



La Provence & Petite Provence Bakery Menu

Cakes & Desserts

Products may contain gluten, dairy, eggs, peanuts, nuts, coconut.

Apricot Tart: Baked tart with almond cream and apricots

Caramel Walnut Tart: Baked tart with almond cream and caramelized mixed nuts

Fresh Fruit Tart: Tart shell filled with pastry cream and seasonal fruit

Lemon Tart: Tart shell filled with lemon cream

Marionberry Tart: Baked tart with almond cream and marionberries

Black Beauty: Layers of chocolate cake, ganache, vanilla syrup and dark chocolate mousse covered with dark chocolate icing

Brownie Soufflé: Classic brownie with walnuts

Chocolate Mousse Cup: Chocolate cup filled with chocolate mousse **Gluten-Free Ingredients**

Coconut Bamba: Coconut biscuit topped with rum flavored white chocolate mousse, fresh mango, and coconut **Gluten-Free Ingredients**

Cream Puff: Chantilly with vanilla pastry cream filled pate a choux puff

Crunchy Hazelnut: Chocolate biscuit cake layered with chocolate ganache, hazelnut, and apricots

Éclair: Pate a choux filled with vanilla pastry cream or chocolate pastry cream

Hazelnut Caramel: Sable Breton, hazelnut bavaroise and salted caramel layered with brownie

Lemon Graffiti: Chocolate-almond cake layered with crunchy hazelnuts and lemon mousse, covered with dark chocolate icing

Marionberry Cheesecake: Classic cheesecake with marionberries

Monkey Love: Coconut biscuit covered with chocolate, white chocolate mousse and bananas

Gluten-Free Ingredients

Napoleon: Layers of puff pastry and pastry cream topped with fondant

Opera: Layers of almond biscuit soaked with coffee syrup, coffee butter cream, and chocolate ganache with dark chocolate icing

Purple Rain: Layer of coconut biscuit, lime mousse, biscuit and passion fruit mousse covered with black current icing

Strawberry Charlotte: Lady Fingers cake filled with strawberry mousse, topped with fresh berries

Tiramisu: Chocolate sponge soaked with coffee syrup, layered with crunchy hazelnuts and mascarpone mousse

Trio Chocolate: Chocolate cake with layers of white, milk and dark chocolate mousse

Versailles: Layers of chocolate cake and vanilla, coffee and chocolate mousse

White Chocolate Mousse: Almond cake layered with white chocolate mousse and dark cherries

****Please note, there is slight possibility of gluten cross-contamination in our busy bakery****



La Provence & Petite Provence Bakery Menu

Special Order Cakes

8" Cakes

Most flavors available at our locations.
Please contact for more information.

Other sizes are available for
pre-order at each location.
Please contact stores for more
information.

6" Cakes

10" Cakes

12" Cakes

1/4 Sheet Cakes

1/3 Sheet Cakes

1/2 Sheet Cakes

2/3 Sheet Cakes

Full Sheet Cakes

Our bakery can make you a
custom cake for any occasion.

Wedding

Baby Shower

Anniversary

Birthday

Retirement

Graduation

Cakes are available for
pre-order at each location.

Prices vary depending on size,
style, and decoration.



La Provence & Petite Provence Bakery Menu

Pastries—Croissant

Almond Croissant: Croissant baked with almond filling, topped with sliced almonds & powdered sugar

Apricot Croissant: Croissant filled with pastry cream and apricots

Apricot Owl Croissant: Croissant filled with lemon cream and apricots. Sprinkled rosemary sugar

Bear Claw: Croissant filled with almond cream, topped with sliced almonds and powdered sugar

Blueberry Papillon: Croissant baked with pastry cream and blueberries

Caramel Walnut Roll: Cinnamon roll, topped with caramelized brown sugar and walnuts

Cheese Croissant: Croissant filled with cream cheese

Chocolatine: Croissant and chocolate brioche filled with chocolate

Chocolate Croissant: Croissant filled with chocolate

Cranberry Apricot Papillon: Croissant baked with pastry cream, cranberries, and apricots

Iced Cinnamon Roll: Croissant dough rolled with cinnamon, brown sugar & butter, and topped with icing

Kouin Amann: A flakey buttered Croissant topped with regular and powdered sugar

Marionberry Papillon: Croissant baked with pastry cream and marionberries

Pain aux Raisin: Croissant baked with pastry cream and raisins

Pear Provence: Croissant baked with pastry cream and pears

Pinwheel: Croissant baked with an apricot, cream cheese and apple, marionberry, and raspberry jam

Raspberry Croissant: Croissant baked with raspberry jam

Strawberry Flower Croissant: Croissant baked with strawberry jam and a strawberry

White Chocolate Hazelnut Croissant: Croissant filled with hazelnut cream and white chocolate chips



La Provence & Petite Provence Bakery Menu

Pastries—Brioche

Almond Brioche: Brioche baked with almond filling, topped with sliced almonds and powdered sugar

Apple Blossom: Brioche baked w/ apples & pastry cream

Cheese Brioche: Brioche baked with cream cheese. Topped with powdered sugar

Chocolate Brioche Swirl: Brioche baked with chocolate and cream cheese, topped with powdered sugar

Marionberry Blossom: Brioche baked with marionberries and pastry cream

Piano Key: Chocolate brioche filled with ganache

Raspberry Brioche: Brioche baked with raspberry filling and topped with powdered sugar

Pastries—Puff Pastry

Apple Turnover: Puff pastry filled with apples

Lemon Turnover: Puff pastry filled with lemon cream, topped with sugar

Palmier: A French classic, puff pastry layered with butter and sugar

Raspberry Palmier: 2 palmiers sandwiched together with raspberry jam and topped with powdered sugar

Savory Pastries

Apple Blue Cheese Brioche: Challah filled with apple, blue cheese, and béchamel

Butternut Squash Goat Cheese Brioche: Challah filled with butternut squash and goat cheese, topped with mozzarella cheese

Mushroom Brioche: Challah filled with mushroom, béchamel, and parsley

Four Cheese Croissants: Croissant filled with cheddar, Swiss, pepper jack, and mozzarella cheese, topped with poppy seeds

Ham and Cheese Croissant: Croissant filled with ham, Swiss cheese, and béchamel

Spinach Feta Croissant: Croissant filled with spinach and feta cheese

Trio Pepper Biscuit: Savory scone with peppers, jalapeños, and cheddar cheese



La Provence & Petite Provence Bakery Menu

Bread

Baguette

Mushroom Garlic

Blueberry Maple Oat

Olive Peasant

Blue Cheese Onion

Pain de Provence

Challah Rolls

Rosemary Green Olive

Ciabatta

Rye Peasant

Cranberry Walnut

Seedy Whole Wheat Sourdough

Fennel Raisin

Seven Grain Deli

French Country

Sourdough Bowl

Italian

Whole Wheat

Marionberry Honey Wheat