

# Decadent Brulee

722 11 Ave SW Lower Level

Monday 10am – 4pm, Tuesday – Friday 10am – 6pm, Saturday 10am – 4pm, Sunday Closed

## Holiday Hours

Regular hours remain with the exception of the following:

December 24	10:00am - 1:00pm
December 25-31	Closed
January 1-2	Closed
January 3	Regular Hours Resume

## Holiday Desserts

### Yule Log

We couldn't decide, so we offer both!

**Decadent style** - Callebaut mousse (white or dark) fills a flour-less chocolate cake. Iced with Callebaut dark chocolate ganache.

\$80 (serves 12)

**Brûlée style** - Callebaut chocolaté cream fills a flour-less chocolate cake. Iced with buttery chocolate icing.

\$80 (serves 12)

### Pumpkin Praline Tart

Shortbread crust filled with pumpkin custard and topped with a nut filled butterscotch caramel.

\$45 (8" serves 8)      \$65 (10" serves 12)

### Apple Pie

The classic; flakey butter pastry, heaped with tart apples and a finished with cinnamon.

\$30 (serves 6-8)

### Apple Cranberry Cherry Crumble Tart

Shortbread crust, apples, sour cherries, and cranberries baked in a brown sugar cream. Topped with cinnamon streusel.

\$45 (8" serves 8)      \$65 (10" serves 12)

### Diablo Torte

Pink peppercorn and cinnamon spiked chocolate mousse filled flour-less chocolate cake layers covered in chocolate glaze and cut in a distinctive triangular shape

\$45 (serves 6)      \$80 (serves 12)

### Eggnog Cheesecake

Our traditional cheesecake scented with fresh nutmeg.

\$55 (6" serves 6)      \$65 (8" serves 8)  
\$75 (10" serves 12)

### Chocolate Whiskey Truffle Torte

This flour-less torte starts with almost a kilo of Callebaut dark chocolate, then we add ground hazelnuts and a shot of whiskey. Beautifully decadent and not too sweet.

\$55 (6" serves 6-8)      \$65 (8" serves 12)  
\$75 (10" serves 14-16)

### Fruitcake

Our dense, fruity, and delicious brandied dark fruitcake.

1 lb piece \$22 undecorated \$26 decorated with marzipan

## Ordering Information

Orders may be placed in person, by telephone, 403-261-3064 or 403-245-5535 and via email at [contact@brulee.ca](mailto:contact@brulee.ca). (Email orders are not complete until we reply.) Please order early to avoid disappointment.