



N A D È G E



PRODUCT GUIDE

# Best Products

“ It is simple: we stand for quality and passion. ”

Highly selected ingredients and perfect technique are the key ingredients to succeed in pastry.  
Here is some of noticeable awards received in Toronto.

Now Magazine Best Croissant, 2013 to 2015

TripAdvisor Award Winner, 2015

BlogTO Best French Bakery, 2016

Now Magazine Best Dessert, 2016

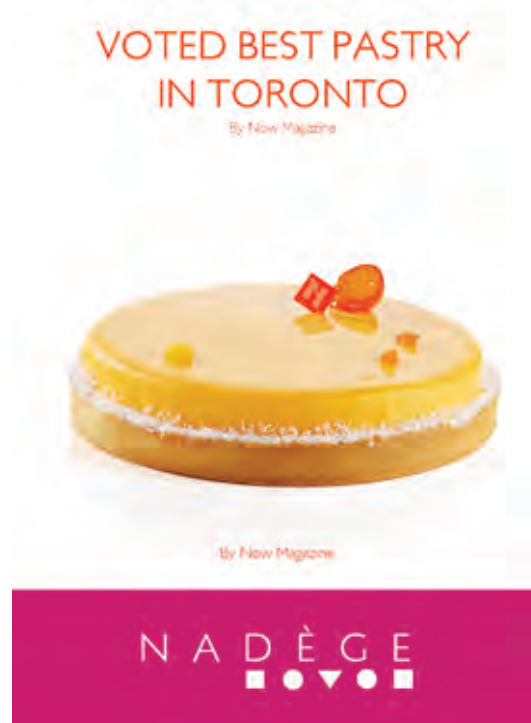
Toronto Life Best Bakery, 2016

BlogTO Best New Ice Cream, 2018

toronto.com Best Bakery, 2018

Foursquare Best Bakery, 2018

Now Magazine Best Chef, 2018



# Innovation

Like a fashion artist, Chef Nadège is always on the edge of new and modern trends. Her creativity leads to unique and innovative products, catering to special occasion and seasons. Our team and Chefs will work in collaboration with you, to offer you the adequate products you need.

# VIENNOISERIES



## **BUTTER CROISSANT**

Buttery, flaky dough. Awarded “Toronto’s Best Croissant” two years in a row by NOW Magazine

## **CHOCOLATE ALMOND CROISSANT**

Our almond croissant containing two sticks of dark Valrhona chocolate

## **MINI BUTTER CROISSANT**

## **MINI MADELEINE**

Traditionally from the Northeast region of France, these little French cakes are baked in an iconic shell-like shape and have a buttery, spongy texture

## **PAIN AU CHOCOLAT**

Two sticks of dark Valrhona chocolate enclosed inside our buttery, flaky dough

## **APPLE STREUSEL**

Apple compote on a buttery croissant base, topped with crisp streusel pieces and baked to perfection

\*contains nuts\*

## **MINI PAIN AU CHOCOLAT**

## **MINI MUFFINS**

Assortment of mini muffins: chocolate, matcha & raspberry, blueberry, oats & raspberry

## **ALMOND CROISSANT**

Our signature pastry filled with a sweet almond paste, topped with sliced almonds and dusted with icing sugar

## **MINI APPLE STREUSEL**

\*contains nuts\*

## **MINI CANÉLE**

Named for the Bordeaux region in the South of France from which it hails, the canéle is a baked vanilla custard that is caramelized on the outside but soft and chewy on the inside

# INDIVIDUAL CAKES



## PUR NOIR

Signature Collection

Flourless chocolate biscuit, mousse with chocolate nubs, 70% grand cru chocolate



## LA MANCHA

Signature Collection

Saffron crème brûlée, combined with a light honey mousse and blackberry coulis



## LEMON MERINGUE TART

Signature Collection

Classic tart with a crunchy pastry base filled with lemon cream



## PRALINE

Signature Collection

Hazelnut praline mousse, hazelnut praline base, pralines, milk chocolate fleur de sel wafer

# LARGE CAKES



## PUR NOIR

Signature Collection

Flourless chocolate biscuit, mousse with chocolate nubs, 70% grand cru chocolate



## LA MANCHA

Signature Collection

Saffron crème brûlée, combined with a light honey mousse and blackberry coulis



## LEMON MERINGUE TART

Signature Collection

Classic tart with a crunchy pastry base filled with lemon cream



## SALTED CARAMEL TART

Signature Collection

Salted caramel cream, thin crunchy almond shell, chocolate wafer



## PECAN PIE MODERNE

Signature Collection

Roasted pecan and maple filling, Dulcey blonde chocolate whipped ganache and chocolate decor in an almond tart shell



## PRALINE

Signature Collection

Hazelnut praline mousse, hazelnut praline base, pralines, milk chocolate fleur de sel wafer

