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# Pastries

# Cookies

# Desserts

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#### LOCATED IN MIDTOWN CROSSING

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Web [deliceeuropeanbakery.com](http://deliceeuropeanbakery.com)

#### BAKERY & CAFÉ HOURS

Monday - Thursday  
7:00am - 9:00pm

Friday & Saturday  
7:00am - 11:00pm

Sunday  
7:00am - 6:00pm

## Large Cookies

	Each	Dozen
Biscotti (plain) .....	2.25	27
Biscotti (chocolate dipped) .....	2.40	28
Chocolate chip .....	1.75	20
Chocolate espresso .....	1.75	20
Coconut macaroon (plain) .....	1.75	20
Coconut macaroon (chocolate dipped) .....	1.90	21
Oatmeal raisin .....	1.75	20
Peanut butter .....	1.75	20
Peanut butter chocolate chunk (upon request) .....	1.90	21
Pumpkin (seasonal) .....	1.75	20
Sugar cookies (upon request) .....	1.75	20
Shortbread cookies (upon request) .....	1.75	20
White chocolate macadamia nut .....	1.75	20

## Small Cookies

	Each	Dozen
Butter spritz (plain) .....	1.10	12
Butter spritz (chocolate dipped) .....	1.25	13.75
Cinnamon almond (seasonal) .....	1.10	12
pecan dainty .....	1.10	12
triple ginger .....	1.10	12
fruit filled linzer (seasonal) .....	1.50	16.75

*Cookies are available in any quantity for special events. Please allow a minimum of 2-day notice.*

## Breakfast Pastries

**Coffee cakes** ..... 2.50  
Includes: pear hazelnut • blueberry almond • raspberry pecan, etc.

**Tea bread (changes daily)** ..... 2.50  
Includes: pumpkin • banana nut • cherry almond • blueberry pecan • lemon • lemon poppy seed • orange • chocolate

**Croissant** ..... 2.50  
Butter (plain) • almond • Chocolate • raspberry cream cheese • lemon poppy seed

**Scones (changes daily)** ..... 2.50  
Orange & raisin • fruit & nut

Muffins (changes daily) ..... 2.50  
Includes: blueberry • mixed berry • raspberry • banana blueberry • all bran • morning glory • etc.

Apple turnovers ..... 7.95

Cherry strudel stick ..... 6.95

## Individual Desserts

Fruit tartlets ..... 3.25

Black and white brownies ..... 4.75

Chocolate dipped strawberries ..... 2.00

Chocolate croissant bread pudding ..... 5.75

Chocolate éclair ..... 2.50

Chocolate mousse cup ..... 4.75

Cream puff ..... 2.75

Crème brulee ..... 5.25

Lemon bars (seasonal) ..... 2.50

Napoleon..... 4.75

Opera ..... 4.75

Paris-Brest ..... 3.00

Petit Fours ..... 3.25

Lime Barquette ..... 2.25

Poche ..... 2.75

## Tortes, tarts & cakes ..... slice 4.75 ... Whole 48

### Almond blueberry torte

almond cake filled with almond mousseline, fresh blueberries, finished with almond buttercream and fresh blueberries

### Bacia

hazelnut cake filled with mascarpone cream, fresh assorted berries and candied orange peel, finished with hazelnut buttercream & hazelnut crunch

### Butter pecan tart

Traditional butter-rich pecan tart

### Cappuccino bombe

Chocolate dome-shaped cake with chocolate cappuccino mousse

### Cheesecake

Flavors vary depending on 'baker's whim', and many flavors are available upon customer's request with 3-day notice

### Cherry pistachio torte

Chocolate cake with layers of pistachio buttercream and tart cherries finished with chocolate ganache

### Chocolate divinity

Fudge-like, dense chocolate cake covered in whipped cream and chocolate shavings; it does have espresso in it! (*gluten free*)

### Chocolate framboise

Chocolate cake with layers of chocolate buttercream and raspberries, nished with chocolate buttercream and chocolate shavings

### Chocolate ganache torte

Dense, bittersweet chocolate mousse resting on chocolate sponge cake with a thin layer of raspberry preserve at the base

### Chocolate hazelnut terrine

Chocolate and hazelnut pate surrounded by white sponge cake and covered in chocolate ganache

### Chocolate macadamia nut tart

Toasted macadamia nuts sweetened with honey and chocolate, then baked in a sugar tart shell

### Chocolate raspberry truffle torte

A decadent chocolate dessert filled with fresh raspberries and hazelnut crunch (*gluten free item*)

