

# Belle Pastry

10246 Main St Ste A 98004-8154 · +14252890015 · Updated: Jan 14, 2026

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## INDIVIDUAL PASTRIES 21

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### Apple Tartlet

whole baked apples on a bed of flaky pastry dough with a light golden apricot glaze

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### Blueberry Tartlet

glazed fresh blueberries and pastry creme in a buttery dough shell

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### Pear Caramel Mousse

layers of almond and chocolate biscuit topped with caramel soaked pears in a delicious mousse finished with brushed coffee flavour

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### Le Pistache

pistachio biscuit base with two layers of smooth chocolate mousse and white chocolate mousse with pistachio flavor

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### Strawberry Cake

a moist kirsch-flavored white genoise with fresh large pieces of strawberries, light whipped cream, and a thin layer of dark european chocolate on the bottom finished with toasted slivered almonds

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### Opera

thin layers of true mocha butter cream and chocolate ganache and dense almond biscuit with a hint of rum

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### Le Croqueline

grand marnier and praline mousse divided by a thin layer of chocolate and almond biscuit, hazelnut feuilletine, finished with caramelized orange slice

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### Tiramisu

rum and espresso soaked chocolate and white genoise divided by smooth mascarpone cheese and whipped cream

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### Eclair

fresh pste aschoux filled with creme patissiere base, topped with european dark chocolate icing

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### Rustic Apricot Tartlet

glazed apricots on a light almond cream base with flaky, buttery pastry dough

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### Chocolate Mousse Cake

layers of dark chocolate genoise flavored with a hint of grand marnier and a fluffy chocolate mousse. glazed with chocolate ganache - rich but not too sweet.

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### Lemon Meringue

home-made lemon curd with a toasted swiss meringue in a sugar dough shell

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### Napoleon

alternating layers of flaky pastry dough and creme topped with fondant sugar. french name "millefeuille" meaning "thousands of sheets or layers" refers to the flaky pastry dough.

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### **Pear Almond Tartlet**

syrup soaked pear halves on top of almond cream in a buttery sugar dough shell

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### **Champagne Mousse**

raspberry soaked pears in a brut champagne bavaroise, with a layer of white biscuit, topped with a toasted swiss meringue

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### **Strawberry Mango Mousse**

smooth strawberry and mango mousse divided with a thin layer of moist white biscuit

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### **Lemon Cake**

two layers of moist white genoise divided by smooth lemon curd and whipped cream, garnished with granulated croquants, and finished with home-made lemon cream

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### **Royal**

rich chocolate mousse with almond biscuit and a crunchy hazelnut feuilletine on the bottom. finished with chocolate glaze and imported snow sugar

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### **Trio Of Mousse**

perfect combination of chocolate mousse and vanilla mousse, with almond and chocolate biscuit in the middle

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### **Black Forest Cake**

a traditional black forest cake made with two layers of kirsch- soaked chocolate genoise, a layer of chocolate ganache, fresh whipped cream and imported dark cherries. finished with chocolate shavings on the side.

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### **Paris-brest**

ring-shaped pate a choux with praline butter cream garnished with slivered toasted almonds.

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## **WHOLE CAKES AND TARTS 21**

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### **Strawberry Cake**

a moist kirsch-flavored white genoise with fresh large pieces of strawberries, light whipped cream, and a thin layer of dark european chocolate on the bottom finished with toasted slivered almonds

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### **Champagne Mousse**

raspberry soaked pears in a brut champagne bavaroise, with a layer of white biscuit, topped with a toasted swiss meringue

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### **Petit-fours**

nice assortment of chef's choice bite-size pastries

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### **Chocolate Mousse Cake**

layers of dark chocolate genoise flavored with a hint of grand marnier and a fluffy chocolate mousse. glazed with chocolate ganache - rich but not too sweet.

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### **Pear Almond Tart**

syrup soaked pear halves on top of almond cream in a buttery sugar dough shell

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### **Strawberry Mango Mousse**

strawberry mango mousse smooth strawberry and mango mousse divided with a thin layer of moist white biscuit

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### **Assorted Fruit Tart**

lightly glazed slices of kiwi and strawberry halves on top of a freshly made pastry creme in a buttery sugar dough shell. fruit selection may vary depending on the season.

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## **Le Pistache**

pistachio biscuit base with two layers of smooth chocolate mousse and white chocolate mousse with pistachio flavor

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## **Trio Of Mousse**

perfect combination of chocolate mousse and vanilla mousse, with almond and chocolate biscuit in the middle

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## **Tiramisu**

rum and espresso soaked chocolate and white genoise divided by smooth mascarpone cheese and whipped cream

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## **Lemon Meringue**

home-made lemon curd with a toasted swiss meringue home-made lemon curd with a toasted swiss meringue in a sugar dough shell

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## **Black Forest Cake**

a traditional black forest cake made with two layers of kirsch- soaked chocolate genoise, a layer of chocolate ganache, fresh whipped cream and imported dark cherries. finished with chocolate shavings on the side.

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## **Apple Tart**

whole baked apples on a bed of flaky pastry dough with a light golden apricot glaze

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## **Napoleon**

alternating layers of flaky pastry dough and creme topped with fondant sugar. french name "millefeuille" meaning "thousands of sheets or layers" refers to the flaky pastry dough.

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## **Bread Pudding**

## **Rustic Apricot Tart**

glazed apricots on a light almond cream base with flaky, buttery pastry dough

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## **Chocolate Tart**

rich dark chocolate baked in a buttery sugar dough shell

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## **Lemon Cake**

two layers of moist white genoise divided by smooth lemon curd and whipped cream, garnished with granulated croquants, and finished with home-made lemon cream

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## **Croque-en-bouche**

traditional french cake for baptisms, communions and weddings. dipped in hard caramel, the pate a choux is filled with vanilla cream (other flavours available) and built like a tower.

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## **Opera**

thin layers of true mocha butter cream and chocolate ganache and dense almond biscuit with a hint of rum

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## **Pear Caramel Mousse**