

GÂTEAUX PATISSERIE

DEARBORN RESTAURANT WEEK MENU

\$10 MEAL

Option 1: Choice of 2 pastries/cakes and 2 drinks (tea or coffee)

Option 2: Choice of 1 baguette, 1 drink, and 1 pastry/cake

\$20 FOR 2 MEAL

Option 1: AFTERNOON TEA SAMPLER FOR TWO

- 2 croissants served with butter and jam
- Tea sandwiches plate sampler
- 2 pastries of choice

Option 2: 2 baguettes, 2 drinks of choice, 2 pastries/cakes of choice

AFTERNOON TEA

Croissants served with butter and jam
Smoked salmon tea sandwich
Cucumber and cream cheese tea sandwich
Smoked turkey and smoked Gouda tea sandwich
Tuna and egg tea sandwich
Served with a pastry of choice

BAGUETTES

Smoked salmon baguette
Cucumber and cream cheese baguette
Smoked turkey Baguette
Tuna and egg baguette

FRENCH PASTRIES

Ispahan
Rosewater macarons with house made cream cheese
buttercream, surrounded by fresh raspberries

Raspberry Tarte
Sugar dough shell with house made vanilla bean
creme patissiere and fresh raspberries

Eclairs
Chocolate, Vanilla Bean, Salted Caramel, Pistachio

Croissant and Brioche Bread Pudding
Croissant and brioche bread soaked in a vanilla bean
and spiced custard, topped with caramel

Chocolate Tarte
Chocolate sugar dough shell, filled with chocolate
creme patissiere with a chocolate mousse dome,
finished with a chocolate mirror glaze

Opera Cake
Layers of Jaqonde sponge soaked in espresso, coffee
buttercream, and chocolate ganache, finishes with a
chocolate mirror glaze

PETITS GÂTEAUX

Petit Orange Blossom Cake
Orange cake with orange blossom
filling

Petit Chocolate Cake
Chocolate cake with chocolate
mousse filling

Petit Cardamom and Pistachio
Carrot Cake
Cardamom and pistachio carrot
cake with cream cheese
buttercream

Petit Seasonal Cake
Seasonal flavor

TEAS

Early Grey
Earl Grey Special Blend
White Tea
Rose Tea
Lavender and Chamomile
Green Tea
Masala Chai
Tea blends
A blend of any 2 teas offered in
house
The au lait
Any tea or tea blend made with
milk
Pot of Tea

COFFEE

Americano
Cafe au lait
Cappuccino
Espresso

