## Christmas Menu







**Christmas Logs:** 5–6 servings \$41 8-9 servings \$61

- Cloud: Génoise biscuit, caramel crémeux, vanilla mousse (GF & NF)
- Santa: Dark chocolate biscuit, dark chocolate mousse, raspberry confit (GF & NF)
- Sunny Christmas: Hazelnut biscuit, hazelnut praliné, hazelnut namelaka cream, mango & passion fruit compotée

**Cakes:** 6 servings \$39 | 8 servings \$50 | 10 servings \$61

- St Honoré: Puff & choux pastry, caramel, custard, chantilly
- Camélia: Génoise biscuit, diplomate cream, strawberry compotée (GF & NF)

Fall Fair Tart: Mini \$2.60 | Individual \$6 | 6 servings \$35 | 8 servings \$42 | 10 servings \$50 Sugar crust, pecans, maple syrup

#### Christmas Box: \$20

3 Tiger Biscuits, 3 Madeleines, 3 Financiers (GF), **3** Cinnamon Christmas Cookies

Macarons: Box of 6 \$15.60 | Box of 12 \$31.20 Assorted flavours (GF)

**Chocolate Bonbons:** Box of 6 \$15.50 Box of 12 \$31 Assorted flavours of praliné (GF)

#### Milk Chocolate Santa: 260g \$18 (GF & NF)

Chocolate Bomb: 260g bag of 2 \$18 Milk chocolate & guimauve (GF & NF)

Guimauve Bear: \$1.80 Milk chocolate & guimauve (GF & NF)

#### Cinnamon Christmas Cookies: \$1.80

Quiches: Individual \$6.70 | 5–6 servings \$28 | 7–8 servings \$35

- Morning: Bacon, Swiss cheese
- Biquette: Goat cheese, sun-dried tomato, mushroom
- Salmon: Smoked salmon, onions, dill

Winter Tart: 6–7 Servings \$33 Puff pastry, ground beef, onion, poppy seeds

#### French Cheese Board: \$50

6-8 servings. A mix of French cheese and charcuterie, plus 1 baguette. Board included. All products are made in France. Can be customized (cheese only).

GF: Gluten Free – NF: Nut Free

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