



PROCESS AND INGREDIENTS 3

Everything in Our Bakery is Made from "Scratch" Employing Classic European Techniques.

We make all our own fillings, frostings, purees and glazes. We squeeze our juices from fresh fruit. Our cakes are individually decorated and are unique in design. We Never freeze any of our products

Only the Highest Quality Ingredients Make it into Our Baked Goods

Local, sweet cream butter, hormone free local dairy milk and cream, fresh eggs, pure natural flavorings, including organic vanilla, fine liqueurs, chocolates and cocoas from Guittard as well as imported Belgian chocolate from Callebaut. We use whole fruits, nuts and seeds and our cake flour is milled at Pendleton Mills. Local and organically grown ingredients are used whenever possible

Years of Experience Have Tempered Our Fine Pastry Bakers

Who combine their innate artistic talents with the disciplined training required by their craft to create cakes and desserts which are both beautiful and delicious. Use the links above to see more photos of our cake creations

LAYER CAKES & CHEESECAKES 9

Raspberry Chocolate Mousse Cake*

\$64.50

An elegant 3 layer cake with fudgy chocolate layers, filled with a very dark chocolate mousse mixed with raspberries. Iced with vanilla whipped cream and decorated with chocolate splashes. Very rich!

Metropol Carrot Cake

AVAILABLE OPTIONS

A perennial favorite. Moist, spicy fresh carrot layers iced with vanilla cream cheese frosting and encased in roasted almonds. Available in 3 sizes

1 Layer: Serves 8-10: \$28.50

2 Layers: Serves 10-15: \$45.50

3 Layers: Serves 16-20: \$61.50

Buttermilk Chocolate Cake

AVAILABLE OPTIONS

A Metropol bakery standard for 35 years! Dark chocolate buttermilk layers iced with dark chocolate buttercream, decorated with semi-sweet chocolate drips. Also available with vanilla cream cheese icing. We make 3 sizes

1 Layer: Serves 8-10: \$28.50

2 Layers: Serves 10-15: \$45.50

3 Layers: Serves 16-20: \$61.50

Lemon Chiffon Cake

AVAILABLE OPTIONS

Light, fresh lemon genoise layers, filled with homemade lemon curd and crème fraiche and iced with fresh lemon infused butter cream. Available in 2 sizes

1 Layer: Serves 8-10: \$33.50

3 Layers: Serves 10-15: \$54.50

Chocolate Amaretto Mousse Cake

AVAILABLE OPTIONS

Dark Chocolate cake layered with creamy chocolate amaretto mousse, iced with dark chocolate ganache and topped with more mousse

Serves 12-16: \$62.50

Single Layer For: \$37.50

September 7th*	\$54.50
rich cocoa souffle layers filled with vanilla whipped cream and iced with dark chocolate ganache whipped cream	
Orange Mocha Rum	\$62.50
fresh orange genoise cake lightly soaked in rum syrup, filled with a rich chocolate pudding, iced with vanilla-orange whipped cream and garnished with dark chocolate triangles and fresh oranges	
German Chocolate Cake	AVAILABLE OPTIONS
Dark chocolate cake layered with the classic combination of sweetened, toasted coconut and roast pecans in a rich, thick filling. Iced with chocolate buttercream	Serves 12-15: \$64.75
	Single Layer For: \$37.50
Cheesecakes	AVAILABLE OPTIONS
Serves 10-12. A variety of classic cheesecakes covered with fresh lemon-sour cream topping. Vanilla, Chocolate, and fruit covered Vanilla including Cherry, Oregon mixed berry, fresh Strawberry and Blueberry. Seasonal varieties also include fresh Cranberry, spicy Pumpkin and fresh Lime	Vanilla: \$37.75
	Fruit-Topped Vanilla: \$42.50
	Chocolate: \$42.50

