

The Bubble Lounge

Dessert Selection from Lady M.

(Prices are for large cakes which serve 12 to 14)

Lady M Mille Crêpes TM 65
Lady M's signature cake! Paper thin, hand-made crêpes layered with ethereally light and creamy custard. (9")

Lady M Mille Crêpes Suprême 80
Lady M's original signature cake in all its glory using the highest standards in ingredients and with a fruit liquor! (9")

Mille Crêpes aux Marrons 65
An alternative to the signature cake, combining sprinklings of chestnuts to provide an additional subtle flavoring. (9") (seasonal-fall/winter)

Café Mille Crêpes 80
Lady M's signature cake with a creamy coffee custard. (9")

Gâteau au Chocolat 65
Chocolate Gateau. A pure chocolate sponge dotted with roasted walnuts, covered with a rich chocolate mousse, topped with fresh reflective ganache and splashes of gold dust. (8.3") Also available as individual 3" desserts.

Chocolat Arc-en-ciel 65
Rainbow Chocolate. A double flavored light chocolate cake with two colorful layers of smooth milk and medium dark chocolates, topped with ganache and cocoa powder. (9")

Couronne de Chocolat 65
Chocolate Crown. A light mousse of dark chocolate with crumb sidings, finished with ganache and topped with a crown ring of white chocolate shavings. (9")

Miroir Caramel 65
Mirror of Caramel. Thin dark chocolate sponge cake covered with a light, tasty caramel mousse and topped with reflective deep golden caramel. (9")

Gâteau aux Marrons 65
Chestnut cake. Scrumptious chestnut cake with an almond paste crust, filled and iced with a delicate, whipped chestnut-infused cream and topped with

walnuts. (9")

Le Gâteau New Yorkais 65
Lady M's New York cheesecake. Inspired by a traditional cheesecake, consists of a dark chocolate cookie crumb crust and topped with freshly shaved white chocolate curls. (8.5")

Gateau Nuage 65
A special blend of cream cheese and whipped cream atop a graham cracker crumb crust. (9.5")

Baked Cheesecake 55
The traditional baked cheesecake with a creamy texture. (9.5")

Montagne de Fraises 65
Strawberry shortcake. Artistic production with vanilla sponge, fresh cream and a multitude of fresh strawberries. (9")

Gâteau aux Pommes 65
Apple cake. A stunning mélange of fresh apples layered with a skilled hand atop an almond paste and a pure shortbread crust. (9")

Tarte aux Fruits 65
The fruit tart. A stunning mélange of fresh seasonal berries and fruits layered with a skilled hand atop an almond paste and a pure shortbread crust. (9")

Tarte au Citron 65
Sweet and tany citrus custard, made from freshly squeezed lemons, atop a crisp shorbread crust. (9.5")

Tarte au Poire 65
Pear halves layered atop a pistachio paste on a pure shortbread crust and dotted with figs. (9.5")

Choux à la Vanille & Choux au Caramel 65

An individual dessert made of Pate Choux flavored with fine cut walnuts, filled with Bavarian Cream or caramel-flavored fresh cream, dipped respectively in dark and white chocolate. Price is for 50