

DESSERT

Menu



La Parisienne Desserts

Mango Entremets \$10.00

Graham Cracker, Mango Mousse, Pecan Praline

Lemon Tart \$10.00

Italian Meringue, Creamy Lemon Filling

Fruit Tart \$10.00

Pastry Cream, Fresh Berries

Cappuccino Entremets \$10.00

Cappuccino Ganache, Coffee Gelee, Black Sesame Tuile

Infinity Pistachio \$10.00

Pistachio Sponge, Cremeux Pistachio, Pistachio Ganache

Rocher Praline \$10.00

Hazelnut Praline Mousse, Praline Crunch, Hazelnut Dacquoise

Crème Brûlée \$10.00

Rich Custard base, Hardened Caramelized Sugar

Triple Chocolate Mousse \$11.00

White, Milk, and Dark Chocolate Mousse (Sable Chocolate)

Tiramisu \$10.00

Vanilla Mascarpone, Coffee Bean Praline

Napoleon \$10.00

Layers Of Caramelized Puff Pastry, Light Vanilla Cream

(Available Saturday & Sunday Brunch)

Butter Croissant \$4.50 • Pain Au Chocolat \$4.50 • Nutella Delight \$4.50

Crepes:

Normande Crepe \$12.00 Caramelized Apples, Flambéed, Calvados
Banana Foster Crepe \$12.00 Cinnamon, Vanilla, Caramelized Bananas
Triple Dose Crepe \$12.00 Nutella Chocolate, Vanilla, Coffee

*Our pastries are made fresh daily in-house.
Please check with a staff member for availability of our desserts.
All crepes are made to order.*



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