



H O M E M A D E B A K E R Y

P E T I T S F O U R S · T A R T L E T T E S · C H O U X

The Menu

made by hand, made with love



*Bite-sized French desserts, baked to order in small batches
and finished by hand. Mix and match the flavors you love.*

MINIMUM ORDER
HALF A DOZEN PER DESSERT TYPE

à la carte

Petit Fours Cake Bites

Traditional glazed cakes with delicate decor.

\$4 EACH



Vanilla-Raspberry (or any other jam flavor)

à la carte
Madeleines

Classic French shell cakes, plain or dressed up with fillings, chocolate coatings, and additional decor.

\$3 EACH PLAIN. \$3.75 WITH FILLINGS.



Coconut-Raspberry



Strawberries and Cream



Lemon-Blueberry



Chocolate-Caramel-Pecan



Pistachio-Raspberry

à la carte
Tartlettes

Petite tarts with crisp shells and luxurious fillings.

\$7.50 EACH



Lemon Meringue



Apple-Chocolate-Hazelnut



Mandarin



Blueberry



Lemon-Poppyseed-Raspberry

à la carte

Linzer Cookies

Tender almond cookies, jewel of raspberry at the heart.

\$2 EACH



Almond-Raspberry

à la carte

Paris Brest Minis

Filled mini choux rings, an heirloom French pastry.

\$8.50 EACH



Raspberry-Bergamot



Chocolate-Praline-Hazelnut

à la carte

Mini Pavlovas

Crisp meringue with a marshmallow center, filled with fruit jam or curd of your choosing, crowned with cream and fresh fruit.

\$7.50 EACH



Berry Pavlova

à la carte

Choux Pastry

Cloud-light choux puffs, generously filled.

\$ 8 E A C H



Raspberry-Vanilla



Vanilla-Coconut

à la carte

Mini Croquembouche

A petite tower of caramel-glazed choux puffs, dressed in spun sugar and pressed flowers. A showpiece for celebrations.

\$150 (15 TO 20 PUFFS)



Caramel & Spun Sugar

à la carte

Saint Honoré Pastry

*The classic French gâteau in miniature: caramelized choux, silky cream,
almond shortcrust.*

\$8.50 EACH



Almond-Cherry

à la carte

Mini Loaf Cakes

Tender single-serve loaves, glazed and finished by hand.

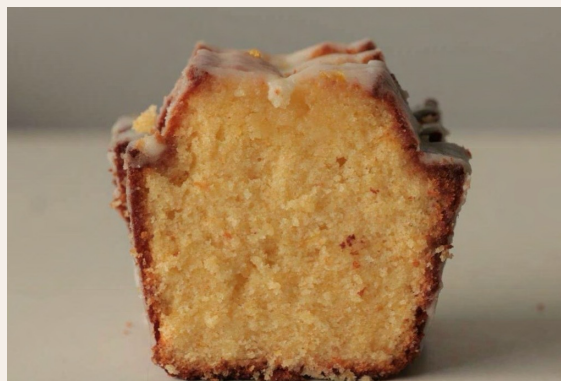
\$6 EACH



Marbled Chocolate



Banana-Salted Caramel



Lemon with Glaze

à la carte

Baba au Rhum

Yeast brioche soaked in rum syrup, topped with vanilla cream and seasonal fruit.

\$8.50 EACH



Rum-Vanilla-Blackberry

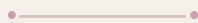


merci.

Made fresh, just for you.

*Every dessert is baked to order in small, lovingly attended
batches. Custom flavors, dietary requests, and event
arrangements are warmly welcomed. Place your order at least
72 hours in advance for the best selection.*

HALF A DOZEN MINIMUM PER DESSERT TYPE



ESTABLISHED 2020

LINA'S SWEET WHIMS LLC
