PETIT FOUR SEC

[PUH·TEET FOUR SÈK] • FRENCH

(N.) BITE-SIZED DESSERTS TO SUIT EVERY OCCASION

PETIT TART MENU

[SIZE]· 1-2 INCHES IN DIAMETER
[ORDER]· MINIMUM 20/FLAVOR

PETIT STRAWBERRY TARTS

+ Filled with vanilla pastry cream and garnished with fresh strawberries

PETIT RASPBERRY TARTS

+ Filled with vanilla pastry cream and garnished with fresh raspberries

PETIT KIWI TARTS

+ Filled with vanilla pastry cream and garnished with fresh kiwis

PETIT BLUEBERRY TARTS

+ Filled with vanilla pastry cream and garnished with fresh blueberries

PETIT MIXED-BERRY TARTS

+ Filled with vanilla pastry cream and garnished with strawberries, raspberries, and blueberries

PETIT KIWI, PINEAPPLE, BLUEBERRY TARTS

+ Filled with vanilla pastry cream and garnished with kiwi, pineapple, and blueberries

PETIT CHOCOLATE TARTS

+ Filled with dark chocolate ganache and garnished with 24 karat gold-leaf

PETIT PASSIONFRUIT RASPBERRY TARTS

+ Filled with passionfruit crémeux and garnished with a fresh raspberry and viola flower.

PETIT ECLAIR MENU

[SIZE]· 2 INCHES IN LENGTH

[ORDER]· MINIMUM 20/FLAVOR

PETITE CHOCOLATE ECLAIRS

+ A soft and chewy eclair filled with dark chocolate crémeux, glazed with dark chocolate garnished with 24K gold leaf

PETITE VANILLA ECLAIRS

+ A soft and chewy eclair filled with vanilla pastry cream, glazed with caramel garnished with 24K gold leaf

PETITE PISTACHIO ECLAIRS

+ A soft and chewy eclair filled with pistachio crémeux, glazed with white chocolate

PETITE ALMOND ECLAIRS

+ A soft and chewy eclair filled with a vanilla-almond pastry cream, glazed with caramel and garnished with an almond sliver

PETITE HAZELNUT ECLAIRS

+ A soft and chewy eclair filled with a hazelnut buttercream, glazed with caramel

PETIT CREAM PUFF MENU

[SIZE]· 1 INCH IN DIAMETER

[ORDER]· MINIMUM 20/FLAVOR

PETITE VANILLA CREAM PUFF

+ A soft and chewy cream puff filled with vanilla pastry cream, glazed with caramel and garnished with 24K gold leaf

PETITE CHOCOLATE CREAM PUFF

+ A soft and chewy cream puff filled with milk chocolate whipped cream, glazed with dark chocolate and garnished with 24K gold leaf

PETITE PISTACHIO CREAM PUFF

+ A soft and chewy cream puff filled with a pistachio cream, glazed with white chocolate

PETITE HAZELNUT CREAM PUFF

+ A soft and chewy cream puff filled with a hazelnut butter cream, glazed with caramel

PETITE TROPEZIENNE CREAM PUFF

+ A soft and chewy candied cream puff filled with orange whipped cream and garnished a fresh viola

COOKIE MENU

[SIZE]· 1-2 INCHES IN DIAMETER

[ORDER]· MINIMUM 20/FLAVOR

PALMIER

+ A thin and flaky caramelized puff pastry cookie shaped like a heart

ALMOND COOKIE

+ A soft almond cookie, garnished with a roasted almond

COOKIE WITH A FRESH RASPBERRY

+ A soft cookie, garnished with a fresh raspberry and dusted with confectioners sugar

CHOCOLATE COOKIE WITH ALMONDS

+ A soft-baked short bread chocolate cookie garnished with shaved almond slices.

MADELEINE

+ A traditional almond cookie with lemon zest, shaped like a seashell

FUN FACT

"Marc Heu Patisserie Paris imports their butter directly from France!