



Pâtisserie La Cigogne



2021





Pâtisserie La Cigogne

The stork - la cigogne, in French - is the bird of Alsace. Throughout this region in the northeast of France, these stately birds make their nests atop the roofs of tall buildings. They live up high so that young storks can swoop off the roofs as they learn to fly.

The stork is a symbol of good luck - a marker of happiness and fidelity throughout Alsace. Regional folklore says that when a child wanted a younger brother or sister, he would place a piece of sugar on the windowsill to attract the stork, in hopes that it would leave a precious package in exchange for a sweet treat.

At Patisserie La Cigogne, we strive to bring the quality and freshness of Alsatian delicacies to you each day, with classic recipes from the land of the stork. French master pastry chef Thierry Schmitt crafts traditional French desserts, croquembouches, wedding cakes, pastries, breads, chocolate and other sumptuous French fare for the people of Leaside and Toronto to savour. These delicacies, combined with the cafés friendly atmosphere and service, keep La Cigogne's devoted clientele coming back for more. You could leave the tasty treats on your windowsill, hoping to attract the lucky stork of Alsace, but we think it's best just to eat and enjoy them!

Think of us for your desserts!

Business Hours

Monday - Thursday 7:30 AM - 7 PM

Friday 7:30 AM - 8 PM

Saturday 8 AM - 8 PM

Sunday 8 AM - 7 PM



All Day Breakfast or Brunch



Baguette with butter & home made jam.	\$8.00
Baguette with cream cheese, garlic and herbs.	\$8.00
Crepes with nutella & fresh strawberries.	\$15.00
Crepes served with ham and Swiss cheese.	\$15.00
Crepes with chicken, mushrooms, roasted red pepper and cheddar.	\$15.00
Crepes served with maple syrup & home made jam.	\$15.00
Croissant Sandwiches Ham, Swiss cheese, tomato & béchamel sauce.	\$7.95
Omelette du jour with baguette, fresh fruits.	\$14.00
Provençale omelette Tomato, onion, ham Swiss cheese with baguette, fresh fruits.	\$15.00
Croque Madame Toasted brioche layered with ham & Swiss cheese & topped with a fried egg.	\$15.00



Les Quiches



With Mixed greens:	\$14.50 for lunch!
Whole 9" Quiches:	\$35.00

Alsatian Classic

Ham, bacon & Swiss cheese.

Provençale

Ham, tomato, basil and goat cheese.

Garden Fresh

Kale, cheddar, finely chopped green onions & red bell pepper.

Smoked salmon & brie

Smoked salmon, brie, celery & green onions.

Les Tourtieres

With Mixed greens: \$15.50 for lunch!
Whole 9" Tourtieres: \$40.95

French Tourtiere

Beef, pork chunks cooked in white wine and sliced Yukon Gold potatoes, onions and garlic.

Quebec Tourtiere

Freshly ground pork, onions, garlic and potatoes.

Chicken Tourtiere

Chicken chunks cooked in white wine, carrots, peas celery and many other vegetables.

Beef Mushroom Tourtiere

Beef steak, mushrooms cooked in Guinness, onions, carrot & celery.

Les Tourtieres



Baguette Sandwiches

Baguette Sandwiches \$10.50

Pate Sandwich (Your choice of Country pate or Chicken liver pate, tomato, lettuce, and Dijon Mustard)

Roast Beef (Roast beef, cheddar, tomato, lettuce and mustard)

Le Parisien (Ham, Swiss Cheese, Lettuce, tomato and Dijon mustard)

The Delight (Turkey breast, lettuce, tomato, sprouts and avocado spread)

Tuna Salad (Tuna Salad, Lettuce and Tomato)

Le Normandie (Brie, Cucumber and Apple)

The Vegetarian (Fresh sprouts, tomato, lettuce, cucumber, cheese & Avocado spread)

Speciality Sandwiches \$14.50

Prosciutto (Swiss cheese, tomatoes, mixed greens, drizzled with balsamic vinaigrette)

Smoked Salmon (Cream cheese with herbs, capers and cucumbers)

Salami (Imported salami and brie, simply brought you back to Paris)

Le Normandy



Tarte Flambée

Every Saturday & Sunday 11 am – 3 pm

Whole 12" Tarte for 1 serving: \$15.00
Alsatian style thin crust pie with bacon, chopped onion and cream cheese baked in stone oven. A great alternative to pizza!



Petit Fours

\$32.00/per dozen

Mixed miniature éclair, lemon tarts, mousse cakes and butter cream cakes. Minimum order 1 dozen.



