

Pastry selection



a signature of taste

The Bagatelle Concept Ltd
704-711, Tudor Estate - Abbey Road
London NW10 7UW
Tel: 020 453 8025
Fax: 020 453 8026

BAGATELLE PATISSERIE SPRING & SUMMER COLLECTION

GRAND CLASSIQUE			
Code	Items	Size	Designation
Napoléon Millefeuille * Alcohol free			
32035	10 portions	275 x 175	<i>Extra light caramelized puff pastry, light vanilla pastry cream and white fondant on top.</i>
32036	6 portions	180 x 180	
33012	Individual ^(M)	90 x 40	
32037	From 12 to 40 portions	Sizes on request	
Succés * Alcohol free			
32046	8 to 10 portions	Ø 200	<i>Layers of almond meringue filled with "nougatine" cream topped with icing sugar.</i>
32047	4 to 6 portions	Ø 140	
33013	Individual	Ø 60	
Caramelized Millefeuille * Alcohol free			
32065	10 portions	275 x 175	<i>Extra light caramelized puff pastry, light vanilla pastry cream.</i>
32066	6 portions	180 x 180	
33015	Individual ^(M)	90 x 40	
32064	From 12 to 40 portions	Sizes on request	
Truffe Hazelnut			
32206	8 to 10 portions	Ø 200	<i>Layers of hazelnut chocolate biscuit soaked in rum punch filled with chocolate "truffle" mousse.</i>
32207	4 to 6 portions	Ø 140	
33039	Individual	Ø 65	

CHOCOLATE SELECTION			
Fontainebleau * Alcohol free			
32466	8 to 10 portions	Ø 200	<i>Layers of almond meringues filled with chocolate mousse dressed in chocolate.</i>
32467	4 to 6 portions	Ø 140	
33067	Individual	Ø 55	
S	Le Yucatan (pyramidal shape) NEW	* Alcohol free	
32209	6 to 8 portions	120 x 120	<i>Dark Chocolate Mousse with a Mint Mousse Heart, on a "Flour Free" Chocolate Biscuit</i>
33018	Individual	55 x 55	
Etoile truffe			
32146	8 to 10 portions	Ø 200	<i>Chocolate sponge cake soaked in "old rum" filled with a light chocolate mousse.</i>
32147	4 to 6 portions	Ø 140	
33033	Individual	Ø 65	
32143	From 12 to 50 portions	Sizes on request	
Charlotte Vanille Chocolat * Alcohol free			
32156	8 to 10 portions	Ø 200	<i>Vanilla bavaroise and chocolate mousse surrounded by a border of biscuit cuillère decorated with chocolate shavings.</i>
32157	4 to 6 portions	Ø 140	
33034	Individual	Ø 65	
Opéra tradition * Alcohol free			
32175	10 portions	275 x 175	<i>Layers of almond biscuit soaked in coffee punch, filled with coffee butter cream and chocolate ganache, decorated with 24 ct gold leaf.</i>
32177	6 portions	180 x 180	
33036	Individual ^(M)	90 x 55	
32176	From 12 to 40 portions	Sizes on request	
Caramelized vanilla chocolate * Alcohol free			
32185	10 portions	220 x 175	<i>Vanilla bavaroise and bitter chocolate mousse topped with a caramelized almond biscuit.</i>
32187	6 portions	175 x 110	
33037	Individual	90 x 40	
32186	From 12 to 50 portions	Sizes on request	
Délice bitter * Alcohol free			
32195	10 portions	220 x 175	<i>Layers of light chocolate biscuit filled with bitter chocolate mousse decorated with chocolate skirting and finished with a 22 ct white gold leaf.</i>
32197	6 portions	190 x 190 x 190	
33038	Individual	70 x 70 x 70	
32196	From 12 to 50 portions	Sizes on request	
Chocolate & Orange * Alcohol free			
32556	8 to 10 portions	Ø 200	<i>Orange "crème brûlée" & chocolate chantilly mousse on a light chocolate biscuit.</i>
32557	4 to 6 portions	Ø 140	
33044	Individual	Ø 65	

