

Brûlée

PATISSERIE

722 11 AVE SW LOWER LEVEL

TUESDAY – FRIDAY 10AM – 6PM, SATURDAY 10AM – 4PM

Easter Menu 2010

Celebrate Spring with a selection from our Easter menu! We have Princess Cake and Carrot Butterscotch Layer Cake to tempt the traditionalists and a Chocolatissimo and a Lemon Souffle Tart for those who crave something lighter. Hot Cross Buns make their annual appearance as well as seasonal cookies and an Asparagus Quiche. If you don't see your favourite dessert here, feel free to order from our regular menu.

To guarantee your holiday dessert reservation, please order by Wednesday, March 31. Place your orders in person at 722 11 Ave SW, by phone at 403-261-3064, or by email, info@brulee.ca. Email orders are confirmed only with a reply email from Brûlée. We look forward to seeing you!

Easter Hours

Easter week at Brûlée is Tuesday, March 30 – Saturday, April 3.

TUESDAY, MARCH 30 – GOOD FRIDAY, APRIL 2	10AM-6PM
SATURDAY, APRIL 3	10AM-4PM
SUNDAY, APRIL 4 AND MONDAY, APRIL 5	CLOSED

Princess Cake

A Springtime tradition at Brûlée. White butter cake layers are brushed with Framboise and our delectable homemade raspberry jam, then filled with a combination of whipped cream and creme patissiere. More whipped cream forms a domed top and the whole is covered in a blanket of green or yellow marzipan (almond icing). Garnished with a fresh rose and tied with a beautiful bow, this cake provides a grand finale to any holiday meal.

\$50 6" ROUND (SERVES 8-10) \$70 8" ROUND (SERVES 12-16)

Carrot Butterscotch Cake

Rich carrot cake layers are filled and iced with a decadent butterscotch buttercream. Very hard to resist!

\$36 6" ROUND (SERVES 6-8) \$48 8" ROUND (SERVES 12-16)
\$62 10" ROUND (SERVES 16-20)

Chocolatissimo

A cinnamon-kissed chocolate mousse bakes into a flourless chocolate cake and is filled with more chocolate mousse. Intensely chocolatey but light.

\$35 6" ROUND (SERVES 6-8) \$50 8" ROUND (SERVES 8-10)
\$65 10" ROUND (SERVES 12-16)

Lemon Souffle Tart

Our shortbread crust is covered with a layer of tart lemon curd and baked with a lemon souffle filling. Lovely as dessert for brunch or dinner.

\$32 8" ROUND (SERVES 8) \$42 10" ROUND (SERVES 12)

Mixed Berry Cheesecake

A creamy, baked cheesecake with the blackberries, blueberries, and raspberries mixed right in! The rich cheesecake has a light shortbread crust to add a butter cookie crunch.

\$27 6" (SERVES 6) \$42 8" (SERVES 8)
\$54 10" (SERVES 12-14)

Hot Cross Buns

It wouldn't be Easter without them. Rich, buttery egg dough is studded with dried fruit, candied peel, and spices, then decorated with a cross and a sweet lemon glaze. Delicious for brunch, with afternoon tea, or as toast the day after!

\$10 1/2 DOZEN BUNS \$22 1 DOZEN BUNS

Bunny & Blossoms

Lemon sugar cookie bunnies and tulips with a pretty tinted glaze.

\$15 1 DOZEN

Coconut, Lime And Ginger Macaroons

Flourless coconut drops flavoured with lime zest and candied ginger.

\$10 1 DOZEN

Asparagus Quiche

Savoury tart dough is baked with a silky gruyere and emmenthal custard. Fresh asparagus and chives provides a hint of Spring!

\$18 6" ROUND (SERVES 4) \$25 8" ROUND (SERVES 6)

ORDERING INFORMATION

Many more in-store surprises. All our desserts are beautifully decorated with fresh fruit/flowers. Orders may be placed in person, by telephone, 403-261-3064 or email, info@brulee.ca. Email orders can be sent to info@brulee.ca. (Email orders are not complete until we reply. We recommend a minimum 2 days notice in order to guarantee email orders.) Craving something different from the menu? Order from our everyday menu listed at www.brulee.ca

