffee Madeline*



*Pistachio Raspberry*



**FRENCH BAKERY**

*Honey Madeline*



*Dates Madeline*



*Almond Roche*



*Dates*



SPECIAL

SPECIAL COOKIES

Unit : Kg.

Packaging : Kg / Box



**FRENCH BAKERY**

*Almond*



*Coconut*



*Plain*



*Sable Vanille*



*Sable Chocolate*



REGULAR

*Hollandais*



*Diamond*



*Dates*



*Congolais*



*Amaretti*



# COOKIES



*Friendesis Pistachio*



*Friendesis Almond & Fruits*



*Chocolate Chips*



*Doubled Chocolate Chips*



*Ganache*



*Baton Marechaux Chocolate*



REGULAR COOKIES  
Unit : Kg.  
Packaging : Kg/ Box

REGULAR

*Oat Meal*



*Chocolate Chips Big*



Unit : Pcs.  
Packaging : Pcs/ Box



*Briwettes*



*Chebakia*



*Almond*



MOROCCAN  
COOKIES

*Baklawa*



*Coco Macaroons*



*Fakkas*



*Flower Ghoriba*



*Almond Ghoriba*



*Meswes*



*Kaab el Ghazal*



*Crème Fraiche*



*Hazelnut Biscotti*



*Mohansha*



*Hazelnut Praline*



*Poche Coco Cookies*



*Sweet Coconut*



Unit : Kg.  
Packaging : Kg. / Box



**FRENCH BAKERY**



*Banana Walnut*



*Cherry Pistache*



*Chocolate*



*Apple Cinnamon*



*Raisin Crumble*



*Plain Muffin*



*Date Muffin*



*Blueberry*



*Coffee Chocolate*



# MUFFINS



*Raspberry Almond*



*Blueberry Crumble*



*Almond*



*Regular Muffin*



*Medium Muffin*



*Mini Muffin*



Available Size	
Regular Muffins	130-150 gr.
Medium Muffins	80-90 gr.
Mini Muffins	40-50 gr.
Unit	Pcs.
Packaging	Pcs / Box



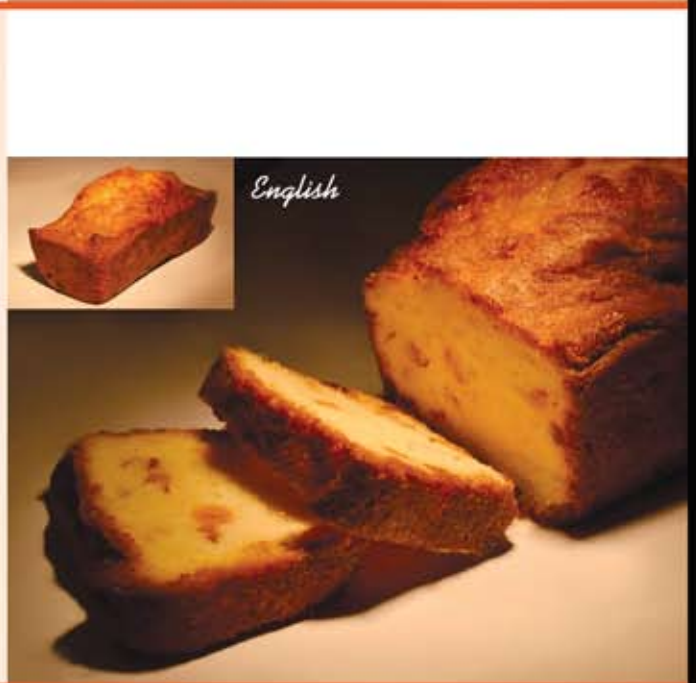


*Banana*



*Carrot*

# LOAF CAKE



*English*



*Lemon*



*Marble*

Unit : Loaf  
Packaging : Individual