Individual Dessert (actual products may not be exactly as shown)

Croquembouches

Start at **\$6.95** per person for the regular cone shape with nougatine base. Other shaped croquembouches price varies depends on the work.

Side of chocolate sauce \$12.00



Les Gateaux

Wedding Cakes and other Centre Pieces are available for orders one week in advance. All of the following cakes are in sizes of individual, 8 servings and 12 servings. Available in larger size upon order 24-48 hours in advance.

The Paradise \$7.95/48.95/68.95

An Orange-flavoured Chocolate Mousse with Grand Marnier Crème Brûlée filling, finished with sprayed Chocolate.

Tiramisu \$9.95/68.95

Pâtisserie La Cigogne's version of this classic Italian dessert. Lady's finger soaked in coffee with powdered chocolate and mascarpone cheese.

The Imperial \$7.95/48.95/68.95

Walnut brownie, dark chocolate mousse filled with raspberry ganache filling.

The Montelimar \$7.95/48.95

A combination of nougat & sea salt caramel chocolate mousse w/ a layer of peaches aged in liquor.

Mikado



- Bacarra** \$7.95/48.95/68.95
Soft pistachio cake, dark chocolate and light caramel cream with apricot filling.
- Raspberry Cheese Cake** \$7.95/48.95/68.95
Sweet crust filled with white chocolate, cream cheese & fresh raspberries.
- Mikado** \$7.95/48.95/68.95
Lemon madeleine sponge, Lemon mousse with Strawberry filling.
- Africa** \$7.95/48.95/68.95
Hazelnut mousse w/ walnut biscuit soaked in rum, finished in dark chocolate.
- Croq-Pistache** \$7.95/48.95/68.95
Sweet crust filled w/ almond cream and crunchy hazelnut, finished w/ pistachio mousse.
- Strawberry Shortcake** \$48.95/68.95
Vanilla cake, fresh strawberries, grant marnier, whipped cream and pastry cream.
- Louis XIV** \$7.95/48.95
Dark chocolate mousse, cassis cream w/ pear mousse & William pear soaked in liquor.
- St. Honore** \$48.95/68.95
Layers of sweet cream puff filled w/ pastry & wiping cream, covered w/ caramel.
- The Temptation** \$9.95
Chocolate cake and light cherry cream that has cherries aged in liquor, finished with milk chocolate.
- Mt. Blanc** \$9.95
Chestnut mousse filled with black current cream, encased in chocolate hazelnut meringue.
- Prince Noir** \$7.95/48.95/68.95
Crispy Praline Crust, roasted Hazelnut Coffee Butter Cream and Chocolate Mousse. Finished with a Dark Glaze.

Dream of China \$7.95/48.95/68.95
Strawberry Mousse and Passion fruit
Coulis encased in fancy Biscuit.

Opera \$7.95/48.95/68.95
Mocha Butter Cream and Chocolate
Cream layered with a Joconde Biscuit
and Finished with a Delicate Chocolate
Glaze.

Intense \$7.95/48.95/68.95
Dark Chocolate Mousse filled with
Mixed Berry Coulis, finished with a
Dark Chocolate Glaze.

Exotic Flower \$7.95/48.95/68.95
White chocolate mousse, exotic
fruit cream filling (mango, passion
& banana) w/ dark chocolate brownie.

St. Eve \$7.95/48.95/68.95
Crusty almond sponge, roasted
hazelnut butter cream and a layer
of dark chocolate inside.

The Symphony \$7.95/48.95/68.95
A combination of dark, white &
milk chocolate mousse filled with
fresh raspberries, finished with
raspberry Purée.

Baba Au Rhum \$9.95
A cake saturated in rum syrup, filled
w/ whipped cream & fresh berries.



Pies

Apple Pie \$7.95/42.95/52.95
Fresh Ontario apples baked in light pastry cream.

Pear Sabayon \$7.95/42.95/52.95
Sweet crust and almond cream, topped with William's pear slices.

Fresh Fruit Flan \$48.95/68.95
A sweet crust and crème Patissiere topped with fruits in season.

Chocolate Pie \$48.95/68.95
A bitter sweet chocolate pie filled w/ roasted pistachio & hazelnut.

Apricot Almond Pie \$7.95/42.95/52.95
Sweet crust filled with almond cream topped with sliced apricots and finished with an apricot glaze.

Lemon Pie \$7.95/42.95/52.95
Sweet crust filled with a lemon cream that is made with pure lemon juice.

Mirabelle Flan \$42.95/52.95
Sweet yellow plums filled with light almond cream. The most popular fruit flan from Alsace.

Raspberry Fig Tart \$7.95
Vanilla butter crust, filled with fig and raspberry pate des fruits fillings.

