

# SWEET CHOUX

According to some cookbooks, Catherine de Medici's head chef Pantarelli or a chef named Pantanelli invented the dough in 1540. Over time, the recipe for the dough evolved and the name used to make popelin changed to pate a popelin, after Pantanelli's successor Poperini. A small cake said to resemble the shape of a woman's breast. Popelin was a common aristocratic dessert in the 16th century, flavoured with cheese and citrus fruits. These were made from a dough that was dried over a fire to evaporate the moisture, called pâté à chaux (literally meaning "hot pastry"). The name pâté à choux is thought to derive from this. The recipe was later modified in the 18<sup>th</sup> century by the royal pastry chef Jean Avise and Antoine Carème, who worked at the court of Marie Antoinette, and has become one of the most commonly used recipes. now for profiteroles.



Vanilla cream choux <b>G L V</b> .....	80
Chocolate cream choux <b>G L V</b> .....	80
Chantilly strawberry cream choux <b>G L V</b> .....	80
Hazelnut cream Paris-Brest <b>G L N V</b> .....	170
Pistachio cream éclair <b>G L N V</b> .....	150
Chocolate cream éclair <b>G L N V</b> .....	150
Strawberry choux au craquelin <b>G L V</b> .....	230
Chocolate choux au craquelin <b>G L N V</b> .....	230
Raspberry choux au craquelin <b>G L V</b> .....	230
Salted caramel choux au craquelin <b>G L V</b> .....	230

**G** Contains Gluten   **L** Contains Lactose   **S** Contains Seafood, Crustacean or Molluscs   **P** Contains Pork   **N** Contains Nuts   **V** Vegetarian

# SAVOURY CHOUX



Éclair, smoked salmon, cream cheese, avocado, confit tomatoes <b>G L S</b> .....	220
Éclair, avocado, prawns, Marie Rose sauce <b>G L S</b> .....	195
Éclair, roasted chicken, baby cos lettuce and Caesar dressing <b>G L S</b> .....	160
Éclair, ham & mozzarella, confit tomatoes <b>G L P</b> .....	180

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