BAKERY MENU

Jean-Jacques'

CAFE & PATISSERIE
CATERING | PARTY ROOM | RESTAURANT & BAR

HOME ENTERTAINMENT

OFFICE BREAKFASTS AND LUNCHES

PICK UP OR DELIVERY

48-HOUR ADVANCE NOTICE REQUIRED FOR MOST ORDERS
Many options are available for same-day pickup

OPEN 7 DAYS 468 Bedford Road • Pleasantville 10570 914.747.8191 JEAN-JACQUES.COM

If you have a food allergy, please let us know so we can assist you. 10/2026

Celebration Cakes for all Occasions

Our standard size 7" Cake (serves 8) 34.50

Larger size cakes available, serving up to 100

GF = Gluten Free

CAKES AVAILABLE EVERY DAY

Carrot | with Raisins layered with Cream Cheese Icing and covered in Cream Cheese Icing

Cheesecake | Cream Cheese with Lemon Essence and Vanilla on Graham Cracker Crust

Chocolate Almond Ganache Torte | GF Layers of Chocolate Almond Cake, Chocolate Hazelnut Fudge, Milk Chocolate Ganache

Dacquoise | **GF** Light and Crunchy Almond Meringue layered with Fresh Whipped Cream and Dark Chocolate Mousse and covered in toasted Almonds

Duet | Vanilla Cake layered with Dark Chocolate Mousse covered in marbled White and Dark Chocolate Ganache

Feuillantine | Chocolate Cake with Dark Chocolate Mousse, Hazelnut Buttercream, and Chocolate Ganache with Hazelnut Wafer Crunch

Mousse au Chocolat Noir | Decadent Chocolate Cake with layers of Dark Chocolate Mousse covered in Dark Chocolate Ganache

Pear Passion | Pear Mousse and Passion Fruit Mousse Layered with Almond Cake

Triple Chocolate | GF Layers of Milk, Dark, and White Chocolate Mousse with thin layers of Gluten-Free Chocolate Cake

SPECIALTY CAKES Available with 48-hour advance notice

Cappuccino Classic | Vanilla Cake with layers of Coffee Mousse topped with Dark Chocolate Ganache surrounded by Almond Cake

Chocolate Praline | Chocolate Cake with layers of Dark Chocolate Mousse and Hazelnut Mousse

Chocolate Wave | Chocolate Cake with layers of White and Dark Chocolate Mousse and Maraschino Cherries surrounded by Almond Cake

Coconut Cake | Vanilla Coconut Cake with Coconut Mousse

Délice | GF Light and Crunchy Almond Meringue layered with Chocolate Mousse and Caramel Buttercream

Grenoblois | Rich Brownie Cake with Caramel Buttercream, Caramel Mousse, Caramelized Walnuts covered in Milk Chocolate Ganache

Leon Delight | Lemon Mousse layered with Vanilla Cake and topped with Meringue Icing

Mousse au Chocolat Blanc | Vanilla Cake with layers of White Chocolate Mousse & Raspberry Jam, topped with White Chocolate Curls

Napoleon | Thin layers of Puff Pastry with French Vanilla Custard Filling and white Fondant Icing, 10-inch **or larger**

Opéra | Layers of coffee-soaked Almond Cake with Coffee Buttercream and Dark Chocolate Ganache

Raspberry Delight | Vanilla Cake with layers of Light Raspberry Mousse, delicately coated with White Chocolate and Raspberry Ganache

Red Velvet | Red Velvet Cake layered with Cream Cheese Icing and covered in Cream Cheese Icing, **10 inch or larger**

Ricotta Cheesecake | with crushed Almond **9-inch only**

Strawberry Napoleon | Layers of Puff Pastry, Fresh Whipped Cream & Fresh Strawberries with Dark Chocolate Dipped Strawberries **10- inch or larger**

Strawberry Shortcake | Vanilla Cake, Fresh Whipped Cream and Fresh Strawberries, topped with Dark Chocolate Dipped Strawberries **8- inch or larger**

Tiramisu | Mascarpone Mousse with layers of coffee-soaked, light Brandy Vanilla Cake, surrounded by Lady Fingers, coated in Cocoa Powder **8-inch or larger**

Tropic | Vanilla Cake layered with tropical Passion Fruit, Mango, Banana, Guava, and Milk Chocolate Mousses

SEASONAL CAKES AND PIES

Galette des Rois | Epiphany Cake | Crispy Puff Pastry with Frangipane (Almond Cream) filling and Fève (small charm hidden inside) 38.95

Pumpkin Cheesecake | Seasonal 34.50

Pumpkin Pie | 9 " (Serves 8) Seasonal 34.50

Bûche de Noël | Traditional Holiday Yule Log for Christmas and New Year's | Assortment of Flavors

Vacherin aux Fruits | **GF** Meringue Shell coated in White Chocolate, topped with French Vanilla Custard and Fresh Fruits & Berries 29.95

TARTES | 8" (Serves 6) 26.95

10" (Serves 6) 45.95 with 48-hour notice

***Starred Items Contain Almonds**

Apple Tarte | Fresh Apples, Apple Sauce, Butter Crust

***Fresh Fruit Tarte** | Strawberries, Kiwi, Orange, or other seasonal Fruits/Berries with French Custard, Almond Cream, Butter Crust

