

## MAISON ALLERGENS

### **Maison Teddy: Gluten, eggs, sugar, lactose, nuts**

Almond sable, chocolate cake, salted caramel, powdered sugar, carmelia chocolate.

### **Rhubarb choux pastry: Gluten, eggs, sugar, lactose, nuts**

Choux pastry, caramelized almonds, vanilla cream, rhubarb compote, white chocolate, elderflower meringue, pickled rhubarb.

### **Citrus flower: Gluten, eggs, sugar, lactose, nuts, soy lecithin, and animal gelatin (pig)**

Pistachio base, buttermilk cream, blood orange jelly, white chocolate, blood orange meringue.

### **Chocolate cake: Gluten, eggs, sugar, lactose, nuts, and animal gelatin (pig)**

Salted caramel, hazelnuts and blackcurrant jelly.

### **Lemon tart: Gluten, eggs, sugar, nuts, and animal gelatin (pig)**

Almond shortcrust pastry, lemon cream with lime, meringue, and bergamot.

### **Croissants: Gluten, eggs, sugar, lactose, nuts**

Flavors: Pistachio – Regular – Almond – Chocolate.

### **Macarons: Eggs, sugar, lactose, nuts **GLUTEN FREE****

Flavors: Salted caramel, yuzu, hazelnut/chocolate, raspberry/lime, blackcurrant, pistachio.

### **Maison Rocher: Sugar, lactose, and nuts **GLUTEN FREE****

Milk chocolate with caramel and hazelnuts.

### **Maison chocolate cake for 7-8 people: Eggs, sugar, lactose, and animal gelatin (pig) **GLUTEN FREE****

Chocolate glaze, chocolate mousse and caramel crunch.

### **Pistachio and strawberry layer cake for 7-8 people: Gluten, eggs, sugar, lactose, nuts, and animal gelatin (pig)**

Pistachio mousse, strawberry jelly, vanilla mousse, dark chocolate cream, and marzipan.

