

Pastry

by **HOLTKAMP**



Lemon Meringue Pie 5.50

Lemon meringue pie. A fresh, fluffy lemon bavaois is spread liberally on a base of baked almond paste. The pie is decoratively finished with a lightly seared Italian meringue applied in relief.



Cheesecake 5.50

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.



Hazelnut-Caramel Tart 5.50

This tart features a biscuit and frangipane base topped with a light, hazelnut bavaois and mirror glaze of salted caramel, all decorated with bursts of crunchy nuts.



Apple crumble pie 4.75

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

