



# GALETTES DES ROIS

Two Sizes Available: 4/5 people (9.4 in) or 8/10 people (11.8 in)

The galette (King Cake) is a traditional cake eaten from the end of the year throughout the month of January with a "fève" (bean) inside. The person who find the bean in his slice is elected King.



# MACARONS

Dozen of Different Flavors

Rose, White Chocolate/Blueberry, Cinnamon, Chocolate, Coffee, Pumpkin, Pistachio, Strawberry, Vanilla, Coconut, Mint, Lemon



# BREADS

Baguette  
Campasine  
Sourdough  
Salted Rosemary  
Olive  
Garlic  
Multigrain



# MOUSSE BUCHES



Traditional French Holiday Desserts with Different Textures and Flavors  
One Size: 8/10 people, 10.6 in

## Mont Blanc

Milk Chocolate Mousse, Brownie Biscuit, Chestnut and Caramel

## Black Forest

Dark chocolate ganache, whipped cream, Amarena cherries, and chocolate sponge cake.

## Espresso

Coffee Mousse, Coffee insert, Chocolate Biscuit, Chocolate and Coffee Whipped Cream

## Enora

Strawberry Mousse, Strawberry Confit, Almond Biscuit and Orange Blossom Whipped Cream

## Feuilletine

Chocolate Mousse and Crispy Praliné

## Vahina

Vanilla Biscuit, Red Fruit Jelly, Vanilla Dulce Mousse



# BUTTERCREAM BUCHES

Traditional French Holiday Dessert Made With a Very Soft Biscuit Roulade and a Tasty Light Buttercream  
One Size: 6/8 people, 7.5 in

Vanilla, Chocolate or Coffee