



Jinou
Edible Art

Wheat free

Croix de Lorraine

This old-Fashioned cake is made of all natural ingredients. Very moist and rich, yet very healthy! That's right; no egg yolks, no batter, no flour, no preservatives. It was originally created by a pastry chef named M. Schwehr, in Lorraine, France. The cake was originally decorated with the picture of the double cross of Duke of Lorraine; hence the name Croix de Lorraine (Cross of Lorraine).

Ingredients: Powdered almond, sugar, with eggs, praline and vanilla.

Small Croix de Lorraine: \$ 5.00

Large Croix de Lorraine : \$ 27.00

Trois Freres

During the 18th Century, three brothers opened a pastry shop on the PLACE DE LA BOURSE in Paris. Among their creation was a **Rice flour** cake called Trois Freres. Three flavors: raspberry jam, apricot jam or chocolate.

Small Trois Freres : \$ 5.00

Large Trois Freres : \$ 27.00

Chocolate Pecan suffle Tart

Roasted pecan, chocolate and **Rice flour** geno tart are a natural combination. Decorated with white and dark chocolate french butter cookies. .

Small Chocolate Pecan Tart: \$ 5.00

Large Chocolate Pecan Tart : \$ 27.00

Melange

A sweet pastry case is overfilled with a melange of caramelized fruit (apple & pear) pieces and nuts. This delicious filling is decorated with Praline (nut-flaked nougat ring). The sweet pastry (tart) is made with optional, **rice flour**.

Ingredients: Apples, pears, rice flour, butter, sugar, almonds, pistachios, pine nuts, honey, water, vanilla, salt.

Small Melange : \$ 5.00

Miscellaneous

Clafoutis

Clafoutis started out as a rustic simple dessert in the Limousin region in Central France. It was originally a plain crepe batter cooked with cherries in a buttered skillet. Clafoutis has always generated a lot of heated debate among traditionalists as to whether is a fruit flan or a black cherry flan.

Small Clafoutis: \$ 5.00

Large Clafoutis: \$ 26.00

Melange

A sweet pastry case is overfilled with a melange of caramelized fruit (apple & pear) pieces and nuts. This delicious filling is decorated with Pralin (nut-flaked nougat ring). The sweet pastry (tart) is made with optional, unbleached flour.

Ingredients: Apples, pears, rice flour, butter, sugar, almonds, pistachios, pine nuts, honey, water, vanilla, salt.

Small Melange : \$ 5.00

Chocolate Pecan suffle Tart

Roasted pecan, chocolate and unbleached geno tart are a natural combination. Decorated with white and dark chocolate french butter cookies.

Small Chocolate Pecan Tart: \$ 4.50

Brownie DeLux

These brownies are dark, rich, dense and chewy. The melted chocolate inside and the dark chocolate glaze brownie is beautifully contrasted with fine, delicate french buttercookies.

Small Brownie DeLux : \$ 3.50

Holiday specials

Buche de Noel

Buche de Noel is the traditional French Chismas cake.

Two flavors: Chocolate, mouka 8 inch \$28.00

Gateaux Sec

the origins of this gateau go back to the nineteenth century Paris. It soon became very popular and appeared in various shapes, size and transformation in many parts of the world. Four flavors (Almond, Chocolate, cinnamon, Coffee) for delicious small cookies. \$ 8.00

Petit Four

Today you can enjoy the luxurious taste of this splendid pastry dessert in the form of a petit four. This option, because of the small size and offers a great degree of flexibility for your entertaining needs. \$ 1.25

French butter cookies

Delicious butter French cookie recipies. two flavour: Almond, Chocolate. \$ 1.25

Breakfast Specials

Scone

Spinach, Cheese and Roasted Garlic Scone
Ham and Cheese Scone
SundriedTomato , Cheese,Garlic and herbes scone
Bleuberry Scone
Mixed berry (rasprry, strobery,bluberry, blackberry) Scone
Walnut and ginger scon
With chocolate and rosted pecon Scone

\$2.50

Muffin

Bron muffin(Chocolate, bananna, walnut)
Bluberry Nuffin
Raspberry Muffin
Maple nut Muffin

\$2.50

Quich de Rois

Three falouver: Spinach, Ham and, broccoli and mushroom,

Small : \$4.00

Large \$12.00

Vegan

Vegan, Dairy free, Organic Oat Bars

100% Vegan and Dairy free. Six flavour: Apricot, Chocolate, Coconut, Cranberry, Ginger and Original. \$ 1.99

DADATA

Raw, vegan,dairy free, combination of apricot,date,andcoconut or cashio. \$ 3.00

Ordering

We request 24- hours notice for all orders. We appreciate two hours notice for all delivery and one hour notice for pick up orders.

Call to order ahead (323) 804-1488