### Citrus poppy seed torte

Moist poppy seed cake with layers of citrus buttercream and flavored with Triple Sec liqueur

### Citrus torte

Lemon cake filled with citrus mousseline, finished with orange buttercream

### Citrus kiwi torte

Lemon cake filled with citrus mousseline and fresh kiwi, finished with lemon buttercream

### Danish Layer Cake

Shortbread like cake with layers of pastry cream and raspberry preserves

### Coquelicot

Textured raspberry mousse resting on a layer of rich chocolate cake, finished with a bittersweet chocolate glaze and red poppy chocolate décor pieces

### Dutch apple torte

Almonds and apples surrounded by a rich shortbread crust

### Gateau Neige

White sponge cake layered with whipped cream and white chocolate, then covered with white chocolate curls and confectioner's sugar

### Gateau Princesse

white sponge cake layered with whipped cream and strawberries and covered with a pale green marzipan

### Gateau rococo

Dense, almost flourless chocolate cake with Kirshwasser liqueur, finished with a rich layer of chocolate ganache and ground almonds at the base

### Giandujja torte

Moist hazelnut cake with hazelnut buttercream, glazed with hazelnut chocolate ganache and finished with candied hazelnuts

### Grand Marnier torte

Chocolate genoise soaked with Grand Marnier syrup, iced with orange butter cream, then glazed with chocolate ganache

### German chocolate torte

Our rich chocolate cake, layered with traditional coconut pecan filling, finished with chocolate ganache

### Hazelnut torte

hazelnut cake with layers of mocha butter cream and raspberry glaze, finished with mocha butter cream

### Hazelnut mousse torte

A light hazelnut mousse resting on chocolate sponge cake, topped with lightly sweetened cream and caramelized hazelnuts

### Italian cherry torte

An almost flourless chocolate cake with chocolate and candied wild Italian cherries finished with ground almonds at the base

### Italian cream cake

Yellow genoise cake with almond pastry cream, soaked in rum, finished with whipped cream and toasted almonds

### Kahlua gateau

Chocolate genoise cake with layers of Kahlua and chocolate butter cream

### Lemon berry torte

Lemon cake with whipped cream and fresh strawberries covered in an apricot glaze

### Lemon cheese torte

Light cottage cheese and lemon filling in between a dense lemon cake soaked in triple sec liqueur

### Lemon curd cake

Lemon cake with layers of real lemon curd and almond buttercream

### Lemon pistachio torte

Lemon cake with layers of raspberry buttercream and roasted pistachios

### Lemon soufflé tart

Tangy lemon soufflé baked in a flaky crust

### Linzer torte

Tender hazelnut crust spiced with cinnamon and topped with raspberry preserves

### Marjolaine

Layers of toasted hazelnut meringue, chocolate ganache and hazelnut mousse. Chocolate ganache covers the torte with alternating almond marzipan strips.

### Matrimony torte

Chewy almond cake layered with mascarpone cheese, kirshwasser liqueur and strawberries

### Mixed berry torte

Mixed berry mousse (blackberry, strawberry, raspberry and blueberry) resting on a layer of almond cake

### Mocha torte

Chocolate cake with layers of coffee butter cream

### Orange cream cake

Yellow genoise soaked with Triple Sec syrup, filled with vanilla mousseline and mandarin orange, finished with whipped cream and white chocolate shavings

### Pineapple gateau

Yellow sponge cake with a pineapple filling, finished with whipped cream and toasted coconut

### Princesse au chocolat

Chocolate genoise cake with whipped cream and strawberries filled with chocolate ganache and decorated with chocolate dipped strawberries

### Poached pear tart

Tart shell with a layer of raspberry glaze, filled with frangipane and topped with sliced pears which have been poached in a spiced red wine liquid

### Raspberry citron

Lemon cake with layers of lemon buttercream and raspberry preserves, finished with white chocolate ganache

### Sacher torte

Rich chocolate cake with a layer of apricot preserves and covered in dark chocolate glaze

### Scarlet & cream torte

White chocolate mousse surrounding a raspberry layer, resting on a layer of chocolate sponge cake

### Tiramisu torte

Sponge cake soaked in espresso and marsala wine, layered with mascarpone cheese, bittersweet chocolate pieces and whipped cream

### White chocolate raspberry chocolate

Raspberry jelly roll surrounding a white chocolate mousse

### White Chocolate raspberry torte

White chocolate cake with raspberry glaze and white chocolate butter cream