



# La Provence & Petite Provence Bakery Menu

## *Standard Order Cakes*

Cake combinations on this page can be ordered directly from our restaurants.

Standard cakes may be adorn with an inscription at time of purchase.

*Please allow 5 days lead time.*

### Standard Cake Flavors with Standard Decoration

|  |  |  |   |   |
|--|--|--|---|---|
| <p><b><u>Black Beauty</u></b><br/>French chocolate cake brushed with vanilla syrup, layered with dark chocolate ganache and mousse, covered with Opera icing</p> | <p><b><u>Tiramisu</u></b><br/>Mascarpone mousse layered with chocolate cake and chocolate crunchy hazelnut ganache</p> | <p><b><u>Versailles</u></b><br/>French chocolate cake layered with vanilla, coffee, and dark chocolate mousse, and chocolate ganache</p> | <p><b><u>Strawberry Charlotte</u></b><br/>Light ladyfinger cake and strawberry mousse, finished fresh berries</p> | <p><b><u>Purple Rain</u></b><br/>French coconut biscuit cake, lime mousse, biscuit, and passion fruit mousse covered with black currant icing</p> |
|--|--|--|---|---|

### Standard Cake Sizes

**8-inch - Serves 8 to 10 people**  
A variety of 8 inch cakes are available for purchase at our locations everyday, prices start at \$42.95

|   |  |  |  |  |  |   |
|---|--|--|--|--|--|---|
| <p><b><u>6-inch</u></b><br/>Serves 6-8 people</p> | <p><b><u>10-inch</u></b><br/>Serves 10-14 people</p> | <p><b><u>1/4 sheet</u></b><br/>Serves 16-24 people</p> | <p><b><u>1/3 sheet</u></b><br/>Serves 20-30 people</p> | <p><b><u>1/2 sheet</u></b><br/>Serves 32-48 people</p> | <p><b><u>2/3 sheet</u></b><br/>Serves 40-64 people</p> | <p><b><u>Full sheet</u></b><br/>Serves 72-96 people</p> |
|---|--|--|--|--|--|---|

### Order in person or by phone from any location

|  |  |  |  |
|--|--|--|--|
| <p>La Provence Lake Oswego<br/>503-635-4533</p>                  | <p>La Provence Vancouver<br/>360-946-4250</p>                    | <p>Petite Provence Division<br/>360-946-4250</p> | <p>Petite Provence The Dalles<br/>360-946-4250</p> |
| <p>La Provence Progress Ridge<br/>Beaverton<br/>971-246-8627</p> | <p>La Provence Orenco Station<br/>Hillsboro<br/>503-747-3667</p> | <p>Petite Provence Alberta<br/>503-747-3667</p>  | <p>Petite Provence Sandy BLVD<br/>360-946-4250</p> |

Product availability and flavors subject to change without notice.



# La Provence & Petite Provence Bakery Menu

## *Custom Order Cakes*

*Please allow 7+ days lead time.*

We make cakes for every occasion, so if you're looking for a cake with special decorations, a stylized look, and/or custom flavors; we can help.

*Wedding*  
*Baby Shower*

*Anniversary*  
*Birthday*

*Graduation*  
*Retirement*

Choose one of our standard flavors as a starting point (below) or let us know what flavors you envision and we'll work with you to achieve it.

### Black Beauty

French chocolate cake brushed with vanilla syrup, layered with dark chocolate ganache and mousse, covered with Opera icing

### Tiramisu

Mascarpone mousse layered with chocolate cake and chocolate crunchy hazelnut ganache

### Versailles

French chocolate cake layered with vanilla, coffee, and dark chocolate mousse, and chocolate ganache

### Strawberry Charlotte

Light lady finger cake and strawberry mousse

### Purple Rain

French coconut biscuit cake, lime mousse, biscuit, and passion fruit mousse covered with black currant icing

Pricing varies depending on size, style, decoration, and flavor choice.

To start a conversation with our bakery team about your custom cake, please use our Custom Cake Form on the Cake & Pastry page of our website.

[www.provencepdx.com/cake-pastry](http://www.provencepdx.com/cake-pastry)

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# La Provence & Petite Provence Bakery Menu

*Products may contain gluten, dairy, eggs, peanuts, nuts, coconut.*

## *Tarts & Desserts*

**Fresh Fruit Tart:** Tart shell filled with pastry cream and seasonal fruit

**Lemon Tart:** Tart shell filled with lemon cream and meringue on top

**Black Beauty:** French chocolate cake brushed with vanilla syrup then layered with dark chocolate ganache and dark chocolate mousse, covered with opera icing

**Crunchy Hazelnut Éclair:** Our tender pate a choux filled with hazelnut pastry cream and a rich hazelnuts brownie bar, topped with dark chocolate icing

**Marionberry Cheesecake:** A special French cheesecake with marionberries

**Napoleon:** Layers of caramelized puff pastry filled with vanilla cream

**Tiramisu:** Mascarpone mousse layered with chocolate cake and chocolate crunchy hazelnut ganache

**Pavlova:** Whipped meringue filled with raspberry & passion fruit compote, topped with mascarpone chantilly cream

**Versailles:** Layers of chocolate cake with vanilla, coffee, and chocolate mousse, and dark chocolate ganache

**Ask about our seasonal desserts!**

## *Cookies*

Chocolate Chip

Coconut Chocolate Chip

Peanut Butter

Maple Walnut

## *Mini Macarons*

Traditional French-style macaron  
(almond meringue cookie  
with filling)

Chocolate

Coffee

Lemon

Marionberry

Pistachio

Raspberry

Salted Caramel

Vanilla

\*\*\*Please note, there is slight possibility of gluten cross-contamination in our busy bakery\*\*\*

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# La Provence & Petite Provence Bakery Menu

## *Sweet Croissants*

**Croissant:** Traditional French butter croissant

**Almond Croissant:** Croissant baked with almond filling, topped with sliced almonds and powdered sugar

**Apple Turnover:** Croissant dough baked with apple filling

**Cream Cheese Croissant:** Croissant filled with cream cheese

**Chocolate Almond Croissant:** Chocolate croissant filled with almond paste

**Pain au Chocolat:** Croissant filled with chocolate

**Marionberry Cream Cheese Croissant:** Croissant baked with cream cheese and marionberries

**Raspberry Cream Cheese Croissant:** Croissant baked with cream cheese and raspberry jam

**Caramel Walnut Roll:** Cinnamon roll, topped with caramelized brown sugar and walnuts

**Iced Cinnamon Roll:** Croissant dough rolled with cinnamon, brown sugar and butter, white icing

**Marionberry Papillon:** Croissant baked with pastry cream and marionberries

## *Savory Croissants*

**Ham and Cheese Croissant:** Croissant filled with ham, Swiss cheese, and homemade béchamel

**Tomato Spinach Croissant:** Croissant filled with tomato, spinach, and feta cheese

## *Brioche*

**Blueberry Cream Cheese Brioche:** Brioche baked with cream cheese and blueberry jam, topped with powder sugar

**Chocolate Brioche:** Chocolate brioche baked with chocolate– hazelnut ganache, with a crunchy topping

**Marionberry Cream Cheese Brioche:** Brioche baked with cream cheese and marionberry filling, topped with powder sugar

## *Bread*

Baguette | French Country White  
Gluten-free | Italian  
Rye Peasant | Sourdough  
Whole Wheat | Cranberry Walnut  
Olive Bread

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