# MACARON



## VANILLA

IVORY SHELL - MADAGASCAR VANILLA GANACHE



## PERUVIAN CHOCOLATE

BRIGHT RED SHELL WITH DARK CHOCOLATE DUSTING - DARK CHOCOLATE GANACHE



## PISTACHIO

LIGHT GREEN SHELL - PISTACHIO GANACHE



## HAZELNUT PRALINE

IVORY SHELL - 66% PRALINE BUTTERCREAM



## BLACKBERRY CHOCOLATE

DARK PURPLE SHELL - BLACKBERRY CHOCOLATE GANACHE



## MATCHA RASPBERRY

DUO LIGHT GREEN & LIGHT PINK SHELL - MATCHA GANACHE WITH RASPBERRY CONFITURE



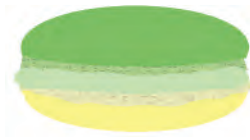
## ROSE

LIGHT PINK SHELL - ROSE BUTTERCREAM



## RASPBERRY CARAMEL

DARK PINK SHELL - RASPBERRY CARAMEL GANACHE



## KALAMANZI

DUO LIGHT GREEN & YELLOW SHELL - KALAMANZI I GANACHE



## CHAMPAGNE

LIGHT PINK SHELL WITH GOLD SPARKLES - CHAMPAGNE FILLING



## BLUEBERRY VANILLA

LIGHT PURPLE SHELL - VANILLA GANACHE WITH BLUEBERRY CONFITURE



## SALTED CARAMEL

YELLOW SHELL - SALTED CARAMEL BUTTERCREAM



## COTTON CANDY

HOT PINK SHELL - COTTON CANDY BUTTERCREAM



## CAPPUCCINO

BEIGE SHELL - ESPRESSO INFUSED GANACHE



## FLEUR DE SEL

LIGHT BROWN SHELL - CHOCOLATE FLEUR DE SEL GANACHE

# CHOCOLATE



**CHOCOLATE BONBON  
BOX**



**CHOCOLATE BONBON  
PRALINE BOX**  
(only square chocolate)

 <b>BERRY KISS</b> FRESH RASPBERRY GANACHE	 <b>KALAMANZI</b> KALAMANZI GANACHE	 <b>EXQUISITE</b> CHAMPAGNE GANACHE
 <b>BLEUET</b> CASSIS & BLUEBERRY GANACHE	 <b>DELUXE</b> BLONDE CHOCOLATE WITH SALTED CARAMEL	 <b>PALET OR</b> BLEND OF 70% GRAND CRU DARK CHOCOLATE
 <b>EXOTIC</b> COCONUT, PASSIONFRUIT, MANGO & CARAMEL GANACHE	 <b>HARVEST</b> CRUNCHY CORN, ALMOND & 68% SINGLE-ORIGIN CHOCOLATE FROM GHANA	 <b>SUNSET</b> ORANGE COMPOTE & A BLEND OF 70% GRAND CRU DARK CHOCOLATE

 <b>PASSION</b> PASSIONFRUIT & MILK CHOCOLATE GANACHE	 <b>UJI SESA'TION</b> MATCHA GANACHE WITH SESAME PRALINE	 <b>CARYA</b> PECAN PRALINÉ & MILK CHOCOLATE
 <b>PRALINÉ</b> VALENCIA ALMOND & MILK CHOCOLATE	 <b>ANAHTA</b> PISTACHIO PRALINÉ	 <b>BAHIBÉ</b> 46% MILK CHOCOLATE, FLEUR DE SEL & SARAWAK PEPPER

# COOKIES



## **COOKIES**

Flavour Options:

- 1) Chocolate Fleur De Sel
- 2) Raspberry
- 3) Cardamom

# ICE CREAM

MARIE ANTOINETTE

PUR NOIR

LA MANCHA

LEMON MERINGUE TART

LEMON CHEESECAKE

BAKED CARAMEL CRUNCH

JINDAI (MATCHA/RASPBERRY)

VANILLA

CANADIAN GOURMET

PRALINE

CASSIS SORBET

RASPBERRY SORBET

PISTACHIO SORBET

STRAWBERRY SORBET

PASSIONFRUIT SORBET

MOJITO SORBET

PINA COLADA SORBET

HAPPY HOUR

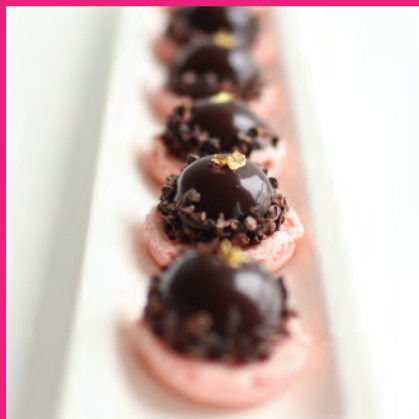
CHOCO-CRUNCH

# Catering

At Nadège Pâtisserie, we can cater to plated desserts, buffet tables, passed samples and even create that personalized party favour that your client wants!



# Catering



# Amenities

What a wonderful idea for corporate functions, weddings, holiday parties or party favours!

\*Items can be personalized and flavours can be created\*