CAKES AVAILABLE BY SPECIAL ORDER
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Orange Hazelnut Torte*	
Serves 12-16. Roasted hazelnut cake layers with fresh, orange buttercream. Iced with dark chocolate ganache and decorated with glaceed hazelnuts. Our original recipe was featured by the Oregon Hazelnut Growers and our fresh, local hazelnuts come from Evonuk's Hazelnuts	
Normandie Apple Walnut Cake	\$63.50
A spicy, fresh apple cake, drizzled with Calvados syrup and frosted with cream cheese icing. Finished with roasted, spiced walnuts	
Strawberry or Peach Gateaux	\$45.75
hot milk sponge cake soaked in rum syrup, topped with a mound of glazed fresh strawberries or peaches in season and lots of fresh whipped cream	
Poppyseed Rum Cake	\$62.50
French vanilla cake flavored with poppyseeds with a roasted walnut rum filling. Iced with a rich, dark chocolate buttercream	
Chocolate Monkey Cake	AVAILABLE OPTIONS
Fresh banana cake with roasted pecans drizzled with banana liqueur, layered with vanilla cream cheese icing and finished with chocolate cream cheese icing. Decorated with chocolate dipped bananas	Serves 12-16: \$63.50
	Single Layer For: \$37.50

PIES
4

Apple Crumble Pie	\$33.75
crisp, fresh apples from Detering orchards in Harrisburg mixed with cinnamon and brown sugar and topped with a buttery streusel topping	
Marionberry Pie	\$34.75
sweet Oregon marionberries prepared with a rich, lattice topped crust	
Mocha Buttercrunch Pie	\$34.75
A buttery, chocolate mocha filling in a crust of chopped roasted walnuts and semi-sweet chocolate chunks. This original Metropolis recipe was featured in Bon Appetite Magazine	

Lemon Sourcream Pie

\$32.75

Fresh, homemade lemon curd mixed with whipped sour cream, fresh cream and lemon zest. Garnished with whipped cream and fresh lemon slices

ADDITIONAL PIES 8

Chocolate Peanut Butter

Peach

French Strawberry

Sourcream Blueberry

Roasted Pecan

Egg Nog Blackbottom

Rhubarb Custard

Key Lime

TARTS 7

Lemon Meringue

Lemon curd filling made with fresh juice and zest. Spiky, classic meringue tops tart

Banana Cream

Rich, French crème patissiere flavored with banana liqueur and fresh bananas. Topped with whipped cream and fresh banana dipped in semi-sweet chocolate

Chocolate

Classic French chocolate Parisienne crème filling topped with vanilla whipped cream and semi-sweet chocolate swirl. Crust is dipped in dark chocolate

French Strawberry

Sweetened cream cheese filling generously topped with fresh strawberries in our own strawberry glaze. Vanilla whipped cream and strawberry garnish

French Blueberry

sweetened cream cheese filling mounded with fresh blueberries in glaze topped with vanilla whipped cream and blueberry garnish

Rhubarb

Cream filling with a tangy, fresh rhubarb compote. Vanilla whipped cream completes this seasonal tart

Key Lime

Graham cracker and butter crust with a zippy, hand-juiced fresh lime chiffon filling. Vanilla whipped cream topping on this seasonal treat

OTHER DESSERTS 4

Metropol Cream Puff	\$6.75
A classic we've made from scratch for 35 years. Handbeaten French choux pastry forms the unique casing for rich crème patissiere and fresh whipped cream flavored with pure vanilla and a hint of orange liqueur. Shiny, dark chocolate ganache generously spills over the top. Servings: generally two per puff, but a dedicated addict can consume one at a sitting	

Croissant Bread Pudding	\$5.50
A rich twist on the usual bread pudding. Our flaky, all butter croissant baked in rich cream custard and studded with dried cranberries and roasted pecans	

Crème Brulee*	
the classic presentation of baked whole cream custard, capped with a caramelized sugar crust	

Mousse Cups*	
Dark Chocolate, Lemon, Grand Marnier, Egg Nog, Raspberry, Strawberry—what ever strikes our fancy. The secret is freshly made purees and juices, pure liqueurs and spices and lots of fresh, local heavy cream. Serving: one per cup	

WEDDING & SPECIAL OCCASION CAKES 2

Birthday Cakes
Any of our cakes from a simple one layer serving 8-10 to a multi-layered sheet cake serving 120 make wonderful Birthday cakes. We can write on your cake at no charge or add flowers at market price. Custom cakes available by special order

Wedding and Anniversary Cakes
Our classic Tiered cakes are available in a variety of flavors, including some of our most popular house cakes. Fillings and frostings can be custom made to compliment your choice of cake. Our expert decorators can create a beautiful centerpiece cake as simple or as complex as you would like

