



Prices represent individual/8 serving/12 serving cakes unless otherwise noted.
 Ø=No Nuts V=Vegan GF=Gluten free NA=Alcohol free

Amélie ~ Winner of the Patis France Chocolate Competition!
 Orange vanilla crème brûlée sits atop a glazed chocolate mousse with caramelized hazelnuts, praline crisp, and Cointreau genoise. 7.00/38/44

Aphrodite ~ The love goddess herself hides a single drunken Cherry in chocolate mousse, extra dark chocolate ganache, and a Moscato d'Asti-soaked flourless cake. Ø,GF 6.75/34/40

Apple Almond Nougatine ~ A puff pastry crust holds a baked apple filling and a crisp topping of sugared sliced almonds. 6/28/34

Big Cheryl's "Ghetto" Cake ~ A dense, moist cake with a touch of orange & rum, filled with pastry cream and mixed berries. There's nothing "ghetto" about it except for the bad pronunciation of the French word "gâteau!" Ø 6.75/22/36

The Carmen Miranda ~ You have to see it to appreciate the name...fresh fruit piled high and decoratively atop a mound of pastry cream and buttery tart shell. Wear it like the performer or eat it like the rest of us - you decide! Ø, NA -/42/54

The Concord ~ Chocolate meringue, chocolate mousse, and chocolate ganache are hidden by sticks of meringue and a single red ribbon. Ø, GF, NA 7.50/34/40

Dobos Torte ~ A *thin* layer of cake lathered in hazelnut buttercream and a bit of chocolate ganache. Now, repeat x4, transform into a triangle, drape with marzipan, and drench in a milk chocolate hazelnut concoction. There you have it, folks- the Dobos! NA 6.5/38 (7" long triangle)

Incognito ~ Cheesecake gone wild! Lemon mousse, cheesecake, ginger streusel, raspberries and candied lemon. Ø NA 7/34/40

Jubilee ~ Champagne mousse layered with a strawberry compote and kirsch soaked pistachio sponge cake. All elegantly finished with brûléed Italian meringue. 6.50/38(9 servings)/65 (18 servings)

Marggie Lane's Potluck Pleaser ~ ...Or call it marjolaine if you must. Almond/hazelnut meringue with a praline buttercream and chocolate ganache. Invite the Marggie Lane to your next party and watch your popularity at the bingo hall soar! NA 6.50/34(9 servings)/62 (18 servings)

Pear Rosemary Tart ~ Cashew cream and roasted pears baked into a pâte sucrée and covered with a milk chocolate /rosemary (yes, I said ROSEMARY!) ganache! It would be a sad thing if you failed to experience this flavor combination. Goûtez! 6/30/36

Queen of Sheba Truffle Cake ~ Moist chocolate almond cake with a bittersweet chocolate truffle center. Warm it up for a special treat! NA 6.75/22/36

The Royale ~ Chocolate mousse blankets a crisp hazelnut praline filling and dacquoise base. Grab your paper Burger King tiara and indulge yourself. NA 7/46 (9")

Royale with Cheese ~ The infamous Royale paired with the French triple cream Brillant Savarin. 7.75/60

Shazam! ~ Rich and creamy caramel mousse, salted almonds, dense chocolate almond cake, and more caramel! NA 7.50/35/45

St. Honoré ~ One could find this gâteau in 1840 in France. 172 years later you can find it in Portland. Puff pastry, caramelized cream puffs, Grand Marnier pastry cream and vanilla bean crème chantilly...Wee! Wee! Ø 8/40

Tart Citron ~ A French classic - luscious lemon curd in a crisp buttery pâte sucrée shell. Ø **avail. on request**, NA 6/25/32

Tart Ménage a Trois ~ Almond cream, chocolate ganache, and orange vanilla bean crème brûlée all pile into a buttery tart shell. Oooo la la!! 6.25/30

Tiki Tiki ~ Put up your paper umbrellas and indulge in this mango/passionfruit mousse with coconut meringue and almond cake décor. NA 7/32/40

Petits Fours Platter ~ A bite sized assortment of Opera, La Framboise, Chocolate Nougatine, and le Pixie. Great for a party! 50 (platter of 24) 96 (platter of 48) 140 (platter of 72)

Pâte de Fruits ~ Gourmet fruity gum drops! Ø, V, GF \$7.75/box of 8



Ice Cream

Our assortment of house-made ice creams and sorbets.

\$8/pint \$16/quart

Chocolate	Coffee Bean
Pixies and Cream	10 Yr Tawny Port
Szechuan Peppercorn	Tahitian Vanilla
Chocolate Coconut Sorbet	Mango Sorbet
White Peach Sorbet	Piña Colada Sorbet
Strawberry Sorbet	



Macarons

Traditional French macarons made with ground almonds, not coconut! Sandwiched together with various fillings.

\$27 per dozen (Minimum one dozen per flavor)

Fleur de Sel Caramel
Apple Pie
Bananas Foster
Blueberry
Woodford Reserve Bourbon
Cassis Violet
Cheesecake
Chocolate Chip
Chocolate Cinnamon
Coconut Curry
Coconut Rum
Espresso
Hazelnut
Kalamansi Lime
Maple Bacon
Meka Leka Hi Meka Hiney Ho
(Absinthe with Chocolate covered poprocks)
Moscato d'Asti
Passion Fruit
Pistachio
Raspberry
Rose
Rosemary Milk Chocolate
S'Mores
Salt, Pepper, and Olive Oil
Scotch Whisky
Spanish Sherry Almond
Strawberry Balsamic
10 Year Tawny Port
Royale with Cheese Burger \$3.75 each
(our infamous Royale on a sesame macaron with a slice of Brilliant Savarin Triple Cream Cheese)



Chocolates

House made and enrobed in 75% dark chocolate.

\$2.25 unless otherwise noted

Pix Surprise Eggs	\$4.75 each	\$30 Carton of 6
Chardons	\$3.00 each	
Chocolate Drenched Drunken Cherries	\$3.25 each	
Ambrosia	Amélie	
Blue Cheese Truffle	Caramel Almond Truffle	
Chipotle	Chocolate Dipped Nougatine	
Earl Grey	Espresso	
Fleur de Sel Caramel	Mendiant	
Pix Nutella	Passion Fruit Caramel	
Pink Flamingo	Pistache	
Rocher	Spanish Peanut	



Petit Fours

Adorable 2-3 bite versions of our desserts **\$3.00 each**

Amélie	Aphrodite
Tarte au Citron	Crème Brulée
Incognito	Jubilee
Margie Lane	Menage à Trois
Opera	Pear Rosemary Tart
Pixie	Royale
Shazam!	Tiki Tiki

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Open 2PM - 2AM Everyday!

www.pixpatisserie.com