

THE
FRENCH LETTUCE
Patisserie & Bakery

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RETAIL MENU 2021

All prices GST inclusive.

OUR EXCLUSIVE SIGNATURE CAKE

The Chocolate Lettuce: *Ideal for any occasion. Including coarsely chopped macadamias, hazelnuts, cashews, almonds and marmalade across 3 layers.*

Size	Cost	Minimum order time (must ask if needed earlier)	Serves x Dessert size portions
7"	\$60.00	7 days	8
8"	\$70.00	7 days	10
10"	\$90.00	7 days	16
11"x 11"	\$150.00	7 days	25
16" x 11"	\$200.00	7 days	40

SPECIAL OCCASION DESSERTS

Mille Feuille: *Our version of how the Vanilla Slice can be the perfect occasion dessert. Available in our Vanilla Slice filling & finished with flaked almonds.*

Chocolate Mirror: *Layers of chocolate sponge enhanced with syrup alternating with fresh cream and chocolate ganache. Finished with strawberries and chocolate ganache.*

Chocolate Charlotte: *Chocolate sponge layered with fresh strawberries and chocolate patisserie custard. Encompassed by a dark chocolate shards.*

Vanilla Charlotte: *Four tiers of vanilla sponge layered with fresh strawberries and vanilla patisserie custard. Surrounded by white chocolate shards.*

Lemon Chantilly: *Vanilla sponge enhanced with syrup layered with a tangy lemon curd cream. Finished with toasted almond flakes, fresh strawberries and fresh cream.*

Chocolate Chantilly: *Four tiers of chocolate sponge enhanced with syrup, layered with fresh cream and sliced strawberries. Finished with cream, strawberries and chocolate shards (almond flakes optional for 7" - 10" cakes instead of shards)*

Vanilla Chantilly: *Four tiers of vanilla sponge enhanced with syrup, layered with fresh cream and sliced strawberries. Finished with cream, strawberries and chocolate shards (almond flakes optional for 7" - 10" cakes instead of shards)*

Black-forest Charlotte: *Layers of chocolate sponge filled with vanilla custard cream and the most important sour cherries. Collared with dark chocolate chards, fresh strawberries and chocolate curls.*

Size	Cost	Minimum order time (must ask if needed earlier)	Serves x Dessert size portions
7"	\$60.00	1 days	8
8"	\$70.00	1 days	10
10"	\$90.00	1 days	16
11"x 11"	\$150.00	1 days	25
16" x 11"	\$200.00	1 days	40

Please Note: Any Alterations that are to be made to the product will incur a 25% surcharge.

FLOURLESS CAKES

Orange and Almond: A moist, gluten free cake made with fresh oranges and ground almonds. Simply finished with an apricot glaze.

Flourless Chocolate: A rich softly textured dark chocolate cake. Finished with chocolate ganache and chocolate flakes.

Size	Cost	Minimum order time (must ask if needed earlier)	Serves x Dessert size portions
6"	\$35.00	2 days (if not in stock)	6
9"	\$60.00	2 days (if not in stock)	12
10"	\$90.00	7 days	16
11"x 11"	\$150.00	7 days	25
16" x 11"	\$200.00	7 days	40

DESSERT BAVAROIS

Larger sizes available upon request

Pear Symphony: A delicious dessert cake comprising layers of chocolate sponge, vanilla sponge, pear bavaois and chocolate bavaois. Flavoured with pear liqueur and decorated with sliced pears.

Size	Cost	Minimum order time (must ask if needed earlier)	Serves x Dessert size portions
8"	\$60.00	1 days (M – Th) 3 days (F-Su)	10
10"	\$90.00	4 days	16
11"x 11"	\$150.00	4 days	25
16" x 11"	\$200.00	4 days	40

Chocolate Mousse Cake: A light chocolate surprise – suitable for dessert or with coffee.

Size	Cost	Minimum order time (must ask if needed earlier)	Serves x Dessert size portions
8"	\$55.00	1 days (M – Th) 3 days (F-Su)	10
12"	\$95.00	4 days	18

OTHER FAVOURITES

Larger sizes available upon request

Sticky Date & Pear Pudding: Served warm with our caramel sauce, this classical dessert always proves popular on cold wintry evenings.