LAYERS 8

Buttermilk Chocolate
Metropol Carrot
optional roasted almonds
French Vanilla
Fresh Lemon Genoise
Fresh Orange Genoise
Vanilla Poppyseed
Orange Poppyseed
Lemon Poppyseed

FILLINGS 8

Chocolate Parisienne Cream
Chocolate Parisienne Cream with Raspberries

Fresh Lemon Curd

Fresh Orange Curd

Chocolate Pudding

Amaretto Mousse

German Chocolate

coconut and pecans

Raspberry Preserves

FROSTINGS 8

Chocolate Buttercream

including chocolate mint or chocolate almond

Vanilla Buttercream

Chocolate Cream Cheese

Vanilla Cream Cheese

Chocolate Ganache

Fresh Lemon Buttercream

Fresh Orange Buttercream

Hazelnut Buttercream with Hazelnut Nougatine

WEDDING CAKE SIZES AND PRICES 1

Wedding Cake Sizes and Prices

AVAILABLE OPTIONS

Servings 45: \$227.50

Servings 75: \$373.50

Servings 100: \$500.00

Servings 150: \$750.00

HALF-SHEET CAKES 9

Carrot \$72.50

Buttermilk Chocolate \$72.50

French Vanilla \$68.75

Fresh Lemon Genoise \$63.50

Fresh Orange Genoise \$63.50

Lemon Chiffon \$79.50

Lemon Poppyseed	\$68.50
Orange Poppyseed	\$68.50
Vanilla Poppyseed	\$72.50

ICINGS 5

Chocolate Buttercream

Price included

Vanilla Buttercream

Price included

Chocolate Cream Cheese

Price included

Vanilla Cream Cheese

Price included

Custom Icing

Extra Price

CUPCAKES 1

Cupcakes	\$3.25
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Your choice of Carrot, Chocolate or Vanilla, 12 minimum. Please call for additional sizes and custom designs. 541-465-4730

BREADS & ROLLS 5

All our breads are made with four simple ingredients—hard winter wheat flour, sea salt, water and sourdough starter developed with native yeasts.

We create variety by adding roasted nuts and seeds, herbs, whole rolled oats, rye flour, dried fruits and olives

The process begins with a pre-fermented dough—a wet mixture called a poolish or a stiffer dough commonly referred to as a starter or biga

Which slowly develops flavor and texture with the help of ambient strains of yeast specific to our bakery's particular environment. The poolish is "fed" over a 24 hour period as the native yeast develops and the dough gains strength. The sourdough breads are allowed to develop another 48 hours to insure maximum flavor

Years of experience guide the hands of our bread bakers who mix, scale and form the individual loaves, buns and rolls.

Each style of bread is shaped and scored in a particular manner which will express its individual character. The final step is a trip to our Pavailler ovens (constructed on site by French technicians) where the carefully handled loaves are laid directly on the stone hearth and quickly baked at a hot temperature

How will they come out today?

Like other live, fermented products which depend on the slow development of natural bacteria (think of fermenting wine or aging cheese) the end result is dramatically affected by heat and humidity—water temperature, air temperature, the temperature and moisture in the air during the retarding and proofing processes, the temperature and volume of steam in the ovens

Our team of bakers daily accepts this challenge

Demonstrating excellence and consistency, using their intelligence and intuition as well as skills developed over years to produce outstanding breads—truly demonstrating the craftsmanship deserving the title Artisan Bakers

ARTISAN BREAD VARIETIES 6

Baguette

A consistent Award winner. This bread helped launch the bakery 35 years ago and is still the most popular baguette in town

Eugene Sourdough

Aged a total of 48 hours, this chewy bread has a flavor unique to our bakery. Develops a stronger flavor as it ages

Whole Wheat Sourdough

Again, aged 48 hours. A slightly softer crumb with a mild sour flavor which underscores the organic whole wheat flour

Birdseed Multi-Grain

A whimsical name to describe a hearty combination of seeds and grains. The classic French seed combination of sesame, sunflower and flax combined with rolled oats, whole wheat, rye and white wheat flour and a bit of honey. A favorite sandwich bread

Pane Como

The classic Northern Italian white bread with a well developed airy crumb, just enough texture and a chewy crust. Makes great french toast and grilled cheese sandwiches