FRUIT & BAVAROIS SELECTION

Belle Ile Framboise				
32536	○	8 to 10 portions	Ø 200	<i>Fromage blanc mousse on a biscuit cake soaked in Kirsh punch, decorated with chantilly cream and raspberries. ** To be consumed on day of purchase **</i>
32537	○	4 to 6 portions	Ø 140	
33068	○	Individual	<i>Drop shape</i>	
Cheese cake citron			<i>* Alcohol free</i>	
32316	○	8 to 10 portions	Ø 200	<i>Fromage blanc mousse with lemon zest on a sweet paste base spread with raspberry jam.</i>
32317	○	4 to 6 portions	Ø 140	
33051	○	Individual	Ø 65	
S	Rêve d' Eté	NEW	<i>* Alcohol free</i>	
32148	○	8 to 10 portions	Ø 200	<i>Mango & Raspberry Mousses on a "Dacquois" Biscuit with Sesame Seeds, Surrounded with a Joconde Biscuit</i>
32149	○	4 to 6 portions	Ø 140	
33049	○	Individual	Ø 65	
S	Mariage des Iles	NEW	<i>* Alcohol free</i>	
32378	○	8 to 10 portions	Ø 200	<i>Light Creamy Coconut Mousse & Pineapple Mousse, on a Coconut "Dacquoise", decorated with a Fresh Fruits Skewer.</i>
32379	○	4 to 6 portions	Ø 140	
33016	○	Individual	Ø 65	
S	Bougival	NEW		
32446	○	8 to 10 portions	Ø 230	<i>Fresh Strawberries & Mousseline Cream Flavoured with Kirsh, on a Light Sponge Cake Base</i>
32447	○	4 to 6 portions	Ø 160	
33064	□	Individual	90 x 55	
32445	□	From 12 to 40 portions		
Délice loganberry Cointreau				
32376	○	8 to 10 portions	Ø 230	<i>Layers of almond biscuit soaked in Cointreau punch filled with loganberry mousse and Cointreau mousse, topped with loganberry glaze.</i>
32377	○	4 to 6 portions	Ø 160	
33057	○	Individual	Ø 65	
S	Le Catalan	NEW	<i>* Alcohol free</i>	
32144	○	8 to 10 portions	Ø 200	<i>Peach & Apricot Mousses on a "Flour Free" Chocolate Biscuit, Decorated with White Chocolate Skirting</i>
32145	○	4 to 6 portions	Ø 140	
33045	○	Individual	Ø 65	
Charlotte aux fruits frais			<i>* Alcohol free</i>	
32486	○	8 to 10 portions	Ø 200	<i>Vanilla mousse on a sponge cake base soaked in vanilla punch and topped with mixed fresh fruits.</i>
32487	○	4 to 6 portions	Ø 140	
33055	○	Individual	Ø 65	
Exotica			<i>* Alcohol free</i>	
32346	○	8 to 10 portions	Ø 230	<i>Layers of coconut "rocher" with a passion fruit mousse.</i>
32347	○	4 to 6 portions	Ø 160	
33054	○	Individual	Ø 65	
S	Le Corsica	NEW		
32050	○	8 to 10 portions	Ø 230	<i>Pear Mousse Flavoured with Pear Alcohol, with a Fig Purée, on a Crunchy Chocolate "Feuillettine"</i>
32051	○	4 to 6 portions	Ø 160	
33014	○	Individual	Ø 65	
Raspberry Napoléon			<i>* Alcohol free</i>	
32986	□	10 portions	210 x 210	<i>Caramelized millefeuille with a raspberry compote.</i>
32987	□	6 portions	180 x 180	
33047	□	Individual	55 x 55	
32985	□	From 12 to 40 portions	<i>Sizes on request</i>	