Size	Cost	Minimum order time (must ask if needed earlier)	Serves x Dessert size portions
6"	\$40.00	7 days (if not in stock)	6
9"	\$60.00	7 days (if not in stock)	12
11"	\$90.00	7 days (if not in stock)	16

Baked Cheesecake: Highly recommended! A traditionally made New York Cheesecake with our famous Cheesecake base is perfect for any gathering.

Size	Cost	Minimum order time (must ask if needed earlier)	Serves x Dessert size portions
8"	\$50.00	4 days	10
12"	\$95.00	7 days	18

Mixed Berry Cheesecake: A standout cake on the table! Our Traditional Baked Cheesecake with a glazed berry flan (Strawberry, Blueberry & Raspberry).

Size	Cost	Minimum order time (must ask if needed earlier)	Serves x Dessert size portions
8"	\$70.00	4 days	10
12"	\$125.00	7 days	18

Chocolate Roulade: A 25cm chocolate sponge filled and covered in chocolate ganache and decorated with strawberries – simple; but delicious.

Size	Cost	Minimum order time (must ask if needed earlier)	Serves x Dessert size portions
25cm	\$40.00	1 day	10
12"	\$90.00	4 days	18

Red Velvet: A Classic Red Velvet Mudcake finished with White Buttercream or Cream Cheese Icing. Finished Naked or Smooth Stucco Available.

Size	Cost	Minimum order time (must ask if needed earlier)	Serves x Dessert size portions
8"	\$110.00	7 days	15
10"	\$135.00	7 days	22

Naked Cake:

A Naked Mudcake for Any Occasion. Available in Dark Chocolate, Dark Chocolate & Raspberry, White Chocolate Mud, White Chocolate & Raspberry or White Chocolate & Lemon. All Tiers are round & come in a Standard 8cm Height – for higher designs, please call us.

One Tier:

Size	Cost	Minimum order time (must ask if needed earlier)	Serves
8"	\$135.00	7 days	15 for Dessert, 35 for Coffee
10"	\$185.00	7 days	20 for Dessert, 45 for Coffee

Two Tier:

Size	Cost	Minimum order time (must ask if needed earlier)	Serves
7", 9"	\$260.00	7 days	30 for Dessert, 65 for Coffee
8", 10"	\$320.00	7 days	40 for Dessert, 85 for Coffee

Extra Items for Decoration

Chocolate Plaque with personalized message: \$8.00

Flowers: \$50.00 per bunch.

Toffee Twists: \$25.00

Fruit: Seasonally Adjusted – Please Enquire for Availability.

Long Gold Candles: \$1.00 each.

TARTS AND FLANS

Lemon Tart:

Comprising a lightly baked fresh lemon custard. Excellent choice for a light dessert.

Size	Cost	Minimum order time (must ask if needed earlier)	Serves x Dessert size portions
8"	\$40.00	1 day (add meringue +\$15)	10
10"	\$65.00	2 days (add meringue +\$25)	16

Vanilla Bean Tart:

If you are fan of traditional Crème Brulee you will love our version. For an incredible taste sensation, team it up with our raspberry coulis.

Size	Cost	Minimum order time (must ask if needed earlier)	Serves x Dessert size portions
8"	\$40.00	1 day	10
10"	\$60.00	2 days	16

Passionfruit Tart:

A tangy passionfruit curd finished with a passionfruit glaze.

Size	Cost	Minimum order time (must ask if needed earlier)	Serves x Dessert size portions
8"	\$45.00	1 day	10
10"	\$65.00	2 days	16

Apple Crumble:

A shortbread base filled with either apple or apple & berry filling. Baked with a crumble topping.

Size	Cost	Minimum order time (must ask if needed earlier)	Serves x Dessert size portions
8"	\$40.00	1 day	10
10"	\$60.00	2 days	16

Lattice Tart:

A shortbread base filled with either apple or apple & berry filling. Baked with a lattice shortbread topping.

Size	Cost	Minimum order time (must ask if needed earlier)	Serves x Dessert size portions
8"	\$50.00	1 day	10
10"	\$70.00	2 days	16

Fresh Fruit Flan:

A shortbread base filled with our Vanilla Patisserie Custard & Finished in Strawberries with Blueberry & Raspberry.

