



TOURANGELLE
P A T I S S E R I E



M E N U 2 0 2 4



THE FLAVOURS

Délice frais de citron

Lemon pastry filled with lemon curd and mascarpone cream

Gourmandise chocolatée

Chocolate pastry filled with dark chocolate ganache and blueberry coulis

Choco caramel fleur de sel

Coffee & walnut pastry filled with dark chocolate ganache and caramel with a touch of fleur de sel

Red velvet traditionnel

Red velvet pastry filled with mascarpone cream and red berry coulis

Douceur de carotte

Carrot pastry filled with dulce de leche and mascarpone cream

Fraisier

Vanilla pastry filled with vanilla mousseline cream and fresh strawberries

Café & pecanes

Coffee & walnut pastry with coffee cream filling and pecan crumble

THE FLAVOURS

Cannelle & gingembre

Cinnamon & ginger pastry with cinnamon apple filling

Carotte simple

Carrot pastry with milk chocolate ganache filling

Fleur d'orangé

Génoise pastry filled with mascarpone cream, orange blossom and orange curd

Choco-noisette

Chocolate pastry with hazelnut mousseline filling and a chocolate praline crunch

Mangue à la passion

Vanilla pastry with mango and passion fruit cream filling

Brullée à la vanille

Vanilla pastry with vanilla brigadier brullée filling

Pistachio & framboise

Buttery pastry filled with pistachio ganache and raspberry coulis

Portugais

Walnut and cinnamon pastry with soft egg filling and praline buttercream



LES CLASSIQUES

Tartelette

Lemon meringue
Français | vanilla and fruit
Chocolate & salted caramel

Choux

Lemon meringue
Vanilla & Pecan
Vanilla & Raspberry
Chocolate

Éclair

Lemon meringue
Vanilla & Pecan
Vanilla & Raspberry
Chocolate

Madeleine

Vanilla
Lemon
Marble | chocolate & vanilla

Macaron

Vanilla
Lemon
Chocolate
Salted caramel
Raspberry

