



# La Provence & Petite Provence Bakery Menu

## *Cakes & Desserts*

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

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

**Lemon Tart:** Tart shell filled with lemon cream

**Marionberry Tart:** Baked tart with almond cream and marionberries

**Black Beauty:** Layers of chocolate cake, ganache, vanilla syrup and dark chocolate mousse covered with dark chocolate icing

**Chocolate Mousse Cup:** Chocolate cup filled with chocolate mousse *\*Gluten-Free Ingredients\**

**Cream Puff:** Chantilly with vanilla pastry cream filled pate a choux puff

**Éclair:** Pate a choux filled with vanilla pastry cream or chocolate pastry cream

**Hazelnut Caramel:** Sable Breton, hazelnut bavaroise and salted caramel layered with brownie

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

**Lemon Graffiti:** Chocolate-almond cake layered with crunchy hazelnuts and lemon mousse, covered with dark chocolate icing

**Marionberry Cheesecake:** Classic cheesecake with marionberries

**Monkey Love:** Coconut biscuit covered with chocolate, white chocolate mousse and bananas  
*\*Gluten-Free Ingredients\**

**Napoleon:** Layers of puff pastry and pastry cream topped with fondant

**Purple Rain:** Layer of coconut biscuit, lime mousse, biscuit and passion fruit mousse covered with black currant icing **8" CAKE ONLY**

**Strawberry Charlotte:** Lady Fingers cake filled with strawberry mousse, topped with fresh berries  
**8" CAKE ONLY**

**Tiramisu:** Chocolate sponge soaked with coffee syrup, layered with crunchy hazelnuts and mascarpone mousse

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

**Product Availability and Flavors Subject to Change Without Notice**



## La Provence & Petite Provence Bakery Menu

### *Special Order Cakes*

#### 8" Cakes

Most flavors available at our locations.  
Please contact for more information.

Other sizes are available for  
pre-order at each location.

Place a request on our  
website, or by email,  
[bakery@provencepdx.com](mailto:bakery@provencepdx.com)

#### *6" Cakes*

#### *10" Cakes*

#### *12" Cakes*

#### *1/4 Sheet Cakes*

#### *1/3 Sheet Cakes*

#### *1/2 Sheet Cakes*

#### *2/3 Sheet Cakes*

#### *Full Sheet Cakes*

Our bakery can make  
custom cakes for any occasion

*Wedding*

*Baby Shower*

*Anniversary*

*Birthday*

*Retirement*

*Graduation*

Cakes are available for  
pre-order at each location, on our  
website, or by email,  
[bakery@provencepdx.com](mailto:bakery@provencepdx.com)

Prices vary depending on size,  
style, and decoration.

*Product Availability and Flavors Subject to Change Without Notice*



# La Provence & Petite Provence Bakery Menu

## *Pastries—Croissant Based*

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

**Apricot Croissant:** Croissant filled with pastry cream and apricots

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

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

**Chocolate Croissant:** Croissant filled with chocolate

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

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

**Pain aux Raisin:** Croissant baked with pastry cream and raisins

**Pear Provence:** Croissant baked with pastry cream and pears

**Pinwheel:** Croissant baked with an apricot, cream cheese and apple, marionberry, and raspberry jam

**Raspberry Croissant:** Croissant baked with raspberry jam

**Strawberry Flower Croissant:** Croissant baked with strawberry jam and a strawberry

**White Chocolate Hazelnut Croissant:** Croissant filled with hazelnut cream and white chocolate chips

## *Cookies & Macarons*

### **Cookies:**

Chocolate Chip—Peanut Butter  
Oatmeal Raisin—Snickerdoodle  
Chocolate Chip Coconut  
Decorated Sugar Cookie

### **French Mini Macarons:**

Chocolate—Vanilla—Pistachio—Salted Caramel  
Raspberry—Passion Fruit—Lemon  
Marionberry—Coconut —Coffee

**Product Availability and Flavors Subject to Change Without Notice**



# La Provence & Petite Provence Bakery Menu

## *Pastries—Brioche Based*

**Apple Blossom:** Brioche baked with apples and pastry cream

**Marionberry Blossom:** Brioche baked with marionberries and pastry cream

**Cheese Brioche:** Brioche baked with cream cheese. Topped with powdered sugar

## *Pastries—Puff Pastry Based*

**Apple Turnover:** Puff pastry filled with apples

**Palmier:** A French classic, puff pastry layered with butter and sugar

**Lemon Turnover:** Puff pastry filled with lemon cream, topped with sugar

## *Savory Pastries*

**Apple Blue Cheese Brioche:** Challah filled with apple, blue cheese, and béchamel

**Spinach Feta Croissant:** Croissant filled with spinach and feta cheese

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

## *Bread*

Baguette  
Cranberry Walnut  
French Country  
Italian  
Petite Italian  
Olive Peasant

Pain de Provence  
Rye Peasant  
Petite Rye Peasant  
Sourdough Round  
Whole Wheat  
Seasonal Rolls

**Product Availability and Flavors Subject to Change Without Notice**