



Pâtisserie La Cigogne



*Christmas 2023*





## 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, croquem-bouches, 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

Dec 24 and 31 (8 AM - 5 PM)

Closed: Dec 25 and Jan 1



## Christmas Specialty

Douce France (Sweet France)

\$60.00/8 Serving \$85.00/12 Serving

A Champagne Mousse filled with Black Current Coulis, specially dedicated to your Christmas and New Year dinner and event.

Les Bûches de Noël (Christmas Yule Logs)

\$60.00/8 Serving \$85.00/12 Serving with your choice of :

Chestnut Cream w/ Walnut cake & rum.

Hazelnut Praline

Chocolate Cappuccino

Vanilla / Strawberries

Milk Chocolate mousse w/ Sea salt caramel.



### Christmas Brioche

\$39.95

A rich flavoured brioche made with dry orange, lemon and roasted almond and hazelnut.

### Gift basket of assorted Christmas cookies

All made with our finest butter.

### Galette des Rois

\$47.95/ 6 Serving \$59.95/ 10-12 Serving

Puff dough filled with almond cream. A traditional French desert that follows after the Christmas and New Year.

### Chocolate Truffles

All of Pâtisserie La Cigogne's truffles are individually hand made with finest European chocolate.

### Macaron

6pc/\$19.95; 12pc/\$34.95; 18pc/53.00





## Croquembouches

Start at **\$7.50** per person for the regular cone shape with nougatine base. Other shaped croquembouches price varies depends on the work.

Side of chocolate sauce **\$13.00**





## Les Tourtieres

Whole 9" Tourtieres:

\$45.95

### 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







## Assorted Quiches

\$30.00/Dozen mini quiche or \$39.00/9 inch whole

### 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.



## Brioche Suprise

\$50.00/36 pc or \$95.00/80 pc

Brioche w/bite-size sandwiches (Smoked salmon, pâté, ham, turkey & Swiss cheese)



## Foie Gras & Pâté

All individually priced. Please call for detail.

Foie gras, Duck pâté w/ orange, Country style pâté w/ 5 peppercorn & Chicken liver pâté w/ grand marnier.



## 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** \$9.50/58.00/83.00

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

**Mikado** \$9.50/58.00/83.00

Lemon madeleine sponge, Lemon mousse with Strawberry filling.

**Prince Noir** \$9.50/58.00/83.00

Crispy praline crust, roasted hazelnut coffee butter cream and chocolate mousse. Finish with dark glaze.

**The Imperial** \$9.50/58.00/83.00

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

Mikado





**Dream of China** \$9.50/58.00/83.00  
Strawberry mousse and passion fruit  
coulis encased with a fancy biscuit.

**Opera** \$9.50/58.00/83.00  
Mocha butter cream and chocolate cream  
layered with a joconde biscuit and finished  
with a delicate chocolate glaze.

**Intense** \$9.50/58.00/83.00  
Dark chocolate mousse filled with mixed  
berry finished with a dark chocolate glaze.

**St. Eve** \$9.50/58.00/83.00  
Crusty almond sponge, roasted hazelnut butter  
cream with layer of dark chocolate inside.

**The Symphony** \$9.50/58.00/83.00  
A combination of dark, white & milk  
chocolate mousse filled with fresh raspberries,  
finished with raspberry purée.

**Bacarra** \$9.50/58.00/83.00  
Soft pistachio cake, dark chocolate and  
light caramel cream with apricot filling.

**The Montelimar** \$9.50/58.00  
A combination of nougat & sea salt  
caramel chocolate mousse w/ a  
layer of peaches aged in liquor.

**Raspberry Cheese Cake** \$9.50/58.00/83.00  
Sweet crust filled with white chocolate,  
cream cheese & fresh raspberries.

**Tiramisu** \$11.95/83.00  
Pâtisserie La Cigogne's version of this  
classic Italian dessert. Lady's finger soaked  
in coffee with powdered chocolate and  
mascarpone cheese.

**Africa** \$9.50/58.00/83.00  
Hazelnut mousse with walnut biscuit that  
soaked in rum, finished in dark chocolate.

### Croq-Pistache

\$9.50/58.00/83.00

Sweet crust filled with almond cream and crunchy hazelnut, finished with pistachio mousse.

### Louis XIV

\$9.50/83.00

Dark Chocolate mousse, cassis cream w/  
Pear mousse & William pear in Liquor.

### Exotic Flower

\$9.50/58.00/83.00

White chocolate mousse, exotic fruit cream  
filling (mango, passion + banana) w/ dark  
Chocolate brownie.

### Piña Colada

\$9.50

Coconut mousse & light pineapple mousse with  
dark chocolate cake soaked in rum.



## Petit Fours

Assorted mini fruit tarts and other petit fours  
\$38.00/Dozen (Minimum order 1 dozen.)

Apple tart, Lemon tart, Opera, Pistachio,  
Hazelnut, Cheesecake, Chocolate  
Mousse and Éclair.



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



## Pies

Apple Pie \$9.50/47.95/59.95

Fresh Ontario apples baked in light pastry cream.

Pear Sabayon \$9.50/47.95/59.95

Sweet crust and almond cream, topped with William's pear slices.

Fresh Fruit Flan \$58.00/83.00

A sweet crust and crème Patissiere topped with fruits in season.

Chocolate Pie \$58.00/83.00

A bitter sweet chocolate pie filled w/ roasted pistachio, hazelnut and sea salt praline crunch.

Apricot Almond Pie \$9.50/47.95/59.95

Sweet crust filled with almond cream topped with sliced apricots and finished with an apricot glaze.

Lemon Pie \$9.50/47.95/59.95

Sweet crust filled with a lemon cream that is made with pure lemon juice.

Mirabelle Flan \$47.95/59.95

Sweet yellow plums filled with light almond cream. The most popular fruit flan from Alsace.

Mirabelle Flan

