



Pâtisserie collection
Autumn & Winter 2005

Bagatelle Boutique
 Tel. 020 7581 15 51



Chataigneraie au Chivas

Biscuit soaked in Chivas, chestnut mousse, candied chestnuts and sponge finger Biscuit.



Montélimar

Alcohol free

A Refreshing soft nougat mousse with candied diced fruits and dried fruits, Surrounded with a pistachio biscuit..



Duc de Praslin

Alcohol free

Praline mousse on a crunchy feuilletine base, with a vanilla crème brulée inside, decorated with coffee macaroons



Le Goa

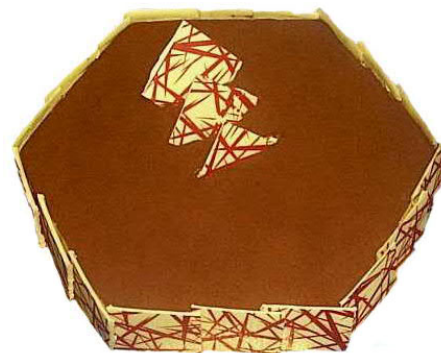
Alcohol free

Mango Mousse with An Apricot Mousse Heart and Raspberry Coulis, Surrounded by an Almond Biscuit with Poppy Seed.



Valencia

Orange Mousse with diced candied orange, topped with thin orange slices punched in Armagnac syrup.



Tiramisu

Alcohol free

Traditional Italian dessert, made with mascarpone cheese, coffee Syrup and chocolate Cocoa Powder.



Tarte Créole

Sweet Pastry Base filled with a smooth Banana Mousse flavoured with rum, topped with a Bitter Chocolate Mousse.



Plaisir Chocolat

Alcohol free

Three Mouthwatering Layers of Chocolate Mousses, on a Flour Free Chocolate Biscuit.

A wide selection of tarts is also available. Please ask for advice.

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