



A FRENCH
PASTRY BOUTIQUE & CAFE

by Chef Deepali

CAKE MENU

FOR ORDER
CALL US : 957424 2020

LA PÂTISSERIE 20
Opp. Sir Sayajinagar Gruh, Akota, Vadodara, Gujarat 390020



La Patisserie 20, a luxury French Patisserie Boutique and Café by Chef Deepali.

La Patisserie 20 brings a unique sensorial experience to every single creation of their desserts.

Team at La Patisserie 20 have been creating, crafting and curation top notch exotic desserts made with only good fine high quality ingredients.

La Patisserie 20 offers, French macarons, entremets, cheesecakes, petite cookies, bespoke cakes, chocolate truffles, chocolates, pastries, breads as well as flaky buttery croissants, pain au chocolat, pain aux raisins and more made using French techniques, all of which are freshly prepared daily to fulfill your cravings.

La Patisserie 20
Fall for it

Chef Deepali

*Our cakes are made using highest quality of ingredients
baked by chef Deepali*

SIGNATURE SPONGE CAKES - 500G

HAZELNUT CHOCOLATE - 2300

BELGIAN TRUFFLE - 2200

CLASSIC PINEAPPLE - 1500

CLASSIC VANILLA - 1400

OLD SCHOOL CHOCOLATE CARAMEL - 2300

TOASTED ALMOND CHOCOLATE - 2500

CAKE - 750G

CHOCOLATE STRAWBERRY 750GM - RS. 2800 (Seasonal)

LEMON MANGO - 2600 (Seasonal)

SIGNATURE SPONGE CAKE - 1KG

SIGNATURE SPONGE CAKE - 1KG

HAZELNUT CHOCOLATE - RS. 3400

BELGIAN TRUFFLE - RS. 3200

LEMON BLUEBERRY - RS. 3200

CLASSIC PINEAPPLE - RS. 2900

RASPBERRY LOVER - RS. 3200

STRAWBERRY VANILLA - RS. 3000 (SEASONAL)

MANGO LEMON - RS. 3000 (SEASONAL)

CHOCOLATE STRAWBERRY - RS. 3500

TIRAMISU CHARLOTTE - RS. 3600 - EGG

MANGO CHARLOTTE - RS 3400 (SEASONAL)

LEMON POPPYSEED CAKE - RS. 2900

APPLE TOFFEE CAKE - RS. 2900

MISO CARAMEL CAKE - RS. 2900

CARROT CAKE - 3000

CHERRY CHOCOLATE - 3500

TOASTED ALMOND CAKE - 3600

VEGAN CHOCOLATE CAKE - 3800

**cost of the cakes is for per 1 Kg of our standard design
customization, topping and accessories shall be charged extra*

** 5% GST Applicable Our cakes are made using highest quality of ingredients
baked by chef Deepali*

*Our cakes are made using highest quality of ingredients
baked by chef Deepali*

CHEESECAKE CAKE - 1KG

BROWNIE CHEESECAKE - RS 3200 - EGG

BLUEBERRY CHEESECAKE - RS 3200

RASPBERRY CHEESECAKE - RS 3200

BISCOFF CHEESECAKE - RS 3200 - EGG

NUTELLA CHEESECAKE - RS 3200- EGG

LEMON CHEESECAKE - RS 3200

CHOCOLATE CHEESECAKE - RS 3400

LIME MANGO CHEESECAKE - (SEASONAL) - 3400

STRAWBERRY LEMON CHEESECAKE - (SEASONAL) - 3400

**cost of the cakes is for per 1 Kg of our standard design
customization, topping and accessories shall be charged extra*

** 5% GST Applicable*

*Our cakes are made using highest quality of ingredients
baked by chef Deepali*

*Our cakes are made using highest quality of ingredients
baked by chef Deepali*

FRENCH ENTREMETS CAKES - 1KG

HAZELNUT PRALINE - RS 3700

A DECADENT HARMONY OF 54% BELGIAN CHOCOLATE CRÉMEUX AND LUSCIOUS HAZELNUT PRALINE CONFIT LAYERED WITH DELICATE ALMOND DACQUOISE, CHOCOLATE, AND TOASTED HAZELNUTS FOR A RICH AND TIMELESS FRENCH INDULGENCE.

TIRAMISU - RS 3700

AN ELEGANT INTERPRETATION OF THE ITALIAN CLASSIC FEATURING 100% ARABICA COFFEE AND CHOCOLATE CRÉMEUX LAYERED WITH COFFEE JOCONDE SPONGE AND FINISHED WITH A CLOUD OF LIGHT WHIPPED COFFEE CREAM.

FOREST BERRY - RS 3600

A REFRESHING COMBINATION OF AIRY FRENCH CREAM MOUSSELINE, VIBRANT MIXED BERRY COMPOTE, AND MOIST YOGURT POUND CAKE, CREATING A BEAUTIFULLY BALANCED DESSERT WITH DELICATE BERRY NOTES.

CHOCOLATE RASPBERRY - RS 3700

RICH 54% BELGIAN CHOCOLATE CRÉMEUX ENVELOPS A BRIGHT FRENCH RASPBERRY CENTRE, LAYERED WITH MOIST BELGIAN CHOCOLATE SPONGE FOR A LUXURIOUS BALANCE OF INTENSITY AND FRESHNESS.

YUZU BLUEBERRY - RS 3600

A DELICATE FUSION OF CREAMY YUZU CREAM CHEESE MOUSSELINE, BLUEBERRY COMPOTE, LEMON POUND CAKE, BUTTERY SABLÉ, WHIPPED CREAM, AND BLUEBERRY GEL, OFFERING A REFRESHING CITRUS FINISH.

