



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><u>Black Beauty</u> French chocolate cake brushed with vanilla syrup, layered with dark chocolate ganache and mousse, covered with Opera icing</p>	<p><u>Tiramisu</u> Mascarpone mousse layered with chocolate cake and chocolate crunchy hazelnut ganache</p>	<p><u>Versailles</u> French chocolate cake layered with vanilla, coffee, and dark chocolate mousse, and chocolate ganache</p>	<p><u>Strawberry Charlotte</u> Light ladyfinger cake and strawberry mousse, finished fresh berries</p>	<p><u>Purple Rain</u> French coconut biscuit cake, lime mousse, biscuit, and passion fruit mousse covered with black currant icing</p>
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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><u>6-inch</u> Serves 6-8 people</p>	<p><u>10-inch</u> Serves 10-14 people</p>	<p><u>1/4 sheet</u> Serves 16-24 people</p>	<p><u>1/3 sheet</u> Serves 20-30 people</p>	<p><u>1/2 sheet</u> Serves 32-48 people</p>	<p><u>2/3 sheet</u> Serves 40-64 people</p>	<p><u>Full sheet</u> Serves 72-96 people</p>
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Order in person or by phone from any location

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

Product availability and flavors subject to change without notice.



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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

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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

Versaille: 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
(Regular and GF)

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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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 (Seasonal)

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