S = New Collection Spring-Summer 2002

TARTES

	Tarte à l'orange		<i>* Alcohol free</i>	
34055	○	8 to 10 portions	Ø 240	<i>Orange cream on a sweet paste base.</i>
34056	○	4 to 6 portions	Ø 160	
34057	○	Individual	Ø 70	
	Tarte au citron		<i>* Alcohol free</i>	
34001	○	8 to 10 portions	Ø 240	<i>Lemon tart.</i>
34002	○	4 to 6 portions	Ø 160	
34003	○	Individual	Ø 70	
	Tarte aux pommes		<i>* Alcohol free</i>	
34019	○	8 to 10 portions	Ø 240	<i>Apple tart -short paste-</i>
34020	○	4 to 6 portions	Ø 160	
34021	□	Individual	100 x 50	
	Traditional Tarte Tatin		<i>* Alcohol free</i>	
34010	○	8 to 10 portions	Ø 200	<i>The famous upside down caramelized apple tart</i>
34011	○	Individual	Ø 100	
	Tarte nougat et pommes		<i>* Alcohol free</i>	
34004	○	8 to 10 portions	Ø 200	<i>Apple and almond tart</i>
34005	○	4 to 6 portions	Ø 140	
34006	○	Individual	Ø 70	
	Tarte bourdaloue		<i>* Alcohol free</i>	
34013	○	8 to 10 portions	Ø 240	<i>Pear and almond tart.</i>
34014	○	4 to 6 portions	Ø 160	
34015	○	Individual	Ø 70	
	Tarte coup de soleil			
34038	○	4 to 6 portions	Ø 160	<i>Caramelized apple and pastry cream topped with a "Sun burn" Calvados chiboust.</i>
34039	○	Individual	Ø 90	
S	Tarte aux Framboises	NEW	<i>* Alcohol free</i>	
34025	○	8 to 10 portions	Ø 240	<i>Fresh Raspberries Tart and Mousseline Cream Flavoured with a Hint of Passion Fruit</i>
34026	○	4 to 6 portions	Ø 160	
34027	○	Individual	Ø 75	
S	Tarte aux Fraises	NEW	<i>* Alcohol free</i>	
34022	○	8 to 10 portions	Ø 240	<i>Fresh Strawberries tart</i>
34023	○	4 to 6 portions	Ø 160	
34024	○	Individual	Ø 75	
	Tarte aux fruits frais		<i>* Alcohol free</i>	
34028	○	8 to 10 portions	Ø 240	<i>Mixed fresh seasonal fruits tart.</i>
34029	○	4 to 6 portions	Ø 160	
34030	○	Individual	Ø 75	
	Tartelette amandine et groseilles		<i>* Alcohol free</i>	
34051	○	Individual	Ø 70	<i>Sweetpaste, redcurrant and almond cream.</i>
	Tartelette Pignon		<i>* Alcohol free</i>	
34052	○	Individual	Ø 70	<i>Sweetpaste, redcurrant and pine kernels.</i>
	Tartelette Linzer		<i>* Alcohol free</i>	
34050	○	Individual	Ø 70	<i>Linzer sweetpaste with cinnamon and raspberry jam.</i>
	Eclair chocolat		<i>* Alcohol free</i>	
33070	□	Individual	120 x 35	<i>Chocolate éclair.</i>
	Eclair café		<i>* Alcohol free</i>	
33071	□	Individual	120 x 35	<i>Coffee éclair.</i>
	Paris-Brest		<i>* Alcohol free</i>	
33074	○	Individual	Ø 80	<i>Doughnut shaped pate à chou with a praliné mousseline cream.</i>
	Religieuse chocolat		<i>* Alcohol free</i>	
33077	○	Individual	Ø 70	<i>Chocolate "religieuse" chou.</i>
	Religieuse café		<i>* Alcohol free</i>	
33078	○	Individual	Ø 70	<i>Coffee "religieuse" chou.</i>
	Baba aux fruits		<i>* Nut free</i>	
33079	○	Individual	Ø 80	<i>Rum baba with fresh fruit.</i>
	Crème brûlée "Grand-Mère"		<i>* Alcohol free</i>	
33505	○	Individual	Ø 105	<i>Traditional "Crème brûlée". <u>in its rustic china mould</u></i>

HOMEMADE TEA CAKES (Tin Shape)

34505	Cake Thé Citron	400g	<i>Lemon and Tea cake</i>
34504	Cake Noix de Coco-Coriandre	500g	<i>Coriander and Coconut Cake</i>
34506	Cake Carottes-Noisette	400g	<i>Carrots and Hazelnuts Cake</i>
34507	Cake Chocolat-Noisettes	500g	<i>Chocolate and Hazelnut Cake</i>
34508	Cake aux Fruits Confits	500g	<i>Candied Fruits Cake</i>
34503	Cake Marbre	500g	<i>Marble Cake (chocolate and Vanilla)</i>

MACARONS

Mini size (Approx: 70 pieces/Kg)		
39000	Macaron pistache four	* Alcohol free Kg Pistachio mini-macaron
39001	Macaron chocolat four	* Alcohol free Kg Chocolate mini-macaron
39002	Macaron café four	* Alcohol free Kg Coffee mini-macaron
39003	Macaron framboise four	* Alcohol free Kg Raspberry mini-macaron
Regular size (Approx: 12 to 15 pieces/Kg)		
39005	Gros macaron chocolat	* Alcohol free Kg Chocolate macaron
39006	Gros macaron café	* Alcohol free Kg Coffee macaron
39007	Gros macaron framboise	* Alcohol free Kg Raspberry macaron

FOURS SECS

39101	Tuiles amande	* Alcohol free Kg Almond four
39103	Sablé Florentin	* Alcohol free Kg Pecan, hazelnut and pistachio four
39105	Diamant	* Alcohol free Kg Butter and sugar four
39106	Palet raisin	* Alcohol free Kg Raisin four
39107	Florentin	* Alcohol free Pièce Almond, honey and chocolate four (minimum order 15)

