



Bonjour Brooklyn Bakery

1 1 5 4 B r o o k l y n N Y 1 1 2 2 1

T e l : 7 1 8 - 4 4 3 - 2 2 0 0

Bakery

French Baguette

Traditional French bread.

Croissant

Flaky puff-pastry.

Pain au chocolat

Croissant rolled around 2 chocolate bars.

Croissant aux amandes

Croissant with almond paste & sliced almonds.

Croissant aux amandes et chocolat

Croissant filled with chocolate, almond cream, sliced almonds.

Pain aux raisins

Pastry filled with pastry cream & dried raisins.

Sacristain au chocolat

Twisted pastry with chocolate chips.

Pain au saucisse

Pastry filled with a hotdog.

Chausson aux pommes

Turnover filled with applesauce.

Chausson à la goyave

Turnover filled with guava jam.

Danoise au fromage

Puff pastry with cream cheese.

Palmier

Pastry with alternating layers, covered with caramel.

Brioche a la cannelle

Sweet brioche which cinnamon and sugar mixture.

Feuillete au jambon

Puff pastry filled with ham and bechamel.

Beignet

Deep-fried doughnut with a light dust of powdered sugar.

Beignet with filling

Applesauce, vanilla, chocolate, or raspberry.

Croissant au jambon et fromage

Croissant filled with ham and cheese.

Croissant au fromage et moutarde

Croissant filled with cheese and mustard.

Madeleines (bag of 3)

Small French sponge cake.

Scone Blueberry

Cookies

Chocolate or White chocolate or Hazelnut

Pastries

Royal

Almond sponge cake, feuilletine & chocolate mousse.

Opéra au Chocolat

Joconde biscuit, chocolate ganache, and coffee buttercream.

Mousse Passion-Coco

Successive layering of a coconut dacquoise, a passion fruit mousse.

Mille-Feuilles

3 successive layering of puff pastry and two layering of vanilla custard cream.

Gâteau à L'ananas

Vanilla cake with a caramelized topping consisting of fresh pineapples slices.

Crème Brulée

Rich custard base topped with hardened caramelized sugar. Best served slightly chilled.

Éclairs

Long choux pastry filled with pastry cream and icing. Flavors: chocolate, vanilla, pistachio or coffee

Tarte aux Pommes

Sweet tart filled with almond cream and sliced apples.

Tarte aux Fraises

Sweet tart filled with pastry cream and strawberry slices.

Tarte aux Fruits

Sweet tart filled with pastry cream and fruits.

Tarte aux Abricots

Sweet tart filled with pastry cream and halved-apricot.

Tarte au Citron Meringuée

Sweet tart filled with lemon curd and a Italian meringue.

Amandine

Sweet tart filled with almond cream and almond slices.

Dome

Chocolate mousse filled with meringue and almond dacquoise.

Mousse au chocolat

Mousse with layers of dark chocolate, milk chocolate and white chocolate.

Pain Perdu

Bread combined with raisins, sugar, and vanilla.

Mont Blanc

3-layer cake filled with coconut cream and shredded coconut.

Cheesecake

Flavors: white chocolate, caramel, berry, dark chocolate, etc.

Paris-Brest

Pastry filled with hazelnut buttercream and topped with sliced almonds.

Canelé

Small French pastry flavored with rum and vanilla and a dark caramelized crust.

Mousse Cassis

White chocolate and blackcurrant mousse.

Macaron

Small granular and soft almond cake with a rounded shape garnish with light cream and filling.

Macaron Vanille

Vanilla filling.

Macaron Chocolate

Chocolate filling.

Macaron Citron

Lemon filling.

Macaron Framboise

Raspberry filling.

Macaron Pistache

Pistachio filling.

Sandwiches

Le Niçois

Fresh baguette with tuna, mayonnaise, and black olives.

Le Basque

Fresh baguette with chicken, mayonnaise, mustard, peppers, and cheese.

Le Vegan

Fresh baguette with avocado, dried tomatoes, lettuce, carrots, black olives.

Le Parisien

Fresh baguette with butter, ham, and cheese.

Le Rustic

Fresh baguette with butter, saucisson and cornichons.

Le Bistrot

Fresh baguette with goat cheese, dried tomatoes, and honey.