

**VIENNOISERIE:**

Croissants: Plain \$3.50, Chocolate, Chocolate Hazelnut, Almond \$4.00, Spinach Gruyere Croissant \$4.00, Ham and Swiss \$4.00, Fruit/Nut Danish \$4.00, Muffins: Croissant Muffins \$2.50, Sour Cream Pecan Coffee Cake \$2.50, Crumb Cake \$2.00, Scone \$1.50, Savory Scone \$2.50, Cinnamon Rolls \$2.50, Dartois \$3.50, Apple Turnover \$2.50, Breakfast Pizza \$3.00, Kouign Aman \$3.00, Irish Steel Cut Oatmeal \$3.50

Toppings: (additional cost) dried cranberries, sliced almonds, brown sugar or cinnamon). Inquire about fresh fruit.

**Not all pastries available every day.**

**TEA COOKIES:**

Diamonds, Gingersnaps, Hazelnut, Coconut Macaroon, Chocolate Chip Macaroons, Chocolate Shortbread, Spritz 1/2 pound \$12.00, Cookie Tray One Pound \$30.00, Two Pound \$60.00

**BISCOTTI:**

Hazelnut, Pistachio Orange \$11.00 1/2 Pound

**PIGNOLI:** \$18.00 1/2 Pound

**SICILIAN PISTACHIO COOKIE:** \$18.00 1/2 Pound

**COOKIES:**

Palmier \$1.50, Sugar Cookie \$1.75, Chocolate Chip, Double Chocolate, Oatmeal \$1.50, Painted Sugar Cookies Starting at \$3.25 each, French Macaron\* \$2.50 each

\*Contains Nuts

\* **Special Orders: 5 days notice, 12 per flavor**

\* **Walk-in limit: 18 per customer**

**BROWNIES:**

Made with bittersweet Belgian Chocolate. Available with or without walnuts \$2.50

**TRUFFLES**

Assorted Flavors \$18.00/Half Pound

**Candied Oranges:** \$16.00/Half Pound

**Single Origin Chocolate Pieces** \$1.00 each

**Pet Treats**

Makers of Tobyllicious™ Premium Pet Treats Starting at \$4.00/bag

**CHOCOLATE BARK:**

Dark Almond, Milk Almond, Dark Cranberry Pecan\*, White Chocolate Cherry Pistachio\*, Milk Chocolate Hazelnut Crunch, Milk Coconut Crunch, White or Dark Peppermint\*

\*Seasonal

**CHOCOLATE MICE:**

Fudgy chocolate cake shaped like a mouse, with sliced almonds for ears & white chocolate whiskers, glazed with ganache. \$5.00

**LUNCH:**

**SANDWICHES\*:**

Turkey with smoked gouda, fresh spinach and honey mustard on seeded bread \$8.50, Brie & fresh arugula with raspberry compote on French baguette \$7.50, Ham and Swiss cheese with Dijon mayo on a French baguette (Made with no nitrate ham from local River Bend Farm) \$8.50, Turkey and Gruyere cheese with arugula and a cranberry apple compote served on a French baguette \$8.50, Roasted zucchini, Portabello mushroom and fresh mozzarella with a roasted tomato spread served on our rosemary focaccia \$7.50

\*\$2.00 charge for substitutions.

Soup du jour \$6.00 - \$7.25, Chipotle Chili \$6.75, Quiche \$4.50, Flavor Changes Daily. (One cheese and two other filling options available for special orders. Extra charge for more than 3 different fillings.) 48 hours notice for special requests. Minimum order one dozen individuals for custom flavor. Fresh Bread Focaccia \$3.50, French Baguette \$8.00/Bag, Granola \$2.00, Green Chili Cornbread \$1.50, Soft whole wheat dinner roll with dried cranberries \$1.50, Small French dinner roll with butter \$1.25

**NOW OFFERING PINTS AND HALF PINTS OF ARTISNAL GELATO AND SORBETTO**

**HOT & COLD BEVERAGES:**

**Hot:** Espresso, Latte, Cappuccino, Chai, Mexican Hot Chocolate, Cocoluxe Hot Chocolate

**Cold:** Assorted teas, waters, juice, iced coffee

COCOLUXE fine pastries

Menu

Mon-Fri 6:30 - 4:00, Sat 7:00 - 4:00, Sun 7:00 - 3:00

Ph 908.781.5554, Fax 908.781.5548

161 Main Street, Peapack, NJ 07977, www.cocoluxepastry.com

Also Serving Lunch, Catering Available, Custom Cakes

Appointments required to discuss custom orders

Proprietor: Paula A. Canariato



# Cakes & Tortes

## CocoLuxe Classic

Vanilla buttermilk cake, chocolate mousse, and your choice of chocolate or vanilla buttercream.