Italian Ciabatta

Our version has a crisp crust and a very holey, springy interior, the perfect platform to soak up extra virgin olive oil and aged balsamic vinegar or top with salami and aged Gorgonzola

SPECIALTY BREADS 6

Whole Wheat Walnut

Roasted walnuts flavor this mildly fermented bread. Outstanding with soft cheese (especially triple cream Bries) or toasted with lots of butter

Fig Hazelnut

Roasted local hazelnuts and figs combined in a light, whole wheat loaf

Rosemary Garlic

Fresh rosemary and roasted garlic in a rich, white loaf

Garlic Ciabatta

Roast garlic in our crusty, classic Italian Ciabatta

Greek Olive Ciabatta

Our daily Ciabatta with ripe Kalamata olives folded in. Salty and chewy

Kate's Rye

An aromatic light rye with sunflower and flax seeds

ROLLS AND BUNS 3

French Hard Rolls

the same dough as our baguettes—Chewy crust and soft insides

Ciabatta Buns

the perfect sandwich roll or use it in place of a burger bun—magnifico!

"Birdseed" Multi-Grain Buns

Bakes up with a slightly denser crumb than its parent bread due to the shaping. Excellent with cheese or just plain butter

OUR FRESHLY BAKED LOAVES 8

Capella Market

Newman's Fish Market

Long's Meat Market

The Kiva

Friendly St. Market

The Red Barn Market

New Frontier Market

Whole Foods

and all of the Eugene area Markets of Choice

VIENNOISERIE, PASTRIES & COOKIES 5

Croissant

Bear Claws

with almond filling

Pain au Chocolat

the traditional after school treat of French children

Danish Pastry

our style with combinations of fresh and whole fruits, cream cheese and almond paste

Cinnamon Guys

our original cinnamon and sugar treat

OTHER BREAKFAST PASTRIES BAKED DAILY 5

All-Butter Scones

Including Orange Currant, Raspberry Jam filled, Marionberry and Lemon Poppyseed

Walnut Sticky Buns

with roasted walnuts and cinnamon

All-Butter Muffins

Including Cinnamon Walnut, Blueberry, Orange- Cranberry, Pumpkin Walnut and seasonal varieties

Viennese Teacake

A classic buttery pound cake flavored with organic vanilla and fresh lemon juice. Perfect complement to fresh fruit and whipped cream

Budapest Coffee Cake

the return of an old favorite—layers of roasted walnuts, cocoa and currants in a sour cream bundt cake with lemon glaze

SUGAR COOKIES 1

Sugar Cookies

Our all-butter, classic sugar cookies with original designs to celebrate holidays and other special occasions. Each cookie is a unique, hand decorated treat. We bake a wide variety of traditional cookies for specific holidays. Check our Seasonal and Holiday section for selections

COOKIES 4

Chocolate Chip Walnut

award winning cookies with Guittard chocolate chunks and roasted walnuts

Opera Cookie

an ultra rich chocolate, espresso cookie rolled in powdered sugar—inspired by cookies served at the Vienna Opera

Oatmeal Raisin

the classic American favorite with whole rolled oats with a touch of pure vanilla

Apricot Almond Surprise

Vegan cookie with dried apricots, toasted almonds, rolled oats and semi-sweet chocolate

WHEAT-FREE CAKES 2

Raspberry Chocolate Mousse Cake **\$63.50**

An elegant 3 layer cake with fudgy chocolate layers, filled with a very dark chocolate mousse mixed with raspberries. Iced with vanilla whipped cream and decorated with chocolate splashes. Very rich!

September 7th **\$52.50**

rich cocoa souffle layers filled with vanilla whipped cream and iced with dark chocolate ganache whipped cream

WHEAT-FREE COOKIES 2

Chocolate Chip Pecan

Oat and brown rice flour with lots of creamy Guittard chocolate wafers and roasted pecans

Oatmeal Walnut

Old fashioned rolled oats and oat flour, roasted local walnuts and sweet raisins

OTHER WHEAT-FREE DESSERTS 2

Crème Brulee

the classic presentation of baked whole cream custard, capped with a caramelized sugar crust

