

# APRIL 2024 AFLOURSHOP MENU

ITEMS BELOW ARE SUBJECT TO AVAILABILITY, AS WE SELL OUT DAILY

## CROISSANT & DANISH MENU

- **The Buttery Croissant:** Flaky, buttery, crunchy goodness
- **Almond Croissant:** Buttery croissant filled with an almond frangipane, toasted almond slices and dusted with powder sugar
- **Ham and Cheese Croissant:** Buttery croissant rolled with thinly sliced ham and Swiss cheese
- **Chocolate Croissant:** Croissant stuffed with chocolate batons
- **Wave Croissant:** Coated in zesty lemon sugar, filled with lemon curd
- **Creme Brule Croissant:** Baked custard, raw sugar crust, Brule sugar
- **Baklava Croissant:** Frangipane with orange zest, honey, pistachio walnuts & pineapple. Topped with pistachio, walnut praline and finished with powdered sugar
- **Tomato Caprese Croissant:** Balsamic cream cheese with roasted tomatoes, basil & mozzarella, cherry tomatoes and balsamic glaze
- **Savory Danish:** Honey ricotta goat cheese, sliced olives and crushed pistachios. Finished with parmesan

## PASTRY MENU

- **Raspberry Cheesecake Roll:** Raspberry cheesecake roll, finished with cream cheese, jam and cookie crumble
- **Craque Madam Bun:** Croissant trim brioche, seasoned mornay, ham & gruyere cheese
- **Blueberry Muffin:** Blueberries w/ raw sugar topping
- **Coffee Cake Muffin:** Cinnamon + sugar filling, topper with cinnamon sugar streusel
- **Carrot Cake Muffin (Vegan + GF):** Cinnamon & sugar center, vegan vanilla icing & vegan streusel
- **French Onion Soup Scone:** Sweet caramelized onions, garlic oil, fried onions & chives
- **Lemon Lavender Scone:** Lavender lemon icing
- **Banana Bread (DF + GF)**
- **Assorted Quiche**

## FEATURED DESSERTS

- **House made Twinkie:** Orange chiffon cake, mascarpone filling
- **Salted Caramel Chocolate Tart:** Chocolate tart, chocolate frangipane, salted caramel and ganache. Finished with chocolate sea salt (contains nuts)
- **Lemon Blackberry Mousse Bombs (GF):** Lemon mousse, blackberry, gluten free cake
- **Pistachio Brownie (Vegan):** Pistachio + chocolate chip fudge
- **Black Pepper + Strawberry Linzer Cookie:** Black pepper shortbread w/ fresh strawberry jam
- **Pineapple Upside Down Cake (GF):** Gluten - free cake topper w/ caramelized pineapple and tart cherries

## FEATURED DRINKS

- **Local Whipped Honey Latte:** Local honey, whipped in house to a smooth, creamy texture
- **Date Latte w/ Sweet & Salty Cold Foam:** Natural date syrup w/ house made cold foam
- **Hot Peppermint & Lavender Tea:** Organic Rishi Peppermint & Lavender Tea
- **Sweet Candied Hibiscus Berry Tea:** Organic, sweet wild berry Hibiscus Tea, topped with candied Hibiscus
- **The Flora:** House made lemonade and lavender syrup, coconut milk & Butterfly Pea Powder. Topped with dried flower pedals
- **Flora Fog:** Organic Rishi Earl Grey tea, house made lavender syrup, local honey & Butterfly Pea Powder. Topped with dried flower pedals