



PÂTISSERIE FRANÇAISE of SCARSDALE

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MENU
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*Delicious Hors d'oeuvres, Entrées,
French Pastries & Desserts
for all Occasions*



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ORDERING

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TO PLACE ORDERS BY TELEPHONE OR IN PERSON

914 472 0702
Tuesday *through* Saturday 8–6
Sunday 8–1
Closed Monday

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TO PLACE ORDERS BY FAX OR EMAIL

914 472 7483
Requires follow up phone call to assure fax or email was received.
www.lrbakery.com
info@lrbakery.com

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DELIVERY

La Renaissance provides delivery service to the Westchester and Fairfield County areas. Please inquire about special arrangements to New York City and other locations.

Scheduled deliveries require at least a 24 hour notice and rates are based on delivery location. During busy times, additional notice may be required.

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NOTICE

We require 48 hours notice when placing catering orders. Special items, custom orders, and orders placed for holidays may require additional notice.

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CANCELLATION POLICY

24 hour notice required for order cancellation.
Orders cancelled within 24 hours are subject to a 50% charge.

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Pricing as of June 2011. Prices subject to change.





La Renaissance Desserts

RASPBERRY GANACHE

Vanilla génoise layered with raspberry preserve, covered with chocolate ganache icing
6" \$28 8" \$38

CHOCOLATE GANACHE

Chocolate génoise filled with chocolate ganache, covered with chocolate ganache icing
6" \$26 8" \$36

INDULGENT

Chocolate génoise layered with chocolate mousse and crème Anglaise Surrounded by ladyfingers and covered with ganache icing.
6" \$28 8" \$38

LA RENAISSANCE

**Winner of Best Signature Cake –
*Westchester Magazine 2008***
Layers of almond meringue filled with chocolate cream, mocha buttercream, whipped cream and surrounded by slivered almonds
6" \$29 8" \$39

CHOCOLATE MOUSSE CHARLOTTE

Chocolate génoise filled with a light chocolate mousse and surrounded by ladyfingers
6" \$26 8" \$36

STRAWBERRY SHORTCAKE

Vanilla génoise filled with fresh strawberries and whipped cream, iced with whipped cream and slivered almonds
6" \$28 8" \$38

STRAWBERRY AND CHOCOLATE MOUSSE

Vanilla génoise with layers of fresh strawberry mousse and chocolate mousse
6" \$28 8" \$38

FRAISIER

Vanilla genoise filled with fresh strawberries and whipped cream and carmalized sugar on top
6" \$29 8" \$39

OPERA

Almond sponge filled with mocha buttercream and chocolate ganache with chocolate icing
8" strip \$36

RICHELIEU

Succes meringue, layers of chocolate ganache and carmel with a carmel glaze
6" \$29 8" \$39

NAPOLEON (MILLE-FEUILLES)

Puff pastry layered with vanilla cream, covered with chocolate and vanilla fondant icing
8" \$38 10" \$58

*Personalize any cake for an additional \$3
6" serves 4-6 8" serves 8-10
10" and larger sizes available by request*





Individual Desserts

NAPOLEON	\$4.50	CHOCOLATE MOUSSE CHARLOTTE . . .	\$5.00
APPLE TART	\$5.00	CRÈME BRÛLÉE	\$5.00
CHEESECAKE	\$4.75	FRESH FRUIT TARTLETTE	\$6.00
GANACHE	\$5.00	OPERA	\$5.00
TART TATIN	\$5.50	LA RENAISSANCE	\$6.50
ECLAIRS	\$4.50	FRAISIER	\$6.00
LEMON MERINGUE	\$5.00	ELYÉE	\$6.00

Price listed is per item

Mini Desserts & Pastries

CHOCOLATE GANACHE	FRESH BERRIES TARTLETTE
RASPBERRY GANACHE	CREAM PUFF SWANS
TARTE AU CITRON	LEMON MERINGUE TARTLETTE
APPLE TART TATIN	CHOCOLATE ÉCLAIRS
MOCHA CAPPUCINO PYRAMIDS	MOCHA ÉCLAIRS
TARTE AUX FRAMBOISES CHOCOLATE	VANILLA ÉCLAIRS
CHOCOLATE MOUSSE CUPS	CREAM PUFFS
CRÈME BRÛLÉE CUPS	RASPBERRY MOUSSE CUPS

\$25 per dozen. Minimum order 2 dozen

Mini Breakfast Pastries

- MINI DANISH** (Pecan, Raisin, Apricot)
- MINI CROISSANT**
- MINI PAIN AU CHOCOLATE**
- MINI MUFFINS**

