

# Pastry

## by HOLT KAMP



### Champagne Raspberry cake 5.35

The champagne raspberry cake is a festive cake. Airy champagne bavarois filled with a raspberry garnish. The foundation of this champagne raspberry cake is a chocolate biscuit and crunchy harder wener. We cover this cake in lukewarm white chocolate and sprinkle the champagne raspberry cake with a little powdered sugar.



### Cheesecake 5.35

The shortbread crumb bottom in this classic Holtkamp cheesecake is covered with a creamy fried filling of Danish cream cheese, eggs and a little sugar. The cheesecake is decorated with currants and cassis berry compote, and sprinkled with a thin layer of powdered sugar.



### Banoffee cake 5.35

Banoffee cake has the same fine structure as sticky toffee cake. The filling is made of caramelised banana and airy whipped cream. The top of the banoffee cake has a thin layer of salted caramel. The side is enclosed with wafer-thin chocolate. We decorate the banoffee cake with a special crunchy nut biscuit.



### Apple crumble pie 4.60

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