COULIS & SAUCES

44003	Coulis framboise	* Alcohol free 500 ml Raspberry coulis
44023	Coulis abricot	* Alcohol free 500 ml Apricot coulis
44033	Sauce café	* Alcohol free 500 ml Coffee sauce
44043	Sauce chocolat	* Alcohol free 500 ml Bitter Chocolate sauce
44053	Sauce caramel	* Alcohol free 500 ml Caramel sauce
44063	Sauce Vanille	* Alcohol free 500 ml Vanilla sauce

All vanilla products are manufactured exclusively from vanilla pods

BIRTHDAY, WEDDING & CELEBRATION CAKES

Our pastry Chefs will create a memorable dessert to complete your meal. Whether you require an unforgettable creation to grace an engagement party or a magnificent centerpiece for a Wedding Reception, we can provide a dessert or cake tailored to your requirements.

Our list of suggestions gives an idea of our extensive range. Choose from:

Customized Cakes

Please enquire for detailed information

36012 **Pièce en arceaux de nougatine** *per person, max. 80*

36010 **Croquembouche sur coupe nougatine** *per chou* Traditional Croquembouche
 36011 **sur socle nougatine** *per chou* *On nougatine stand (min. 50, max. 400 choux)*
On nougatine base (minimum 100 choux)

Our Croquembouche are finished with pulled sugar flowers and white sugar coated almonds (dragées)

36004 **Plaque Anniversaire** *per piece* *Happy Birthday + name on marzipan*

36007 **Fleur en sucre pour décors** *per piece* *Flower made of pulled sugar*

A 7 working days notice will be required for the above pieces

COCKTAIL SELECTION

FRENCH MINI-PÂTISSERIES*Minimum order per type: 25 pieces*

35001	Caroline Chocolat ^(M 21)	* Alcohol free	<i>Mini éclair filled with chocolate pastry cream</i>
35002	Caroline Café ^(M 21)	* Alcohol free	<i>Mini éclair filled with coffee pastry cream</i>
35003	Choux Praliné	* Alcohol free	<i>Almond-toffee cream in mini chou</i>
35004	Choux Café	* Alcohol free	<i>Coffee cream in mini chou</i>
35005	Choux Chocolat	* Alcohol free	<i>Chocolate cream in mini chou</i>
35006	Mini Baba Fruits	* Nut free	<i>Mini baba with rum and fruit</i>
35007	Four Opéra	* Alcohol free	<i>Coffee and chocolate mousse on almond sponge</i>
35008	Mini Tartelette Kiwi	* Alcohol free	<i>Kiwi mini tart</i>
35009	Mini Tartelette Myrtilles	* Alcohol free	<i>Blueberry mini tart</i>
35010	Mini Tartelette Citron	* Alcohol free	<i>Lemon mini tart</i>
35011	Mini Tartelette Fraise	* Alcohol free	<i>Strawberry mini tart</i>
35013	Mini Tartelette aux griottes	* Alcohol free	<i>Cherry mini tart</i>
35113	Mini Tartelette Framboise	* Alcohol free	<i>Raspberry tartelette</i>
35114	Mini Tartelette Fruits frais	* Alcohol free	<i>Mixed fruits tartelette</i>
35502	Demi-Plateau Fours Frais Standard	24 mini-pâtisseries	4 caroline chocolat, 4 caroline café, 4 tartelette citron 4 four Opéra, 4 tartelette fraise, 4 tartelette kiwi

DE LUXE MINI-PÂTISSERIES SELECTION*A minimum notice of 5 days will required**Minimum order per type : 25 pieces*

35101	Four Pistache	* Alcohol free	<i>Pistachio mousse</i>
35102	Four Chocolat	* Alcohol free	<i>Chocolate mousse</i>
35103	Four Passion	* Alcohol free	<i>Passion fruit mousse</i>
35104	Four Chocolat Blanc	* Alcohol free	<i>White chocolate mousse</i>
35105	Four Muroise		<i>Loganberry mousse</i>
35106	Mini tartelette Dome Pistache	* Alcohol free	<i>Pistachio mousse "on tartelette"</i>
35107	Mini Tartelette Dome Chocolat noir	* Alcohol free	<i>Dark chocolate mousse "on tartelette"</i>
35108	Mini Tartelette Dome Chocolat blanc	* Alcohol free	<i>White chocolate mousse "on tartelette"</i>
35109	Mini Tartelette Dome Vanille	* Alcohol free	<i>Vanilla mousse "on tartelette"</i>
35110	Mini Tartelette Dome Passion	* Alcohol free	<i>Passion fruit mousse "on tartelette"</i>
35111	Mini Tartelette Dome Muroise		<i>Loganberry mousse "on tartelette"</i>
35112	Mini Tartelette Chocolat	* Alcohol free	<i>Chocolate mini tartelette</i>
35512	Demi-Plateau "Fours Luxe 1"	24 mini pâtisseries	8 four chocolat blanc, 4 four pistache, 4 four chocolat 4 four passion, 4 four muroise
35522	Demi-Plateau "Fours Luxe" 2	24 mini pâtisseries	<u><i>Assorted tartelettes:</i></u> 4 fraises, 4 citron, 4 dome chocolat, 4 fruits frais 4 dome chocolat blanc, 4 dome pistache

