

# OUR CAKES

GENEROUS



GOURMET

GLUTEN FREE

VEGAN



COCO'S  
CUISINE

Our website



[www.cococuisine.com](http://www.cococuisine.com)  
[coucou@cocoscuisine.com](mailto:coucou@cocoscuisine.com)



Our cakes are fresh and lovingly homemade in our Geneva laboratory!



To accommodate everyone's **diets** and **intolerances**, we've chosen to offer you a **gluten-free** cake, a **100% vegan** cake and a **gourmet** cake.

And what's more, they're all **DELICIOUS!**

Perfect for all your events: brunches  
birthdays, buffets...  
They're a sight to behold!



# THE PURPLE CAKE

*gourmet*



A delicious cake made with blueberries, whole-wheat flour, coconut sugar and semi-salted butter.

*Purple blueberry glaze*

**Topping:**

Fresh **blueberries** (if in season), broken **Sablé Breton**, **yellow lemon zest**

# THE CARROT CAKE

A melting, comforting cake made with fresh grated carrots & apples and lupin flour.

*Philadelphia glaze*

**Topping:**

**Grated carrots**, **crushed pecans**, **yellow lemon zest**

*gluten free!*



# THE BLOSSOM CAKE

*100%  
vegan!*



A fresh, richly flavored cake made with orange zest, squeezed oranges and orange blossom.

*Vegan glaze with orange zest.*

**Topping :**

**Kumquat slices**, **Pistachio slivers**, **Orange zest**