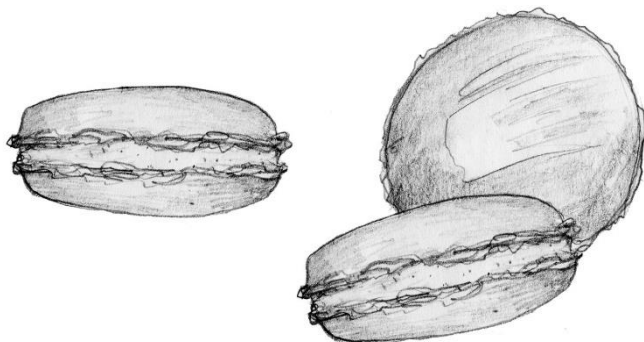




We suggest taking a peek at our pastry & chocolate cases before ordering. We often have specials and our dessert selection can change by the day and hour!

Ø= No Nuts GF= Gluten Free NA = Alcohol Free



French Macarons

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

Ask about today's offerings. 2.25

"Best Macaron in Portland" – The Oregonian "Pix's Macarons trounce Per Se's" – NY Times Magazine

Macaronut!

A macaron hidden inside a donut, fried to order. Ask about today's offerings. 3.25

Aphrodite GF

Cherry mousse, chocolate mousse, a single drunken cherry and moscato-soaked chocolate flourless biscuit all hide inside a crisp chocolate shell. 7.00

Pair with Monte Valentino, Sollucchero +10.00

Amélie

Winner of the Patis France Chocolate Competition! Orange vanilla crème brûlée sits atop glazed chocolate mousse with caramelized hazelnuts, praline crisp and Cointreau genoise 7.50

Pair with Château d'Arlay, MacVin du Jura Blanc +9.00

Beer Float

Pfriem, Belgian Strong Dark Ale & Coffee Bean Ice Cream 10.00

Pair with MORE BEER!

Big Cheryl's "Gato" Cake Ø

Dense, moist cake with orange & rum, filled with pastry cream and mixed berries. There's nothing "ghetto" about it except for the bad pronunciation of the French word "gateau." 7.00

Pair with Perucchi, Blanc Gran Reserva Vermouth +4.50

Chocolat Chaud Ø GF NA

Serious hot chocolate. 7.00

Add 1oz of Cognac, Absinthe or Spiced Rum! +4.00

Chocolate Con Churros Ø NA

Deep fried churros with our Chocolat Chaud for dipping. 7.00

Pair with Cardenal Mendoza Brandy + 12.00

Crème Brûlée Ø GF

Gourmet burnt cream! ☺ Brûléed to order. 7.00

Pair with Brouwerij Bosteels, Tripel Karmeliet + 7.00

Un Fantôme, Un Couteau, Une Nuit ... GF

Chocolate mousse, amaretto crème brûlée and raspberries top a chocolate sponge cake soaked in Dashe late harvest Zinfandel.

Beware of ghosts with knives after dark, especially French ones 7.25

Pair with Reserva Senor Almendrado +4.00

Frou Frou Ø GF NA

Fresh fruit buried in a light white chocolate crème chibouste (pastry cream meets Italian meringue) and adorned with a brûléed top. 7.25

Pair with Francis Tannahill, Passito 2008 +10

Ichabod Crème NA

A crisp crust filled with spiced almond cream, curried pecans, golden caramel and pumpkin crème brûlée. 7.50

Pair with Château d'Orignac, Pineau de Charentes +7.00

Incognito Ø NA

Cheesecake gone wild! Lemon mousse, cheesecake, ginger streusel, raspberries and candied lemon 7.75

Pair with Seven of Hearts, Ice Princess Viognier 2013 +8.00

Jane Avril

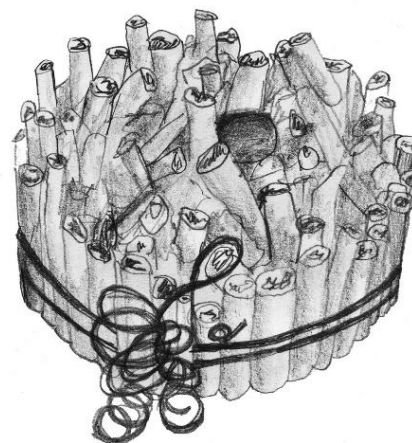
Almond cake studded with raspberry and pistachios surrounds raspberry mousse with pistachio cake and Kirsch. 7.00

Pair with The Royal Kir Royale +10.00

Jubilee

Champagne mousse layered with a strawberry compote and kirsch soaked pistachio sponge cake. Finished with brûléed Italian meringue. 7.00

Pair with Elio Perrone, Moscato d'Asti Sourgal 2012 +15.00/375ml bottle



The Concord Ø GF NA

Chocolate meringue, chocolate mousse, and chocolate ganache are hidden by sticks of meringue and a single red ribbon. 7.50

