

HAND CRAFTED CROISSANTS & DANISHES

CROISSANT:

A Croissant is a buttery, flaky, viennoiserie pastry named for its well-known crescent shape. Croissants and other viennoiserie are made of a layered yeast-leavened dough. The dough is layered with butter, rolled and folded several times in succession, then rolled into a sheet, in a technique called laminating.



Butter croissant G L V	120
Almond croissant G L N V	150
Chocolate croissant G L N V	135
Cube nutella croissant G L N V	140
Blueberry muffin G L V	95
Chocolate muffin G L V	95
Apricot doughnut G L V	120
Fruit danish G L V	120
Cruffin G L V	150
Apricot cornetto G L V	130
Cream cornetto G L V	125
Japanese sausage roll G L P	135
Béchamel Ham and cheese G L P	130

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