Size	Cost	Minimum order time (must ask if needed earlier)	Serves x Dessert size portions
7"	\$45.00	1 day	7
10"	\$80.00	2 days	16

Almond Frangipane Tart:

Your choice of fruit baked in an almond cream, finished with Apricot jam & Seasonal Fruits.

Size	Cost	Minimum order time (must ask if needed earlier)	Serves x Dessert size portions
8"	\$55.00	1 day	10
10"	\$75.00	2 days	16

CROQUEMBOUCHE

A patisseries vision and performance should be based on the quality of their Croquembouche alone. The variety of fillings and finishes for our Croquembouche are as follows:

Finishes: Dark Chocolate, White Chocolate & Toffee (Spun Toffee Finish available)

Patisserie Custard Flavours: Vanilla, Chocolate, Grand Marnier & Coffee.

Sizing Detail – Approximately slightly larger than a golf ball: \$5.80 per portion

Portions/Height (Approximate.)
21/21cm
28/28cm
36/36cm
45/45cm
55/55cm
66/66cm
78/78cm
91/91cm

INDIVIDUAL TARTS AND CAKES

<i>Lemon Tart</i>	<i>80mm</i>	<i>\$6.00</i>	<i>Orange/Chocolate Flourless</i>	<i>\$6.00</i>
<i>Fresh Fruit Tart</i>	<i>80mm</i>	<i>\$7.00</i>	<i>Sticky Date</i>	<i>\$6.00</i>
<i>Lemon Meringue Tart</i>	<i>80mm</i>	<i>\$7.00</i>	<i>Baked Cheesecake</i>	<i>\$6.50</i>
<i>Strawberry Tart</i>	<i>80mm</i>	<i>\$7.00</i>	<i>Vanilla Slice</i>	<i>\$7.00</i>
<i>Passionfruit Tart</i>	<i>80mm</i>	<i>\$7.00</i>	<i>Cannoli</i>	<i>\$4.50</i>
<i>Frangipane Tart</i>	<i>80mm</i>	<i>\$6.00</i>	<i>Macarons</i>	<i>\$3.00</i>
<i>Blueberry Tart</i>	<i>80mm</i>	<i>\$7.00</i>		
<i>Raspberry Tart</i>	<i>80mm</i>	<i>\$7.00</i>		
<i>Chocolate Tart</i>	<i>80mm</i>	<i>\$6.00</i>		
<i>Petit Forte Tart</i>	<i>40mm</i>	<i>\$3.80</i>		
<i>Caramel Sauce & Raspberry Coulis (Sauces)</i>		<i>\$6.50</i>		

INDIVIDUAL PASTRIES & BAKED GOODS

<i>Croissant</i>	<i>\$4.50</i>	<i>Fresh Filled Donuts - Large</i>	<i>\$4.00</i>
<i>Almond Croissant</i>	<i>\$5.50</i>	<i>Fresh Filled Donuts - Small</i>	<i>\$3.00</i>
<i>Cinnamon Donut</i>	<i>\$4.00</i>	<i>Vanilla or Nutella Cartocci</i>	<i>\$4.50</i>
<i>Pain au Chocolat</i>	<i>\$5.50</i>	<i>Cruffin</i>	<i>\$5.00</i>
<i>Biscuit Packets</i>	<i>\$8.50</i>	<i>Brownie</i>	<i>\$12.50</i>
<i>Fresh Fruit Danish</i>	<i>\$6.00</i>		
<i>Escargot</i>	<i>\$6.00</i>		

INDIVIDUAL SAVOURY PRODUCTS

<i>Fresh Filled Sandwiches, Baguettes & Panini</i>	<i>\$8.50</i>
<i>Beef & Burgundy Pie</i>	<i>\$6.50</i>
<i>Chicken & Mushroom Pie</i>	<i>\$6.50</i>
<i>Sausage Rolls (Original, Spinach & Pork/Fennel)</i>	<i>\$5.50</i>
<i>Quiches</i>	<i>\$7.00</i>
<i>Lorraine, Cheese & Spinach, Tomato & Fetta & Roast Vegetable</i>	