



Pastries Cookies Desserts

LOCATED IN MIDTOWN CROSSING

3201 Farnam, Suite 6112
Omaha, NE 68 131.

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VISIT US ONLINE

deliceeuropeanbakery.com

BAKERY & CAFE HOURS:

Monday - Thursday
7:00am - 9:00pm

Friday & Saturday
7:00am - 11:00pm

Sunday
7:00am - 6:00pm

large cookies

| | each | dozen |
|--|------|-------|
| biscotti (plain) | 2.25 | 27.00 |
| biscotti (chocolate dipped) | 2.40 | 28.80 |
| chocolate chip | 1.75 | 20.00 |
| chocolate espresso | 1.75 | 20.00 |
| coconut macaroon (plain) | 1.75 | 20.00 |
| coconut macaroon (chocolate dipped) | 1.90 | 21.00 |
| oatmeal raisin | 1.75 | 20.00 |
| peanut butter | 1.75 | 20.00 |
| peanut butter chocolate chunk (upon request) | 1.90 | 21.00 |
| pumpkin (seasonal) | 1.75 | 20.00 |
| tuille (seasonal) | 2.50 | 30.00 |
| sugar cookies (upon request) | 1.75 | 20.00 |
| shortbread cookies (upon request) | 1.75 | 20.00 |
| white chocolate macadamia nut | 1.75 | 20.00 |

small cookies

| | each | dozen |
|--|------|-------|
| butter spritz (plain) | 1.10 | 12.00 |
| butter spritz (chocolate dipped) | 1.25 | 13.75 |
| cinnamon almond (seasonal) | 1.10 | 12.00 |
| hazelnut sosas (seasonal) | 1.10 | 12.00 |
| pecan dainty | 1.10 | 12.00 |
| triple ginger | 1.10 | 12.00 |
| fruit filled linzer (seasonal) | 1.50 | 16.50 |

Cookies are available in any quantity for special events. Please allow a minimum of 2 day notice.

breakfast pastries

| | slice | whole |
|-------------------------------|-------|-------|
| coffee cakes | 2.50 | 20.00 |

includes: pear hazelnut • blueberry almond • raspberry pecan, etc.

| | | |
|--|------|-------|
| tea bread (<i>varies from day-to-day</i>) | 2.50 | 20.00 |
|--|------|-------|

includes: pumpkin • banana nut • cherry almond • blueberry pecan

lemon • lemon poppy seed • orange • chocolate

| | | |
|-----------------------------|------|------|
| croissants | each | 2.50 |
|-----------------------------|------|------|

butter (plain) • almond • chocolate •

raspberry cream cheese • lemon poppy seed

| | | |
|---|------|------|
| scones (<i>varies from day-to-day</i>) | each | 2.50 |
|---|------|------|

orange & raisin • fruit & nut

muffins: (*varies from day-to-day*) **each** 2.50
 includes: blueberry • mixed berry • raspberry •
 banana blueberry • all bran • morning glory • etc.

apple turnovers **each** 2.50

cherry strudel sticks **each** 2.50

individual desserts

individual serving

fruit tartlets 2.95
 brownies 4.75
 chocolate dipped strawberries 2.00
 chocolate delice 4.75
 chocolate croissant bread pudding 5.25
 chocolate éclair 2.50
 chocolate mousse cup 4.75
 cream puff 2.50
 crème brulee (*traditional & flavored*) 4.75
 lemon bars (*seasonal*) 2.50
 tarte au moka 5.25
 tarte au citron 5.25
 mora 4.75
 napoleon 4.75
 opera 4.75
 paris brest 2.75
 petit fours 3.25
 poche 2.75

weekend specialties

cinnamon rolls (available while they last on sat. & sun.) 4.75
 pain au raisin (saturday) 3.75
 viennese creams (sunday) 3.75

tortes, tarts & cakes

slice 4.75

whole 48.00

almond blueberry torte:

almond cake filled with almond mousseline, fresh blueberries, finished with almond buttercream and fresh blueberries.

bacia:

hazelnut cake filled with mascarpone creme, fresh assorted berries and candied orange peel, finished with hazelnut buttercream and hazelnut crunch.

butter pecan tart:

traditional butter-rich pecan tart.

cappuccino bombe:

chocolate dome-shaped cake with chocolate cappuccino mousse

cheesecake:

flavors vary depending on 'baker's whim', and many flavors are available upon customer's request with 3-day notice

cherry pistachio torte:

chocolate cake with layers of pistachio buttercream and tart cherries finished with chocolate ganache

chocolate divinity:

fudge-like, dense chocolate cake covered in whipped cream and chocolate shavings; it does have espresso in it!
[*gluten free item*]

chocolate framboise:

chocolate cake with layers of chocolate buttercream and raspberries, finished with chocolate buttercream and chocolate shavings

chocolate ganache torte:

dense, bittersweet chocolate mousse resting on chocolate sponge cake with a thin layer of raspberry preserve at the base

