



Hazelnut Chocolate Mousse

Small \$26.99 Large \$35.99

A dream come true for hazelnut and chocolate lovers.

One layer of chocolate sponge cake, filled with hazelnut chocolate mousse, wrapped around with lady fingers. Decorated with large dark chocolate curls, with a sprinkling of icing sugar.



"Le Ganache"

Small \$31.00 Large \$41.75

Our signature cake for over 20 years.

Three layers of chocolate sponge cake, soaked with rum punch, with a filling of dark or white chocolate ganache. Decorated with dark or white flower-shaped chocolate leaves and a sprinkling of icing sugar.



Black Forest

Small \$18.99 Large \$26.99

The traditional black forest, very light and chocolaty.

Three layers of chocolate sponge cake, soaked with kirsch syrup, with a filling of fresh whipped cream and sour cherries. Decorated with fresh whipped cream, cocktail cherries, and dark chocolate shavings. Sides covered with dark chocolate vermicelli.



Duo Chocolate Mousse

Small \$26.99 Large \$36.99

A chocolate cake that is not too heavy, but still full of chocolate flavour.

Two layers of chocolate sponge cake, with a filling of dark belgium chocolate mousse and a ring of chocolate stripe almond biscuit. Decorated with large chocolate curls and a sprinkling of icing sugar.



Soleil de Provence

Chocolate \$19.99, Lemon \$15.99,

Plain \$10.99

This is a cake for every occasion, serve it at tea time for a special snack with fruit coulis, ice cream, or berries.

One layer of coffee cake, made with corn flour, shaped in the form of a sunflower, sprinkled with pure rum, either filled with Chocolae Ganache or lemon filling. Either glazed with an apricot glaze, or covered with a pure belgian dark chocolate, either dusted with icing sugar, or decorated with chocolate flowers.



Royal Chocolate

Small \$25.50 Large \$35.99

A signature La Baguette cake, light, with full chocolate flavour.

Two layers of chocolate sponge cake, two layers of dark chocolate bavaroise cream, a ring of almond biscuit around the cake, a layer of cookie crumbs mixed with pure milk chocolate. Decorated with a dark chocolate ganache, a white chocolate curl, 3 pieces of chocolate fence, and a sprinkle of wafer crumbs.



Tiramisu

Small \$24.99 Large \$35.99

This cake is a traditional Italian cheese cake, the flavour of Marscapone cheese is what makes this cake so popular.

Two layers of vanilla sponge cake soaked in coffee punch, filled with a Marscapone cream cheese filling. Finished with a thin layer of Dutch cocoa powder, decorated with a white chocolate flower.



Grand Marnier Chocolate

Small \$24.50 Large \$34.99

A nice dark chocolate cake, not too sweet, with a nice chocolate flavour, accentuated with a touch of orange liqueur.

Two layers of chocolate sponge cake, soaked with a grand orange liqueur punch. Filled with chocolate mousse, flavoured with a grand orange liqueur. Decorated with dark chocolate ganache, and a white chocolate flower.



Red Velvet

Large \$27.59

A nice, light texture, with a sweet, chocolaty, cream cheese flavour.

This cake gets it's name from the Southern United States, where it originates. It is a chocolate coffee cake style with a touch of red food colouring (red velvet), with a cream cheese filling and icing.



Opera

Small \$20.99

A true french delight, c'est magnifique.

Five layers of almond biscuit soaked with an espresso punch, in between each biscuit is a layer of ganache and a layer of mocha butter cream.



Strawberry Charlotte

Small \$24.99 Large \$35.99

A strawberry lover's delight

Lady Fingers, strawberry mousse, covered with fresh strawberries.



Fruit Cheese Cake

Small \$27.99 Large \$37.99

Say cheese.

A traditional New York cheese cake, topped with fresh fruit and fresh cream.



Fresh Fruit Whipped Cream

Small \$21.99 Large \$32.99

A light cake loved by everyone.

Three layers of vanilla cake, whip cream, fresh fruit.

Ask for our Diabetic Version of this Cake



Pear William Cake

Small \$24.99 Large \$35.99

The full rich flavour of this pear mousse cake is sophisticated and satisfying.

One layer of vanilla sponge cake, soaked with Pear William punch, chopped pears in syrup, pear mousse on top, with a lady finger ring around the cake. The top is finished with pear slices in syrup, then glazed with an apricot glaze, and a fresh strawberry in the center.



Fresh Fruit Tarte

Small \$20.99 Large \$30.99

The perfect dessert for any occasion.

A shortbread tarte crust, lined with an apricot glaze. Filled with pastry cream and a bit of Kirsch or Grand Marnier. Topped with an assortment of fresh seasonal fruit.



Lemon Citron Tarte

Small \$18.99 Large \$26.99

An excellent summer dessert.

A Traditional French dessert, made out of a short bread tart crust, with a thin layer of white sponge cake, soaked with lemon juice, sealed with vanilla butter cream. Filled with a french lemon butter cream.



Lemon Meringue Tarte



Pear Bourdaloue Tarte



Apple Tarte

SERVINGS

Small Cake Serves 6 Large Cake Serves 8 to 12
Small Tarte Serves 8 Large Tarte Serves 12 to 16

Prices Subject to Change Without Notice

**Ask About Our Weekly
Feature Cake**

For your next Special Occasion
La Baguette is offering a distinct presentation
with our new & unique concept:

The Photo Cake

Basic Prices of Photo Cakes

- Butter Cream Filling
- \$95. 8" x 12"
(20 - 24 servings)
- \$105. 10" x 12"
(25 - 30 servings)
- \$65. 10" Round
(14 - 16 servings)



Photo is printed on edible rice paper with food colouring.

Wedding Cakes



Our wedding cakes range from the traditional to the more modern, including rich:

Chocolate Ganache,
Buttercreams,
Cheesecakes,
Mousse Cakes,

or the traditional French "Croqu'en Bouche".

Decorated with fresh flowers, seasonal berries or Belgian chocolate, we will create your cake to your own design or you can leave it in our expert hands.



Call to arrange a free consultation and estimate and complimentary samples, or drop by the store on Granville Island.



Carb-Smart Delicacies

Chocolate Bavaoise Pastry



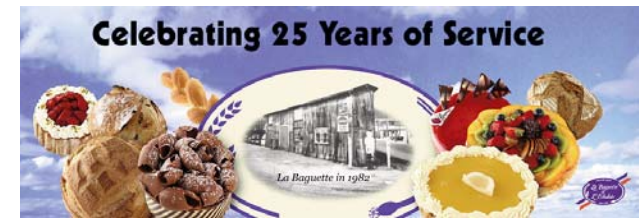
Our chocolate carb smart pastry is made with whipping cream, unsweetened belgian dark chocolate, milk, egg yolk, gelatine, and Splenda sweetener.

Chocolate Bavaoise Cake

This sponge cake is made with a chocolate sponge designed for and approved by the **Canadian Diabetic Association**. A portion of 50 grams contains 5 to 6 grams of carbs.



**Try Our New Line of Carb-Smart
Brownies, Oatmeal,
Chocolate Chip,
& Peanut Butter Cookies.**



Gâteaux et Tartes

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1680 Johnston Street on Granville Island
Vancouver, BC V6H 3S2 Canada
Phone: 604-684-1351 Fax: 604-684-1352
Website: www.labaguette.ca Email: info@labaguette.ca