AFTERNOON TEA COLLECTION

Afternoon-tea sizes - Minimum 6 of each

A minimum notice of 5 days will be required

40001	<input type="radio"/>	AT Tartelette citron ^(M)	* Alcohol free Ø 60	Lemon tart
40002	<input type="radio"/>	AT Tartelette fruits frais ^(M)	* Alcohol free Ø 60	Mixed fresh fruits tart
40018	<input type="radio"/>	AT Tartelette fraise ^(M)	* Alcohol free Ø 60	Strawberries tart
40019	<input type="radio"/>	AT Tartelette framboise ^(M)	* Alcohol free Ø 60	Raspberries tart
40006	<input type="radio"/>	AT Tartelette orange ^(M)	* Alcohol free Ø 60	Orange tart
40004	<input type="checkbox"/>	AT Tartelette pommes ^(M)	* Alcohol free 60 x 55	Apple tart -short paste-
40005	<input type="checkbox"/>	AT Tartelette kiwi ^(M)	* Alcohol free 60 x 55	Kiwi tart
40010	<input type="checkbox"/>	AT Eclair chocolat ^(M)	* Alcohol free 75 x 25	Chocolate éclair
40011	<input type="checkbox"/>	AT Eclair café ^(M)	* Alcohol free 75 x 25	Coffee éclair
40021	<input type="radio"/>	AT Succés Hazelnut ^(M)	* Alcohol free Ø 60	Layers of almond meringue filled with "nougatine" cream topped with icing sugar
40022	<input type="checkbox"/>	AT Opéra ^(M)	* Alcohol free 55 x 45	Layers of almond biscuit soaked in coffee punch, filled with coffee butter cream and chocolate ganache, decorated with 24 ct gold leaf
40037	<input type="radio"/>	AT Charlotte fruits frais ^(M)	* Alcohol free Ø 60	Vanilla mousse on a sponge cake base soaked in vanilla punch and topped with mixed fresh fruits.
40038	<input type="radio"/>	AT Acidulé ^(M)	Ø 60	Lemon mousse & chocolate mousse on a lemon macaroon base
40007	<input type="triangle"/>	AT Delice bitter ^(M)	*Alcohol free 50x50x50	Layers of light chocolate biscuit filled with bitter chocolate mousse decorated with chocolate skirting and finished with a 22 ct white gold leaf.
40028	<input type="checkbox"/>	AT Miroir Cassis ^(M)	* Alcohol free Ø 60	Blackcurrant mousse and light sponge cake
40029	<input type="checkbox"/>	AT Miroir Passion ^(M)	* Alcohol free 45 x 40	Passion fruit mousse and light sponge cake
40014	<input type="radio"/>	AT Loganberry Cointreau ^(M)	Ø 60	Layers of almond biscuit soaked in Cointreau punch filled with loganberry mousse and Cointreau mousse, topped with loganberry glaze
40015	<input type="checkbox"/>	AT Etoile ^(M)	Ø 60	Chocolate sponge cake soaked in "old rum" filled with a light chocolate mousse

For your convenience, shapes are illustrated opposite each Pâtisserie's code :

- Square shape
- Round or hexagonal shape
- Oval shape
- Rectangular shape
- Triangular shape

^(M) **Minimum order: 6 individuals**

Bagatelle products are made exclusively with selected raw materials including the finest French chocolate, Bourbon vanilla beans, Normandy butter and English fresh cream

Our pastries are manufactured with a sugar content restricted to the minimum

Natural spirits are used only to enhance flavours but our range also includes a large selection of **ALCOHOL-FREE** gateaux suitable for children.

All products should be kept refrigerated (with the exception of Fours Secs) and preferably consumed on day of purchase. However, shelf life may vary from product to product, please consult us should you require any further information
These products are not suitable for freezing, as some raw ingredients may have already followed a blast freezing process

Our products may contain nuts and seeds