chocolate hazelnut terrine:

chocolate and hazelnut pate surrounded by white sponge cake and covered in chocolate ganache

chocolate macadamia nut tart:

toasted macadamia nuts sweetened with honey and chocolate, then baked in a sugar tart shell

chocolate raspberry truffle torte:

a decadent chocolate dessert filled with fresh raspberries and hazelnut crunch. [*gluten free item*]

citrus poppy seed torte:

moist poppy seed cake with layers of citrus buttercream and flavored with Triple Sec liqueur

citrus torte:

lemon cake filled with citrus mousseline, finished with orange buttercream

citrus kiwi torte:

lemon cake filled with citrus mousseline and fresh kiwi, finished with lemon buttercream

coquelicot:

textured raspberry mousse resting on a layer of rich chocolate cake, finished with a bittersweet chocolate glaze and red poppy chocolate décor pieces

danish layer cake:

shortbread like cake with layers of pastry cream and raspberry preserves

dutch apple torte:

almonds and apples surrounded by a rich shortbread crust

gateau neige:

white sponge cake layered with whipped cream and white chocolate, then covered with white chocolate curls and confectioner's sugar

gateau princesse:

white sponge cake layered with whipped cream and strawberries and covered with a pale green marzipan

gateau rococo:

dense, almost flourless chocolate cake with kirschwasser liquor, finished with a rich layer of chocolate ganache and ground almonds at the base

gianduija torte:

moist hazelnut cake with hazelnut buttercream, glazed with hazelnut chocolate ganache and finished with candied hazelnuts

grand marnier torte:

chocolate genoise soaked with Grand Marnier syrup, iced with orange butter cream, then glazed with chocolate ganache

german chocolate torte:

our rich chocolate cake, layered with traditional coconut pecan filling, finished with chocolate ganache

hazelnut torte:

hazelnut cake with layers of mocha butter cream and raspberry glaze, finished with mocha butter cream

hazelnut mousse torte:

a light hazelnut mousse resting on chocolate sponge cake, topped with lightly sweetened cream and caramelized hazelnuts

italian cherry torte:

an almost flourless chocolate cake with chocolate and candied wild Italian cherries finished with ground almonds at the base

italian cream cake:

yellow genoise cake with almond pastry cream, soaked in rum, finished with whipped cream and toasted almonds

kahlua gateau:

chocolate genoise cake with layers of kahlua and chocolate butter cream

lemon berry torte:

lemon cake with whipped cream and fresh strawberries covered in an apricot glaze

lemon cheese torte:

light cottage cheese and lemon filling in between a dense lemon cake soaked in triple sec liquor

lemon curd cake:

lemon cake with layers of real lemon curd and almond buttercream

lemon pistachio torte:

lemon cake with layers of raspberry buttercream and roasted pistachios

lemon soufflé tart:

tangy lemon soufflé baked in a flaky crust

linzer torte:

tender hazelnut crust spiced with cinnamon and topped with raspberry preserves

marjolaine:

layers of toasted hazelnut meringue, chocolate ganache and hazelnut mousse. Chocolate ganache covers the torte with alternating almond marzipan strips

matrimony torte:

chewy almond cake layered with marscapone cheese, kirschwasser liquor and strawberries

mixed berry torte:

mixed berry mousse (blackberry, strawberry, raspberry and blueberry) resting on a layer of almond cake

mocha torte:

chocolate cake with layers of coffee butter cream

orange cream cake:

yellow genoise soaked with Triple Sec syrup, filled with vanilla mousseline and mandarin orange, finished with whipped cream and white chocolate shavings

pineapple gateau:

yellow sponge cake with a pineapple filling, finished with whipped cream and toasted coconut

princesse au chocolate: chocolate genoise cake with whipped cream and strawberries filled with chocolate ganache and decorated with chocolate dipped strawberries

poached pear tart:

tart shell with a layer of raspberry glaze, filled with frangipan and topped with sliced pears which have been poached in a spiced red wine liquid

raspberry citron:

lemon cake with layers of lemon buttercream and raspberry preserves, finished with white chocolate ganache

sacher torte:

rich chocolate cake with a layer of apricot preserves and covered in dark chocolate glaze

scarlet & cream torte:

white chocolate mousse surrounding a raspberry layer, resting on a layer of chocolate sponge cake

tiramisu torte:

sponge cake soaked in espresso and marsala wine, layered with marscapone cheese, bittersweet chocolate pieces and whipped cream

white chocolate raspberry charlotte:

raspberry jelly roll surrounding a white chocolate mousse

white chocolate raspberry torte:

white chocolate cake with raspberry glaze and white chocolate butter cream

All of our desserts are 9" round and serve 10-14 people. Most items are available in other sizes. Due to the nature of our scratch baking, we can only guarantee orders placed within 48 hours of pickup. Please call to inquire.

Our bakers can usually accommodate special dietary requests due to dietary restrictions. Please call to inquire, at least 72 hours in advance. (required)

