



NUMBER ONE
VIENNESE CAKE, CHERRY COMPOTE, WHITE AND MILK CHOCOLATE MOUSSE, APRICOT CRÈMEUX,
PISTACHIO CAKE, CHERRY CRÈMEUX RECOMMENDED WINE: ELYSIUM - BLACK MUSCAT, US



NIPPON MATCHA
MOSCOVITE GREEN TEA CAKE,
TEA CRÈMEUX,
MATCHA CONFITURE,
WHITE CHOCOLATE BAVAROIS
RECOMMENDED WINE: SAKE,
JAPAN



LEMON BUTTERFLY
MOSCOVITE CAKE, LEMON
COMPOSITION, MARZIPAN,
LEMON COULIS
RECOMMENDED WINE:
ESSENSIA - ORANGE
MUSCAT, US



PRÉSIDENT
DARK CHOCOLATE GANACHE,
CHOCOLATE MOSCOVITE CAKE,
ALMOND LIQUOR
RECOMMENDED WINE:
VINSANTO, ITALY



IVONÉE
MOSCOVITE CAKE, CREAM
CHOCOLATE, AIRY HAZELNUT
MERINGUE, COFFEE LIQUOR
AND COFFEE CREAM
RECOMMENDED WINE:
PELLEGRINO PANTELLERIA, ITALY



MAASAI
EXTRA DARK CHOCOLATE
MOUSSE, ORANGE MOUSSE,
EXTRA DARK CHOCOLATE
COULIS
RECOMMENDED WINE:
BANYULS, FRANCE



MONET
PISTACHIO, MOSCOVITE CAKE,
APRICOT CRÈMEUX,
NOUGAT DE MONTÉLIMAR
MOUSSE, BRETON VIENNESE CAKE
RECOMMENDED WINE:
SAUTERNES, FRANCE



JUDITH
FRESH CREAM CHEESE MOUSSE, MOSCOVITE
CAKE, RASPBERRIES, MERINGUE FLAMBÉE
RECOMMENDED WINE: DULCE TINTORALBA, SPAIN



VIENNESE CHERRY CAKE
FIRM VIENNESE CAKE, CHERRY FILLING, MERINGUE,
WHIPPED CREAM, CHOCOLATE CURLS
RECOMMENDED WINE: DULCE TINTORALBA, SPAIN



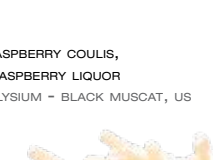
FRUITS DE PASSION
MOSCOVITE ALMOND CAKE, PASSION FRUIT
BAVAROIS, DARK CHOCOLATE MOUSSE,
MAIZE PUFFS IN GIANDUJA CHOCOLATE
RECOMMENDED WINE:
ESSENSIA - ORANGE MUSCAT, US



ANGEL
MOSCOVITE CAKE, RASPBERRY-CURRENT
CONFITURE, CRÈME AU BEURRE,
CHIPOLATA FILLING, IN ANY COLOUR
RECOMMENDED WINE: ESSENSIA -
ORANGE MUSCAT, US



SCHÜSS FRAMBOISE
FIRM VIENNESE CAKE, RASPBERRY COULIS,
RASPBERRY BAVAROIS, RASPBERRY LIQUOR
RECOMMENDED WINE: ELYSIUM - BLACK MUSCAT, US



CHAMPAGNE CAKE
MOUSSE OF REDUCED
CHAMPAGNE, WHITE CHOCOLATE,
MERINGUE STICKS
RECOMMENDED WINE:
CHAMPAGNE NECTAR IMPÉRIAL,
FRANCE



CHAMPAGNE CAKE
MOUSSE OF REDUCED
CHAMPAGNE, WHITE CHOCOLATE,
MERINGUE STICKS
RECOMMENDED WINE:
CHAMPAGNE NECTAR IMPÉRIAL,
FRANCE



CHAMPAGNE CAKE
MOUSSE OF REDUCED
CHAMPAGNE, WHITE CHOCOLATE,
MERINGUE STICKS
RECOMMENDED WINE:
CHAMPAGNE NECTAR IMPÉRIAL,
FRANCE





PROFITEROLE

CHOUX PASTRIES, CRÈME SUISSE FILLING,
MERINGUE, DARK CHOCOLATE GANACHE
RECOMMENDED WINE: SAUTERNES, FRANCE



CARIBBEAN

MOSCOVITE COCONUT CAKE,
EXOTIC FRUIT CRÈMEUX,
COCONUT BAVAROIS, DARK
CHOCOLATE MOUSSE
RECOMMENDED WINE:
LIQUEUR DE COCO, FRANCE



POMME TEIJLINGEN

GREEN APPLE BAVAROIS,
BLANCHED APPLE SLICES,
CINNAMON, FIRM ALMOND
VIENNESE CAKE
RECOMMENDED WINE:
CHAMPAGNE NECTAR IMPERIAL,
FRANCE



TROPIQUE

FIRM VIENNESE CAKE,
VANILLA CRÈME ANGLAISE,
PINEAPPLE, RASPBERRY
MOSCOVITE CAKE
RECOMMENDED WINE:
GEWÜRZTRAMINER, FRANCE



JAKARTA

RED FRUIT CRÈMEUX,
JAVA CARAMEL MOUSSE,
RICE PUFFS IN CHOCOLATE
RECOMMENDED WINE:
TOKAJI ASZÚ, HUNGARY

CHOCOLATE CERNEAUX

MOSCOVITE CHOCOLATE CAKE,
WALNUT CAKE, CHOCOLATE
MOUSSE, CHOCOLATE MERINGUE
RECOMMENDED WINE:
VINSANTO, ITALY

SANTOS

MOSCOVITE COFFEE CAKE,
COFFEE LIQUOR, MOCHA
CRÈME AU BEURRE, ALMOND
FIRM VIENNESE CAKE
RECOMMENDED WINE:
DE SETÚBAL, PORTUGAL



KING ARTHUR

MOSCOVITE ALMOND CAKE, RED FRUIT BAVAROIS,
DARK CHOCOLATE MOUSSE, RASPBERRY CONFITURE
RECOMMENDED WINE: DULCE TINTORALBA, SPAIN

PIERROT

MOSCOVITE ALMOND CAKE,
MACARON LIQUOR,
WHITE CHOCOLATE MOUSSE,
APRICOT CONFITURE
RECOMMENDED WINE:
SAUTERNES, FRANCE



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CHARLOTTE FRUITS ASSORTIS

BISCUIT DE SAVOIE, DELICATE PEAR MOUSSE, ASSORTMENT OF FRESH FRUITS
RECOMMENDED WINE: ELYSIUM - BLACK MUSCAT, US

PÂTISSIER - CHOCOLATIER - GLACIER

OUR CAKES SERVE ABOUT 8. PLEASE REFRIGERATE YOUR CAKE AS SOON AS POSSIBLE AFTER
PURCHASE. OUR CAKES ARE MOST ENJOYABLE IF YOU LEAVE THEM TO REST AT ROOM
TEMPERATURE FOR ABOUT 15 MINUTES BEFORE SERVING. CUT THE CAKE WITH A SHARP KNIFE
HELD IN WARM WATER FOR A MOMENT. NATURALLY OUR RECOMMENDED WINES ARE
NOT MANDATORY; OUR CAKES TASTE AS WONDERFUL SERVED WITH COFFEE AND TEA!