6 inch: \$25 8 inch: \$30

## Tiramisu Inspired Cake\*

Three layers of vanilla genoise brushed with espresso syrup. Each layer has a thin layer of chocolate ganache and mascarpone filling. Finished with vanilla buttercream and garnished with chocolate shavings.

6 inch: \$25 8 inch: \$32

## Lemon Raspberry Cake\*

Three layers of lemon buttermilk cake brushed with a raspberry liqueur syrup filled with a thin layer of seedless raspberry jam and classic lemon curd.

Finished with raspberry buttercream.

6 inch: \$30 8 inch: \$35

## Vanilla Bean Cake

Vanilla genoise cake filled with vanilla bean mousse and finished with vanilla bean buttercream.

6 inch: \$27 8 inch: \$35

## Flourless Chocolate Cake

Dense chocolate cake made with butter, eggs, and chocolate. Glazed with chocolate ganache.

6 inch: \$25 8 inch: \$30

## Hazelnut Torte\*

Hazelnut sponge cake soaked with Frangelico syrup and filled with dacquoise and hazelnut buttercream.

6 inch: \$30 8 inch: \$35

# COCOLUXE

## Carrot Cake

Traditional carrot cake with **walnuts** and cinnamon finished with cream cheese frosting.

6 inch: \$30 8 inch: \$35

## Chocolate Dome

Dome shaped cake filled with chocolate mousse and layered with chocolate cake. Covered with ganache.

\$30

## Old Fashioned Chocolate Layer Cake

Four layers of dark chocolate cake layered with a rich, dark chocolate frosting.

6 inch: \$30 8 inch: \$35

## Gianduja “Drip” Cake

Vanilla buttermilk cake brushed with vanilla syrup and filled with Gianduja (milk chocolate **hazelnut**) mousse. “Naked” cake style with **hazelnut** buttercream.

Gianduja glaze poured over the top to create “drip” effect. Garnished with mini French macarons.

6 inch: \$30 8 inch: \$37

## Opera Torte

Thin layers of **almond** cake soaked with coffee syrup layered with chocolate ganache and coffee buttercream topped with thin chocolate glaze.

7 inch square: \$25

## Blackberry Mousse Entremet\*

Refreshing blackberry mousse layered with vanilla sponge cake soaked with blackberry liqueur syrup. Encircled by a thin layer of decorative **almond** cake.

6 inch: \$30 8 inch: \$35

*\*Contains Alcohol*

# Individual Pastries

Italian Cheesecake  
(with Branded Cherries & Orange Zest)

NY Style Crustless Cheesecake with Fresh Fruit (GF)

Flourless Chocolate Cake (GF)

Mini Chocolate Mousse Dome

Mini Apple Tarte Tatin

Seasonal Individual Cheesecakes

**GF=Gluten Free (not a gluten free environment)**

## TARTS

Chocolate Salted Caramel, Lemon, Rustic Tart, Passion Fruit, Key Lime Meringue, Pear Frangipane\*, Raspberry, Chocolate Hazelnut\*  
Ind. \$7, 6” \$25, 8” \$30, 10” \$35

(ALL TARTS AND PASTRIES NOT AVAILABLE EVERY DAY. **PLEASE ORDER AT LEAST 48 HOURS IN ADVANCE.**)

**\* contains nuts**

## CUPCAKES

### Cake Flavors

Vanilla, Chocolate, Lemon Meringue\*\*, Carrot\*\*, Red Velvet\*\*, Coconut, Pumpkin\*\*, Gingerbread\*\*, Marble

**\*\*Minimum order of 1 dozen per flavor.**

**Custom designs priced accordingly.**

### Frosting Options

Buttercream flavor options: Raspberry, strawberry, chocolate, vanilla, lemon, orange, coconut, passion fruit; Cream Cheese; Fudge, starting at \$2.50 ea  
Mini Cupcakes: \$1.50 ea. **Minimum of 24 per flavor.**

Gingerbread available October through December.

**Please make an appointment to discuss a custom cake. To ensure freshness, we make a limited quantity of items on a daily basis. One week's notice necessary for all custom cakes.**