\$18 per dozen

Minimum order 2 dozen





Hors D'oeuvres

MINI ASSORTED QUICHES

Lorraine, Mushroom, Spinach, Broccoli \$20

MINI PIZZAS FRANÇAISE

Made with puff pastry, fresh tomatoes & cheese \$20

MINI FRIENDS SAUCISSES

Veal & beef wrapped in puff pastry \$22

MINI VOL-AU-VENT

Puff pastry filled with wild mushrooms \$22

MINI FILET MIGNON EN CROÛTE

Miniature filet mignon wrapped in puff pastry \$39

SMOKED SALMON ROULADE

With cream cheese & dill \$26

FRANKS IN A BLANKET

Miniature beef frankfurters wrapped in puff pastry \$20

MINI CRAB CAKES

Accompanied by dill aioli \$26

BÂTONS DE FROMAGE

Cheese sticks by the pound \$24

Minimum order 2 dozen. Price listed is per dozen.

Tea Sandwiches

Smoked Salmon, Tuna, Chicken Salad, Tomato & Herbed Goat Cheese, Brie, Asparagus Tips, Cucumber, Watercress & Egg, Crabmeat & Avocado \$29

Minimum order 2 dozen. Price listed is per dozen.





Stationary Items

SALMON MOUSSE LOAF

Poached and served with sauce verte, serves 6 \$35

MUSHROOM TORTE

Wild mushrooms and béchamel wrapped in a puff pastry, serves 6 \$35

BRIE EN CROÛTE

French brie wrapped in puff pastry, serves 8-10 \$35

ONION BRIOCHE

Caramelized onions, béchamel, topped with Swiss, serves 6 \$35

PISSALADIÈRE

Our House Specialty. A southern French pizza made with fresh sliced tomato, caramelized onions, Swiss cheese and rosemary on puff pastry, serves 6 \$26

PAIN SURPRISE

Country Loaf to include 6-dozen assorted finger sandwiches which could include: Smoked Salmon, Tuna, Chicken Salad, Tomato & Herbed Goat Cheese, Brie, Asparagus Tips, Cucumber, Watercress & Egg, Crabmeat & Avocado \$150

CRUDITÉ

An artistically arranged platter of broccoli, carrots, celery, cherry tomatoes, and served with a fresh herb dip \$4 per person

Entrée Selection

COLD POACHED SALMON

Decoratively scaled with cucumbers \$20

SALMON EN CROÛTE

In the shape of a fish in puff pastry. Served with white wine dill sauce \$22

STUFFED BREAST OF CHICKEN

With wild mushrooms and tarragon sauce \$18

FILET MIGNON EN CROÛTE

With green peppercorn sauce \$34

Roasted potatoes and veggies for \$5 additional per person.

Minimum order 10 persons. Price listed is per person.





House Specialties

PETITS FOURS GLACÉS

Available in pastel colors, chocolate and mocha fondant icing \$30 *per* DOZEN

SARAH BERNHARDTS

Our House Specialty. Almond macaroon base with chocolate ganache & chocolate icing \$28 *per* POUND

“TUXEDO” STRAWBERRIES DIPPED IN CHOCOLATE

Strawberries dipped in white & dark chocolate resembling a tuxedo . . \$25 *per* POUND

LONG-STEMMED STRAWBERRIES DIPPED IN CHOCOLATE

Available in white & dark chocolate \$25 *per* POUND

CHOCOLATE TRUFFLES

Made with the finest imported chocolate & cocoa \$39 *per* I POUND

RUGELACH

Apricot, Raspberry \$22 *per* I POUND

TRADITIONAL FRENCH COOKIES

Breton Butter, Sablé Ronds, Cat’s Tongues, Almond Cat’s Tongues, Palmiers, Chocolate Dipped Cat’s Tongues, Tuiles, Aristocrats \$20 *per* I POUND

FRENCH MACAROONS

Raspberry, Chocolate, Vanilla, Mocha, Pistachio or Lemon \$1.75 *each*

Les Tartes

APPLE TART \$27

APPLE TARTE TATIN \$35

LEMON MERINGUE \$27

CRÈME BRÛLÉE \$27

FRESH PLUM, PEACH, OR PEAR \$29

FRESH FRUIT \$30

Available in 9". Serves 8–10



Mousse Bowls

WHITE & DARK CHOCOLATE	\$46
DARK CHOCOLATE	\$43
LEMON	\$43

*Includes a \$5 refundable deposit for glass bowl
For the finishing touch, add a dessert sauce to accompany.*

RASPBERRY COULIS	\$13
DARK CHOCOLATE SAUCE	\$10

Sorbet Cakes

Traditional French meringue layered with Sorbets. Choose two flavors:

RASPBERRY, PASSION FRUIT, CHOCOLATE, STRAWBERRY AND MANGO	\$45
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Available in 8". Serves 8 – 10

FOOD ALLERGIES?

If you have a food allergy, please speak
to the owner, manager, chef or server.

La Renaissance

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