

White Alice Bakery Price List Winter/Spring 2026

24-Hour White Alice Sourdough Bread

- \$14 Boule de Campagne (Full-Size Round rustic bread)
- \$14 Batard (Full-Size Football-shaped rustic bread)
- \$12 Boule or Batard (Medium-Size)

24-Hour Traditional Rustic Yeast Bread

- \$14 Boule de Campagne (Full-Size round rustic bread)
- \$14 Batard (Full-Size Football shaped rustic bread)
- \$12 Boule or Batard (Medium-Size)
- \$16 French Petit-Pain Baguettes (3 small loaves)
- \$16 Mini Baguette dinner rolls (6 rolls)
- \$18 Brioche soft twist rolls (6 rolls)
- \$20 Brioche pull-apart loaf
- \$10 Homemade Pizza Dough (Frozen ready to thaw, shape and bake- sourdough or yeast)

Focaccia (White Alice sourdough or yeast)

- \$25 Pesto, pine nuts, sweet red onion
- \$25 Confit Garlic, cherry tomatoes, rosemary and sea salt
- \$25 Rosemary, olives and Maldon Salt

***Custom varieties and combinations are available upon request- Please ask us!**

Handmade Tarts & Galettes

- \$35 Tomato Tarte Tatin, roasted Roma tomatoes, sweet onion marmalade, olives, goat cheese
- \$35 Provencal Galette Tart with pesto cream roasted seasonal vegetables, lemon zest, rosemary and thyme
- \$35 Summer Galette Tart with goat cheese, roasted zucchini, tomatoes, sweet red onion, potatoes
- \$35 Pissaladiere. A French onion tart with olives and thyme on puff pastry with Nicoise olives & Parmesan.
- \$35+ Spanakopita. Greek spinach pie with fresh dill, feta, free-range eggs, onions, garlic, sumac, crispy phyllo
- \$35 Gluten Crustless quiche with herbed goat cheese or Feta and roasted seasonal vegetables.

***Custom varieties upon request. may change with seasonal availability and quality.**

All items are custom-made to order. Please confirm your order a minimum at least 48 hours before the required delivery/pick up. Payment required in advance.

Prices and varieties of fruit and vegetables are subject to change due to seasonal availability, quality and market fluctuations.

Desserts

Pavlovas (Serves 8+)

- \$45 Traditional Pavlova with lemon or passionfruit curd, whipped filling and fresh seasonal berries
- \$45 Red white and blue Pavlova with marshmallow filling, fresh blueberries and seasonal red berries
- \$50 Celebration Pomegranate Pavlova with delicate rose water filling, pomegranates and raspberries
- \$50 Chocolate & Raspberry Pavlova, chocolate filling, shaved chocolate and fresh raspberries
- \$50 Triple Chocolate Pavlova with chocolate meringue, chocolate & rosewater filling, berries
Shaved chocolate, edible gold
- \$50 White Chocolate and Strawberry Pavlova with marshmallow rosewater filling, fresh strawberries, shaved Callebaut white chocolate

* Miniature Pavlovas and other flavors available upon request. Please ask us!

Cakes, Treats and Cupcakes

- \$30 Peanut Butter Pie with peanut brittle crumb and chocolate (Classic, chocolate, PB&J or Caramel)
- \$30 Banoffee Pie with bananas, homemade salted caramel, whipped cream and chocolate (serves 8-10)
- \$25 Handmade cupcakes- Vanilla, Dubai Chocolate, Belgian Chocolate, Nutella w/hazelnut brittle, PB&J, Salted Caramel, Cardamom Rose w/ Pistachio Crumb, Matcha Green Tea w/Miso Caramel +Yuzu buttercream, Strawberry w/strawberry compote +strawberry buttercream (half dozen)
- \$35 French Apple Galette Tart with vanilla marshmallow cream
- \$55++ White Alice Salted Caramel Cake. 3+ of brown butter vanilla cake, filled with homemade salted caramel and salted caramel buttercream, caramel or chocolate ganache topping. (serves 12+)
- \$55++ White Alice Chocolate Berry Cake. 3+ layers of Chocolate cake, filled with homemade Belgian chocolate buttercream, homemade preserves, Belgian chocolate ganache, fresh raspberries or strawberries. (serves 12+)
- \$55++ White Alice Strawberry Cake. 3+ layers of vanilla cake, filled with homemade strawberry buttercream, homemade strawberry compote. (serves 12+)

* Other cake flavors, varieties and desserts are available upon request. ALL CAKES AND CUPCAKES CAN BE MADE GF UPON REQUEST Please ask us!

Madeleines

- \$25 Handmade French Madeleines (dozen)
(Classic Vanilla, Chocolate, Mandarin Orange Zest, Poppy, Lemon, Matcha green tea)

* Other flavors available upon request.

Gluten Free

- \$25 Double Chocolate Chunk, Almond Meringue Cookies (dozen)
- \$25 Meringue cookies filled with berries and white or dark chocolate ganache (dozen)
- \$25 Date and Chocolate Pecan Caramel Turtles (dozen)

Soups & Stews by the quart

***Friday & Saturday- House Special (announced weekly)**

- \$15 Potage Bonne Femme- creamed soup with carrots, leeks, creme fraiche, & herbs
- \$15 Creamed English Pea soup with fresh mint
- \$15 Kabocha Squash Soup with turmeric, coriander, cumin, curry, caramelized onion and garlic.
- \$15 Smashed Split Pea and Barley soup
- \$15 Lentil soup with lemon, dill, garlic and spring carrots
- \$15 Tarka & Chana Dal soup yellow lentils with caramelized onion, garlic and mild curry
- \$15 Tuscan White Bean soup with cannellini beans, carrots, kale, celery, thyme and oregano
- \$15 Carrot Ginger soup with coriander

***other soups, stews and flavors available upon request. Please ask us!**

All items are custom-made. Please place your order 48 hours before the required delivery/pick-up. Payment is required prior to pick up.

Prices are subject to change due to seasonal market fluctuations.