***Note: French Entremets can also be made eggless Inform the team
while placing an order Extra Charges 200.***

*Our cakes are made using highest quality of ingredients
baked by chef Deepali*

THREE CHEERS CHOCOLATE - RS 3800

A CELEBRATION OF CHOCOLATE FEATURING LAYERS OF DARK, MILK, AND WHITE CHOCOLATE CRÉMEUX PAIRED WITH DELICATE FRENCH BISCUIT SPONGE FOR A PERFECTLY BALANCED CHOCOLATE EXPERIENCE.

RHUBARB STRAWBERRY - 3600

LIGHT AND AIRY FRENCH CRÈME LAYERED WITH RHUBARB- STRAWBERRY COMPOTE, RASPBERRY CONFIT, PISTACHIO CRUNCH, AND MOIST PISTACHIO FINANCIER, CREATING A VIBRANT AND ELEGANT SEASONAL DELIGHT.

FRENCH CRUNCH CHOCOLATE – 3700

SINGLE-ORIGIN CHOCOLATE LAYERED WITH SIGNATURE FRENCH CRUNCH AND MOIST CHOCOLATE SPONGE, DELIVERING A SOPHISTICATED DESSERT WITH REMARKABLE DEPTH AND TEXTURE.

MANGO LIME – 3600

A BRIGHT AND REFRESHING SUMMER CREATION WHERE THE SWEETNESS OF RIPE MANGO MEETS THE VIBRANT ZEST OF LIME. LAYERED WITH MOIST ALMOND SPONGE, MANGO COMPOTE, AND SMOOTH LIME CRÉMEUX, THIS ENTREMET OFFERS A PERFECTLY BALANCED FINISH WITH TROPICAL ELEGANCE.

MANGO PASSIONFRUIT – 3700

A TROPICAL SYMPHONY OF SWEET MANGO AND TANGY PASSIONFRUIT, PAIRED WITH CREAMY WHITE CHOCOLATE CRÉMEUX FOR A LUXURIOUS FINISH. THE FRESH LIME MIST ADDS A SUBTLE CITRUS BRIGHTNESS, CREATING A BEAUTIFULLY BALANCED AND SOPHISTICATED DESSERT.

*Note: French Entremets can also be made eggless Inform the team
while placing an order Extra Charges 200.*

*Our cakes are made using highest quality of ingredients
baked by chef Deepali*

GLUTEN FREE AND VEGAN FRENCH ENTREMETS

GLUTEN-FREE MANGO LIME – ₹3800 (Seasonal)

A REFRESHING SEASONAL CREATION FEATURING LUSCIOUS MANGO COMPOTE, SILKY LIME CRÉMEUX, AND DELICATE LIME MOUSSE LAYERED WITH A LIGHT GLUTEN-FREE ALMOND SPONGE, OFFERING A VIBRANT BALANCE OF TROPICAL SWEETNESS AND CITRUS FRESHNESS.

GLUTEN-FREE FOREST BERRY – ₹3800

A DELICATE COMBINATION OF AIRY FRENCH CREAM MOUSSELINE, VIBRANT MIXED BERRY COMPOTE, AND MOIST GLUTEN-FREE CAKE, CREATING A BEAUTIFULLY BALANCED DESSERT BURSTING WITH FRESH BERRY FLAVOURS AND ELEGANT LIGHTNESS.

VEGAN CHOCOLATE RASPBERRY – ₹3800

A LUXURIOUS VEGAN DESSERT WHERE RICH DARK CHOCOLATE MOUSSE EMBRACES A VIBRANT RASPBERRY CENTRE, LAYERED WITH MOIST VEGAN CHOCOLATE SPONGE FOR A PERFECTLY BALANCED COMBINATION OF INDULGENT CHOCOLATE AND BRIGHT FRUIT NOTES.

Note: French Entremets can also be made eggless - extra charges

TEA CAKES / TRAVEL CAKES - 500G

ORANGE CHIA SEED CAKE - 1800

GLUTEN FREE ALMOND TEA CAKE - 2100

HEALTHY SUGAR FREE CAKE - 2000

HAZELNUT TEA CAKE - 2000

BANANA BREAD - 1500

VEGAN CHOCOLATE CAKE - 2000

DATE AND WALNUT TEA CAKE - 1800

Note: French Entremets can also be made eggless Inform the team
while placing an order Extra Charges 200.

HOW TO ORDER?

VISIT OUR PATISSERIE BOUTIQUE:

LA PATISSERIE 20 OPPOSITE SIR SAYAJINAGAR GRUH,
AKOTA, VADODARA, GUJARAT 390020

OR

WHATSAPP TO US ON
95742 42020

CHOOSE TIME SLOT :

11:00AM TO 7:00PM

CHOOSE: SELF PICK-UP FROM OUR BOUTIQUE

OR

REQUIRE A DELIVERY

IN CASE OF DELIVERY :

DELIVERY ADDRESS

NAME OF RECIPIENT

CONTACT NUMBER OF RECIPIENT

MODE OF PAYMENT

NOTE

- Please contact on 9574242020 to enquire for availability or to place your order.
- French Entremets can also be made eggless Inform the team while placing an order Extra Charges 200.
- All products mentioned in the menu are eggless, unless mentioned otherwise.
- The mentioned weight of all the products is an approximate; it gives an idea about the number of servings.
- To book your order, the entire payment has to be made in advance through an online payment mode or through cash at the boutique.
- Once we receive your order payment we will confirm your order.
- Once booked, there will no cancellation or refund.
- Delivery can be arranged through a third party at an extra delivery charge. LaPatisserie20 does not take responsibility of any damages or loss once the product leaves the boutique.
- Products available only till stock lasts.