

le
petit
gâteau

*A Taste of France in
the Heart of Melbourne*



Irresistible creations for every occasion



**Brownie & Passionfruit
Chocolate Gâteau** \$9.80

Chocolate brownie base, crunchy praline, passionfruit custard, milk chocolate mousse finished with a dark chocolate glaze and mango jelly.



Hazelnut Mille Feuille \$9.80

Dacquoise base, crushed hazelnuts, milk chocolate ganache, tempered chocolate and milk chocolate Chantilly cream.



Black Beauty \$9.80

Chestnut sponge base, blend of milk and dark chocolate mousse, blackcurrant crèmeux and vanilla crème brûlée inserts, dark chocolate glaze topped with chestnut purée. (gl)



Monsieur Green Tea \$9.80

Black sesame sable base, green tea mousse, raspberry crèmeux centre and raspberry jam top.



Cherry Lane \$9.80

Pistachio dacquoise base, pistachio praline, chocolate crèmeux, cherry jelly with a pistachio and white chocolate mousse.



Cosmopolitan \$9.80

Carrot cake base, white chocolate cheesecake with a raspberry jam top.



Lemon Tart \$7.90

Short crust pastry base with a crisp lemon cream filling.



Chocolate & Coffee Tart \$7.90

Short crust pastry base, frangipane layer with a chocolate and coffee ganache.



Mud Cake \$7.90

Dark chocolate mud cake with a hazelnut praline glaze. (lg) (V)



Orange & Almond Cake \$7.90

Roasted ground almonds, confit orange cake. (lg) (ld)



Bahibe \$9.80

Bahibe chocolate dacquoise, salted caramel crème brûlée insert surrounded with coconut mousse topped with caramel Chantilly. (lg)



Macarons \$3.00 each

Minimum order of 50.
Created in any flavour and colour.



Strawberry & Berry Tart	Small	Large
Frangipane base tart with berry jam and fresh strawberries, raspberries and blackberries.	\$39	\$53.50



Crisp Lemon Tart	Small	Large
Short crust pastry base with a crisp lemon cream filling.	N/A	\$47



Pecan Tart	Small	Large
Short crust pastry base, chocolate mix with pecans and pistachios, baked.	N/A	\$47



Bourdaloue Pear Tart	Small	Large
Baked pear and frangipane tart decorated with glazed pears, cinnamon and vanilla beans.	\$38	\$47



Cosmopolitan

Small

Large

Carrot cake base, white chocolate cheesecake topped with raspberry jam, finished with white chocolate garnish.

\$39

\$53.50



Hazelnut Mille Feuille

Small

Large

Dacquoise base, crushed hazelnuts, milk chocolate ganache, tempered chocolate and milk chocolate Chantilly cream.

\$39

\$53.50



Brownie & Passionfruit Chocolate Gâteau

Small

Large

Chocolate brownie base, crunchy praline, passionfruit custard, milk chocolate mousse finished with dark chocolate glaze and mango jelly.

\$39

\$53.50



Orange & Almond

Small

Large

Roasted ground almonds, confit orange cake. (lg (V))

N/A

\$53.50



Cherry Lane

Small

Large

Pistachio dacquoise, pistachio praline, chocolate crèmeux, cherry jelly with a pistachio and white chocolate mousse.

\$39

\$53.50



Madame Green Tea

Small

Large

Macha green tea financier base, white chocolate and macha green tea mousse finished with raspberry jam.

\$39

\$53.50



Hazelnut Praline Mud Cake

Small

Large

Dark chocolate mud cake with a hazelnut praline glaze. (lg) (V)

\$39

\$53.50



White Chocolate Cheesecake

Small

Large

Crushed biscuit base, white chocolate cheesecake finished with a drizzle of mango coulis.

N/A

\$53.50

Allergen Advice

All cakes made at Le Petit Gâteau are made with care and respect to the ingredients, however all cakes may contain traces of gluten, nuts, dairy or animal products.

- (lg)** – No gluten products are used in this recipe
- (ln)** – No nut products are used in this recipe
- (ld)** – No milk, butter or cream are used in this recipe
- (v)** – No animal derived gelatines are used in this recipe, contains butter and eggs.

Delivery

Delivery options are available in Melbourne CBD and surrounding suburbs for an additional fee. At least 1 day's notice is required. Please enquire with our shop staff for more information.

Transportation

Your cake is a delicate and perishable product. We recommend that you keep your cake box flat at all times and avoid shaking the box. If you plan to travel long distances with your cakes we recommend you bring a cooler bag or Esky.

Once your cake is in your care it is important to follow these instructions, as LPG will not take responsibility for any damage incurred during transportation.

Extras

Special occasion? Finish your cake off in style with a personalised plaque or extra decoration, just ask our friendly staff what we can do for you.

Need your cake cut? We can do this for only \$5, recommended maximum is 16 slices for a large cake and 8 for a small cake.

XXL Cakes

Finding our cakes are just so good and you keep running out? Try our range of super large cakes. We have cake sizes that can cater to 100 in your favourite LPG flavour. 5 working days' notice required, enquire with our shop staff.

Wholesale

For people who order from us a lot, wholesale products and pricing is available. Please note: to qualify, minimum order amounts are required.

Placing Orders

When placing an order via email remember to provide your name, contact number, what cake you would like and date of pickup. A team member will be in touch with a follow up phone call to confirm your order.

Standard orders can be placed via email at orders@lepetitgateau.com.au or over the phone on (03) 9944 8893 during working hours.

Follow Le Petit Gâteau & Chef Pierrick Boyer online



Le Petit Gâteau
458 Little Collins Street, Melbourne 3000.
Telephone (03) 9944 8893
Email: orders@lepetitgateau.com.au
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Opening Hours
Monday to Wednesday, 7.30am to 5pm
Thursday to Friday 7.30am to 5.30pm

Where are we?



**Prices valid from 1 July 2016 to 30 June 2017*