Mousse Cups

Dark Chocolate, Lemon, Grand Marnier, Egg Nog, Raspberry, Strawberry—what ever strikes our fancy. The secret is freshly made purees and juices, pure liqueurs and spices and lots of fresh, local heavy cream. Serving: One per cup

MEET ME AT THE METROPOL 1

Our Delightful Cafe

With its yellow stucco walls and cozy banquette seating is hung with paintings, photographs, prints and sculpture from the owners' private collection, including several internationally known artists. This sophisticated atmosphere compliments our pastry cases filled with beautiful, traditionally prepared cakes and pastries, all of which are available by the piece to enjoy at the cafe or to take home. Our popular sandwiches begin with our wide range of artisan breads and croissants and our soups are from our own recipes developed over 35 years. Baked entrees served with organic salad greens with our fresh baguettes and butter round out the menu. Stay in and enjoy the atmosphere or have our helpful counter folks wrap up your delicious choices to go.

BREAKFAST SANDWICHES 2

Scrambled Eggs

AVAILABLE OPTIONS

Sharp Tillamook cheddar and your choice of dry cured bacon, link sausage or ham. Fresh fruit garnish. Served on All American Roll: \$7.95
All Butter Croissant: \$8.95

Hot Ham and Cheese

\$6.75

on an all butter croissant

SANDWICHES 6

Parisian Chicken Salad

\$11.25

Oregon grown chicken breast, apples, celery and green onion tossed with mayonnaise and toasted almonds

Smoked Turkey Breast

\$11.25

Lean and lightly smoked Northwest turkey breast served with whole cranberries in sauce

Pepper Cured Pastrami

\$12.50

Traditional deli pastrami served with a nutty, European Swiss cheese

Smoked Honey Ham

\$9.25

Ninety-five percent fat-free ham

Cheese

\$8.95

Tillamook Cheddar, Finlandia Swiss, deli cream cheese or a combination

Vegetarian

\$8.25

Creamy hummus, carrots, tomatoes, lettuce, red onions and cucumbers

BAKED ENTREES 3

Chicken Pot Pie

\$12.50

Individual pot pies with creamy chicken and vegetable filling topped with our flaky tart crust. Yummy! Served with green salad vinaigrette, baguette and butter

Three Cheese Macaroni and Cheese	\$10.95
Delicious, baked macaroni with Tillamook extra-sharp white cheddar, Pecorino Romano, Italian Parmigiano and toasted bread crumbs. Served with green salad vinaigrette, baguette and butter	
Quiche	AVAILABLE OPTIONS
Delicate pâte brisée tart pastry, eggs, cream, milk, Jarlsberg Swiss and vegetable of the day. Served with green salad vinaigrette, baguette and butter	\$10.50
	Whole Quiche to Go:
	\$40.50

FEATURED ITEMS 2

Soup du Jour	AVAILABLE OPTIONS
Hearty, housemade soups served with your choice of artisan breads and butter	A Mug: \$4.95
	A Bowl: \$6.95

Mixed Greens Vinaigrette	\$5.25
Mixed baby greens, romaine and grated carrots tossed with classic French vinaigrette. Served with baguette and butter	

DRINKS MENU 3

Metropol Coffee Drinks
We offer an extensive espresso and coffee drinks menu using ethically sourced, Fair-trade certified organic coffee locally roasted by Cafeto Coffee. Our own Metropol blend was chosen in a blind cupping and our de-caf blend is Swiss cold water processed for a rich and mellow cup. Our baristas pride themselves in preparing creamy lattes and foamy, silken cappuccinos. Our Borgias, with rich cocoa, espresso, freshly whipped cream and fresh orange peel, have been named among the best in town and we feature creamy, hot cocoa piled high with freshly whipped, local dairy cream. All espresso drinks can be iced. Our mellow iced coffees are produced using a cold-water extract process

Teas
We serve a variety of Fair-trade, Organic Herbal teas and intoxicating, pungent Black and Green teas from locally owned J-Tea. Hot tea is served in our colorful, two-cup pots; iced tea is available by the glass. Our Chai is from Oregon Chai, a delightful mix of black tea and spices. Served hot or cold

Other Drinks
We make our own All-Fruit Smoothies with whole berries, bananas, apple juice and locally produced Nancy's Honey Yogurt. We serve Classic Italian Sodas and Cremosas and bottled orange juice from freshly squeezed oranges