

La Parisienne  
French Bakery &  
Café

Buche De Noel &  
Galette



*Yule log made with of a cocoa biscuit, crunchy milk chocolate, chocolate mousse, a second cocoa biscuit and white chocolate mousse. All coated with a dark chocolate mousse. Finished with a chocolate glaze*

## Triple Chocolate Bûche

6-8 ppl



Lady fingers sponges and plain sponges soaked with coffee, layered with a tiramisu mascarpone-coffee mousse and chocolate shavings. Decorated with Chantilly rosettes and dusted with cocoa with a white chocolate square decoration.

Mini Charlotte  
Tiramisu Bûche

Individual

Charlotte Tiramisu Bûche

6-8ppl

★ Chalet

6-8ppl



*Log composed of pistachio and almond cookies , a nougat flavored mousse and blackcurrant confit, all topped with a red berries mousse. Finished with a red berry topping and white chocolate decoration.*

Raspberry & Nougat Bûche

6-8 ppl



Yule log with an almond dacquoise biscuit, crunchy milk chocolate and speculoos, milk chocolate mousse and speculoos mascarpone mousse. Finished with milk chocolate and hazelnut glaze. Dumplings decor with milk chocolate mousse, speculoos chips and a white chocolate square décor.



Milk Chocolate Biscuite Bûche

6-8 ppl



*Yule log made with of a cocoa biscuit, crunchy milk chocolate, chocolate mousse, a second cocoa biscuit and white chocolate mousse. All coated with a dark chocolate mousse. Finished with a chocolate glaze*

*Log composed of pistachio and almond cookies , a nougat flavored mousse and blackcurrant confit, all topped with a red berries mousse. Finished with a red berry topping and white chocolate decoration.*

*Three Chocolate Buche*

*16-18ppl*

*Nougat & Raspberry Buche*

*16-18ppl*



# Galette



*An all butter puff pastry filled with a delicious and creamy frangipane from ground almonds mixed with pastry cream .*

8-10ppl

*\*please note that there is a non-edible figure inside the cake\**



Individual size