Pair with Kopke, Colheita 2000 +10.00

Marggie Lane's Potluck Pleaser NA

Almond/hazelnut meringue with a praline butter cream and chocolate ganache. Invite the Marggie Lane to your next party and watch your popularity at the bingo hall soar! 6.50

Pair with Brasserie Caracole, Nostradamus Brown Ale +6.50

The Nutcracker NA

A step beyond your average pecan pie - packed with Spanish almonds, pecans, cashews, hazelnuts and bittersweet chocolate chips. 6.75

Pair with Valdespino, Contrabandista Medium Dry Sherry +6.00

Open Hunting Season

Praline/rum Bavarian cream with apricot compote and a rum soaked nut trio sponge cake (pistachio/hazelnut/almond.) 7.50

Pair with Domaine de Demoiselles, Rivesaltes Ambré Solera Vin Doux Naturel +8.50

Opera NA

Never tried this classic coffee dessert? Now's your chance. Move over Tiramisu. Thin almond cake, chocolate ganache, cake, coffee buttercream, more cake, and more chocolate! 6.50

Pair with Cossart Gordon, Bual 15 Year Madeira +9.00

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! Goûtez! 6.50

Pair with Emilio Lustau, Capataz Andrés DeLuxe Cream +6.00

The Pixie NA

Pistachios, almond paste, and raspberry jam are the main ingredients making up this layered concoction people can't seem to get enough of. One woman replied after her first taste, "Oh! This makes me wanna dance!" Enough said. 4.50

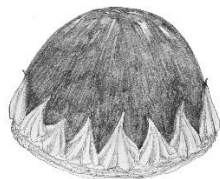
Pair with Royal Tokaji, Aszú 5 Puttonyos 2008 +10.00

Queen of Sheba Truffle Cake NA

Moist chocolate almond cake with a bittersweet chocolate truffle center. 7.25

Add a scoop of housemade ice cream for 3.00 more...done!

Pair with Toro Albalá, Oloroso Viejo Sherry +7.00



The Royale NA

Chocolate mousse blankets a crisp hazelnut praline filling and dacquoise base. Grab your paper Burger King tiara and indulge yourself. 7.50

Royale with Cheese + French triple cream Brillant Savarin. +1.50

Pair with De Montal VS Armagnac +8.00

Shazam! NA

Rich and creamy caramel mousse, salted almonds, dense chocolate almond cake, and more caramel! 8.25

Pair with Brasserie de Rochefort, Trappistes Rochefort 10 +10.00

St. Honoré Ø NA

(Fridays and Saturdays)

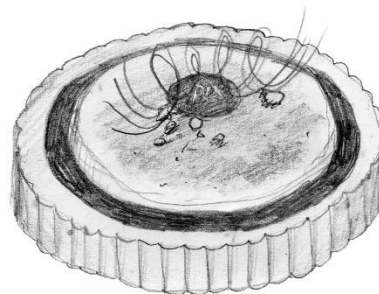
One could find this gâteau in 1840 in France. 172 years later you can find it in Portland. Puff pastry, caramelized cream puffs, Grand Marnier pastry cream and vanilla bean crème chantilly...Oui! Oui! 8.50

Pair with Valdespino, Isabela Cream Sherry +5.50

Tarte au Citron NA

A French classic - luscious lemon curd in a crisp buttery pâte sucrée shell. 6.50

Pair with Andrew Rich, Gewürztraminer 2013 Ice Wine + 10.00



Tart Ménage a Trois NA

Almond cream, chocolate ganache, and orange vanilla bean crème brûlée all pile into a buttery tart shell. Oooo la la!! 7.00

Pair with Blanton's Single Barrel Bourbon +11.00

Tiki Tiki NA

Put up your paper umbrellas and indulge! Mango/passion fruit mousse with coconut meringue and almond cake décor. 7.00

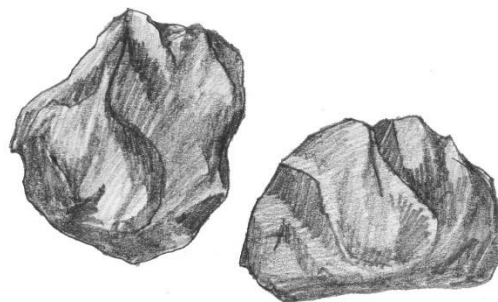
Pair with Brouwerij Lindemans, Cassis Lambic +7.50

Ice Cream & Sorbet

20 rotating flavors, all made on premise. Ask about today's offerings. 3.00 per scoop

La Framboise Ø NA

A pyramid of moist almond cake, each hiding its own raspberry. 1.00



Chocolate Bon Bons

15 rotating flavors, all made on premise. Ask about today's offerings. 2.25

Caramelized Grand Marnier Cream Puff Ø

(Fridays & Saturdays)

The name pretty much sums it up! 2.25

Pâte de Fruits Ø GF

Gourmet fruity gum drops! .85

www.pixpatisserie.com

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