



Baked Goods - 2022

Austrian Sachertorte

R500

Light chocolate cake filled with a layer of apricot jam and covered in a glossy chocolate glaze

Austrian Linzertorte

R600

A golden sponge cake made with ground hazelnuts and breadcrumbs and a little cinnamon and cloves. Baked with a layer of red current jam and dusted with icing sugar

Pistachio and strawberry layer cake

R600

Moist pistachio sponge layers with a delicate rose flavoured cream and yoghurt filling and fresh strawberries

Schwarzwälder Kirschtorte

R800

Three layers of light chocolate sponge filled with a layer of chocolate cream and cherry compote, followed by a vanilla and cherry flavoured cream layer. The finished cake is covered in whipped cream and dusted with chocolate shavings

Viennese Apple Strudel

R550

Spiced apples, rum-soaked raisins and walnuts encased in layers of hand-pulled pastry brushed with melted butter and baked to crispy perfection. Best served with freshly whipped cream

Lingonberry and raspberry Mazarin Tart

R600

Short crust pastry case covered in a layer of tart Lingonberry jam, followed by almond frangipane and topped with fresh raspberries