

Pastry

by HOLTkamp



Carrot cake 5.25

This cake is based on a generous carrot cake batter with spices and carrot, and is garnished with walnuts and pieces of apricot. Filled and iced with cream cheese, white chocolate and more. A golden walnut forms the finishing touch and a thin edge of broken pistachio nuts at the bottom makes this carrot cake complete.



Sachertorte 5.25

This Sachertorte resembles one made according to the famous Sachertorte recipe from Vienna. Over the years, the Holtkamp Sachertorte recipe has been continuously refined: a baked chocolate batter that is as soft as butter and made according to a royal recipe, filled with apricot and raspberry preserves (without pits), and drenched with a soft chocolate ganache as the finishing touch.



Princess cake 5.25

Holtkamp's princess cake is a traditional Swedish speciality. The base of this princess cake is a shortcrust pastry, atop which lies a layer of airy vanilla cream and a sponge cake interior that has been dipped in the raspberry sauce. The princess cake is covered with a characteristically Swedish green colour.



Apple crumble pie 4.50

Apple crumble pie has a crispy cookie base. The filling consists of apples, currants, raisins and a dash of cinnamon. Flavoured to taste with a lemon cremeux. The top of this apple pie has a layer of crumbly pastry.



Whipped cream 0.50