



**Pâtisserie Philippe**  
655 Townsend Street  
San Francisco, CA 94103  
(415) 558-8016 phone (415) 558-8089 fax  
[www.patisseriephilippe.com](http://www.patisseriephilippe.com)

## PASTRIES, CAKES AND DESSERTS

### PASTRIES

#### Classic Croissants

Three available flavors:  
Plain butter, almond-filled, and one filled with chocolate.

#### Ham and Cheese Croissant

Good anytime of day, a butter croissant filled with ham and cheese.

#### Bostocks

A thick slice of brioche flavored with orange flower syrup, topped with frangipane and sliced almonds, and then baked.

#### Brioche

Individual rounds of butter bread with the classic "top knot."

#### Assorted Mini Breakfast Pastries

A delightful way to start your day.

#### Home-Made Granola

Custom creations inspired by market availability. *Sold by weight.*

### TEA CAKES AND COOKIES

#### Frangipane Strips

Puff pastry baked with frangipane, topped with fresh fruits.

#### Financiers

Bite-sized hazelnut cake with assorted nut and fruit flavors.

#### Sablé Au Beurre

A traditional French butter cookie.

#### Classic Lemon Or Chocolate Pound Cake

A fine-textured loaf cake.

#### Madeleines

Assorted flavors of the popular French bite-sized sponge cake.

#### Macarons

Famous French almond and egg white cookies. Assorted flavors.

#### Large Meringues

Assorted flavors of this light and airy sweet treat.

#### Truffles

An indulgent chocolate confection in an assortment of flavorings and decoration.

### SMALL CAKES

#### Éclair

Classic pâte a choux with a chocolate or coffee pastry cream filling and chocolate or coffee fondant glaze.

#### Religieuse

Double stacked classic pâte a choux, chocolate or coffee pastry cream filling and chocolate or coffee fondant glaze.

#### Passion Fruit or Raspberry "Miroir"

Passion fruit or raspberry mousse between layers of sponge cake atop a cookie crust with a shiny fruit glaze.

#### Classic Opéra

Chocolate ganache and coffee buttercream between layers of almond cake glazed with chocolate and decorated with edible gold.

#### Verdon Cake

Created for renowned Chef René Verdon, layers of hazelnut and chocolate mousse, meringue and rum with a chocolate glaze.

#### Fruit Tartlets

Butter crust filled with frangipane and seasonal fresh fruit.

#### Meyer Lemon Meringue Tartlet

A bite of bright citrusy sunshine.

#### Black and White Mousse Cake

Sponge cake topped with layers of dark and white chocolate mousse and a chocolate glaze.

#### Mille Feuille

Three layers of caramelized puff pastry filled with light pastry cream and seasonal fresh fruit.

#### Tarte Tatin

Classic "upside down" apple tart.

#### Fraisier

Layers of kirsch-soaked sponge cake, buttercream, fresh strawberries and topped with marzipan.

### LARGE CAKES

#### Opéra Cake

#### Verdon Cake

#### Black and White Mousse Cake

#### Fruit Tarts

#### Tarte Tatin

#### Meyer Lemon Meringue Tart

#### Fraisier

### WITH CONSULTATION

#### Wedding Cakes

Classic croquebouches, masterfully interpreted by Philippe.

#### Petit Fours

Assorted variety of French bite-sized pastries.



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## SANDWICHES, SALADS AND SAVORIES

### SANDWICHES

#### Assorted Paninis

Made-to-order grilled sandwiches. Fillings vary. Ask your server.

#### Baguette or Focaccia

Choose the fresh made bread and filling. Ask your server for filling selection.

#### Chicken Tarragon

Organic chicken and fresh tarragon salad with lemon mayonnaise on sliced brioche.

### SALADS

#### Carrot Salad

A light version with shredded carrots, fresh parsley and an herb vinaigrette.

#### Celery Root Rémoulade

The refreshing flavor of shredded celery root with a mustard flavored house-made mayonnaise.

#### Pasta Pesto Chicken

Roasted organic chicken and tri-color pasta with a creamy pesto dressing.

#### Potato and Sausage

Slices of red potato and spicy sausage with a garlic vinaigrette.

#### Beet Salad

Diced beets tossed with garlic vinaigrette.

#### Tomato and Mozzarella

A classic combination, this version is served stacked with layers of tomatoes, mozzarella and fresh basil.

### Savories

#### Pâte de Campagne

A rustic textured slice of finely ground pork, fresh herbs and garlic. Served with your choice of bread.

#### Pork Rilette

Slow cooked spiced pork, pounded smooth and served with your choice of bread.

#### Quiche Lorraine

The classic French tart with bacon, onion and Gruyère cheese.

#### Salmon Quiche

Savory tart with smoked salmon and fresh dill.

#### Spinach and Feta Cheese Quiche

Fresh spinach and feta filling baked in a buttery crust.

#### Assiette de Fromage

Chef's selection of assorted French cheeses, served with fresh fruit, bread and crackers.

### BREADS

#### Pain de Mie

Classic French white bread.

#### Challah

A rich, traditional Jewish yeast and egg bread. Available on Friday only.

#### Bread Sticks

A delightful variety of flavors available.

#### Crackers

Assorted flavors: herbs, seeds, cheese, dried fruits and vegetables.

#### Brioche Loaf

Buttery yet light bread.