

# FALLON & BYRNE

## La Patisserie Pastries & Occasion Cakes

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Fallon & Byrne are proud to partner with La Patisserie by Deirdre & Thomas Fialon to bring you a delectable selection of lovingly hand-crafted pastries & cakes for occasions



### **Berry Cheesecake**

Cheesecake mousse, sable biscuits, coated in a red berry glaze & pistachios

### **Chocolate Crunch**

Crunchy Chocolate Base, Milk Chocolate Ganache, Chocolate Chantilly. Topped with Hazelnuts

### **Chocolate Éclair**

Choux Pastry, Vanilla Pastry Cream, Milk Chocolate Chantilly, Dark Chocolate Pistachio and coated with Hazelnuts.

### **Chocolate Mousse**

With Chantilly cream

### **Coffee Crunch**

Almond Sponge, Chocolate Mousse, Vanilla Cream coated in Salted Caramel & Coffee Crunch

### **Granny Smith Apple Slice (VG)**

Almond-Lemon Sponge, Apple Compote & Poached Granny Smith Apples

### **Lemon Meringue**

Delicate Short Crust Pastry, Lemon Curd and Soft Meringue

### **Passionfruit & Milk Chocolate Tartlet**

Passionfruit and Milk Chocolate Chantilly with Chocolate Crumble

### **Raspberry Tartlet**

Shortcrust Pastry, Vanilla Pastry Cream, Fresh Raspberries

### **Salted Caramel Peanut Éclair**

Choux Pastry, Vanilla Pastry Cream Coated with Salted Caramel and Peanuts

### **Vanilla Éclair**

Vanilla Pastry Cream, White Chocolate with Vanilla Cream, Choux pastry

### **Piña Colada Coconut and Lime Sponge**

Lemon & Lime Madeleine, Creamy Coconut Mousse, Pineapple Glaze

### **Chocolate and Roasted Nut Brownie (VG)**

Chocolate & Caramel Brownie with Toasted Nuts

### **Passionfruit Cheesecake**

Cheesecake Mousse, Sable Biscuits, coated in Passionfruit Glaze dipped in Coconut

## **Pricing**

Minimum Order of 10 pcs. Delivery to Dublin only.

10 PASTRIES - €43.00 | 15 PASTRIES - €63.00 | 20 PASTRIES - €79.00

Allergens available on request.