

Breakfast Pastries

CROISSANTS, DANISH, TURNOVERS, MUFFINS, SCONES

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| PLAIN CROISSANT | \$4.00 |
| BRIOCHE | \$4.00 |
| CHOCOLATE CROISSANT. | \$4.75 |
| ALMOND CROISSANT | \$5.50 |
| APPLE TURNOVERS | \$5.50 |
| CHEESE DANISH | \$4.75 |
| PECAN DANISH | \$4.75 |
| RAISIN DANISH | \$4.75 |
| APRICOT DANISH. | \$4.75 |
| MUFFINS (blueberry,cranberry, etc) | \$4.00 |
| SCONES (blueberry,cranberry,raisins,etc) | \$4.75 |
| MULTIGRAIN CROISSANT. | \$4.50 |
| VEGAN CROISSANT | \$4.50 |

ORDERING

TELEPHONE OR IN PERSON

Monday through Saturday 8-5
 Sunday 8-1
 Phone: (914) 472-0702

FAX OR EMAIL

*Requires follow up phone call
 www.lrbakery.com OR info@lrbakery.com
 Fax: (914) 472-7483

QUICK CHECKOUT

Call your order in advance and prepay with a credit card to ensure a quick and easy pickup

NOTICE

We require 72 hour notice when placing catering orders. Special items, custom orders, and orders placed for holidays may require additional notice

CANCELLATION POLICY

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

Pricing as of February 2021. Prices subject to change.

La Renaissance

PÂTISSERIE FRANÇAISE of SCARSDALE

9 Harwood Court Scarsdale, NY 10583 • (914)472-0702

DAILY BAKERY MENU

House Specialties

SARAH BERNHARDTS SPECIALTY

Our House Specialty. Almond Macaroon base with chocolate ganache & chocolate icing \$35 per pound

STRAWBERRIES DIPPED IN CHOCOLATE SPECIALTY

Regular Style & Tuxedo Style \$39 per pound

CHOCOLATE TRUFFLES SPECIALTY

Made with the finest imported chocolate & cocoa \$52 per pound

RUGELACH SPECIALTY

Chocolate. Apricot. Raspberry. \$30 per pound

TRADITIONAL FRENCH COOKIES SPECIALTY

Breton Butter, Sablé Ronds. Cat's Tongues, Almond Cat's Tongues, Palmiers, Chocolate Dipped Cat's Tongues, Tuiles, Aristocrat \$27 per pound

FRENCH MACAROONS SPECIALTY

Raspberry, Chocolate, Vanilla, Mocha, Pistachio or Lemon. \$3.25 each

9" Les Tartes

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| APPLE TARTE | \$45 |
| APPLE TARTE TATIN. | \$52 |
| LEMON MERINGUE | \$39 |
| CRÈME BRÛLÉE | \$39 |
| FRESH PEACH OR PEAR TARTE | \$45 |
| FRESH FRUIT TARTE. | \$48 |
| FRESH PLUM TARTE. | \$48 |

Available in 9". Serves 8-10

Savory

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| FRIAND SAUCISSES VEAL AND BEEF WRAPPED IN PUFF PASTRY | \$12.00 |
| LARGE QUICHE LORRAINE (ham & cheese) | \$25.00 |
| LARGE QUICHE SPINACH & CHEESE | \$25.00 |
| LARGE QUICHE BROCCOLI & CHEESE | \$25.00 |
| LARGE QUICHE MUSHROOM | \$25.00 |
| CROISSANT FILLED WITH HAM AND SWISS CHEESE | \$9.00 |
| PISSALADIÈRE | \$35.00 |

Breads

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| FRENCH BAGUETTE | \$5.50 |
| RUSTIC BAGUETTE | \$6.00 |
| MULTIGRAIN BAGUETTE | \$6.50 |

Individual Desserts

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| CHOCOLATE MOUSSE CHARLOTTE | S. \$8.50 L. \$12.00 |
| OPERA INDIVIDUAL DESSERT | \$10.00 |
| LA RENAISSANCE INDIVIDUAL DESSERT | \$12.00 |
| NAPOLEON | \$8.50 |
| GANACHE | \$8.50 |
| CRÈME BRÛLÉE | \$7.50 |
| FRESH FRUIT TARTELETTE | \$8.50 |
| LEMON MERINGUE TARTELETTE | \$8.50 |
| APPLE TARTELETTE | \$8.50 |
| PEACH/PEAR TARTELETTE | \$8.50 |
| VANILLA/CHOCOLATE/COFFEE ECLAIRS | \$7.50 |

Sorbet Cakes

**TRADITIONAL, FRENCH MERINGUE LAYERED WITH SORBETS, CHOOSE TWO FLAVORS
RASPBERRY, PASSION FRUIT, CHOCOLATE, STRAWBERRY AND MANGO** . . . \$50

Available in 8". Serves 8-10

La Renaissance Desserts

RASPBERRY GANACHE

Vanilla génoise layered with raspberry preserve, covered with chocolate ganache icing.
6" \$37, 8" 47.

CHOCOLATE GANACHE

Chocoate génoise filled with chocolate ganache, covered with chocolate ganache icing.
6" \$35, 8" \$45

INDULGENT

Chocolate génoise layered with chocolate mousse & crème Anglaise surrounded by ladyfingers & covered with ganache icing.
6" \$37, 8" \$47

LA RENAISSANCE

Winner of Best Signature Cake - Westchester Magazine 2008
Layers of almond meringue filled with chocolate cream, mocha butter cream, whipped cream & surrounded by slivered almonds.
6" \$47, 8" \$57

CHOCOLATE MOUSSE CHARLOTTE

Chocolate génoise filled with a light chocolate mousse and surrounded by ladyfingers.
6" \$39, 8" \$49

STRAWBERRY SHORTCAKE

Vanilla génoise filled with fresh strawberries, whipped cream & slivered toasted almonds.
6" \$39, 8" \$49

STRAWBERRY AND CHOCOLATE MOUSSE

Vanilla génoise with layers of fresh strawberry mousse & chocolate mousse.
6" \$39, 8" \$49

FRAISIER

Vanilla génoise filled with fresh strawberries and whipped cream & caramelized sugar on top.
6" \$37, 8" \$47

OPERA

Almond sponge filled with mocha buttercream & chocolate ganache with chocolate icing.
6" strip \$45, 8" strip \$55

NAPOLEON (MILLE-FEUILLES)

Puff pastry layered with vanilla pastry cream, covered with chocolate & vanilla fondant icing.
8" \$59

CHEESECAKE

6" \$30, 8" \$40

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

Mousse Bowls

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| DARK CHOCOLATE | \$52 large, \$42 small |
| LEMON | \$52 large, \$42 small |

Price includes a \$5 refundable deposit for glass bowl.

For the finishing touche, add a dessert sauce to accompany.

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| RASPBERRY COULIS | \$15 |
| DARK CHOCOLATE SAUCE | \$15 |