Key Lime Pie | Graham Cracker Crust with Lime Custard Topped with Meringue

***Pear Tarte Bourdaloue** | Poached Pears with Almond Cream, Butter Crust

***Linzer Tarte |** Raspberry Preserves with Crushed Almond and Cinnamon Crust

Lemon Meringue Tarte | Lemon Custard, Butter Crust, Topped with Meringue

***Southern Style Pecan Tarte**

***Cranberry Tarte |** with Crushed Almonds and Orange Marmalade

***Plum Tarte |** Fresh Plums with Almond Cream, Butter Crust

Chocolate Ganache Tarte

Apple Pie Seasonal

Pumpkin Pie | 9 " (Serves 8) Seasonal

PASTRIES

Minimum order **6 per type,** or select an assortment from our Bakery that day

Petits Gâteaux | Individual pastries 6.75 each

Éclair • Mille-Feuille (Napoléon) • Dacquoise • Délice • Pavé • Mont-Blanc • Petit Gâteau Noir • Petit Gâteau Blanc • Grenoblois
Pear Passion • Cappuccino Classic • Opéra • Tiramisu • Feuillantine • Chocolate Wave • Tropic
Chocolate Praline • Triple Chocolate • Carrot Cake • Raspberry Delight • Lemon Delight • Cheesecake
White & Dark Chocolate Mousse Cups • Crème Brûlée • Chocolate Almond Ganache

Tartelettes | Individual tartes 6.75 each

Mixed Fruits and Berries • Apple • Key Lime • Pear Bourdaloue • Chocolate • Linzer • Lemon Meringue
• Amandine • Pecan • Cranberry • Plum

FRENCH COOKIES

19.95 per pound | Minimum order 1 pound (boxed)

Cookie Platters | 1 pound 24.95 • 2 pounds 44.95 • 3 pounds 64.95

Sablé Hearts, Lemon Palais, Walnut, Chocolate Butter, Raspberry Linzer, Scottish Shortbread,
Lemon Ginger, Hazelnut-Anise Shortbread, Chocolate Chip, Oatmeal Raisin, Mexican Wedding Cakes, Fleur de Citron

Gluten-Free Cookies and other Classics | 24.95 per pound

Meringue Swirls **GF** 1.95 each | Meringue Kisses **GF** .50 each | Palmiers 19.95 per pound
Almond or Coconut Macaroons **GF** (holiday item)

DESSERT BITES

Signature French Mini Pastry | 31.95 per dozen | Minimum order 1 dozen boxed Chef's Assortment
Dark and White Chocolate Mousse Cups • Chocolate Hazelnut
Chocolate Wave • Lemon Delight • Carrot Cake • Petit Noir • Cheesecake
• Cappuccino Classic • Raspberry Delight • Lemon Meringue Tartelette
Mini Pastry Platters | 2 dozen 68.95 • 3 dozen 95.95

French Mini Fresh Fruit Tartelettes | 31.95 per dozen | Minimum order 1 dozen boxed
Mini Tartes filled with French Vanilla Custard and Fresh Strawberries, Kiwi, and Orange or other seasonal Fruits and Berries
Mini Fresh Fruit Tartelette Platters | 2 dozen 68.95 • 3 dozen 95.95

Belgian Chocolate Dipped Strawberries GF
Dark Chocolate, Milk Chocolate, or White Chocolate | 26.95 per dozen | Minimum order 1 dozen (boxed)
Chocolate Dipped Strawberries Platters | 2 dozen 58.95 • 3 dozen 84.95

Fresh Fruit Skewer Platters with Honeydew, Cantaloupe, Pineapple, and Strawberries **GF | DF |** 2 dozen 40.00

FRENCH MACARONS GF

Lemon • Salted Caramel • Raspberry • Chocolate • Vanilla • Coffee
Macarons Gift Boxes | Box of 2 5.95 **Box of 6** 14.95 **Box of 12** 29.95
6-pack Sampler 13.50 • **12-pack Sampler** 27.00

BROWNIES | and Mini Brownie Bites

Brownie 2.25 • **Walnut Brownie** 3.25 • **GF Brownie** 4.25
Mini Brownie Bites 14.00 per dozen • **Mini GF Brownie Bites** 18.00 per dozen
Mini Brownie Platters | 2 dozen 32.95 • 3 dozen 47.95

MINI SCONES | 22.95 dozen
Raisin, Chocolate Chip, Blueberry, and Cranberry

CUPCAKES | 3.50 each
Vanilla or Chocolate with Vanilla or Chocolate Icing • Red Velvet with Cream Cheese Icing

TEA CAKES | 8.95 each
Banana Almond • Lemon Buttermilk • Carrot Raisin • Marble • Cornbread • Chocolate Banana Nut **GF**
Honey *seasonal* • Pumpkin Cardamom *seasonal*

ARTISANAL FRENCH BREADS

Baguette 4.25 | **Multigrain Batard** 4.25 | **Sourdough Boule** 3.50 **| Brioche Bread Loaf** 11.95
Petits Pains *French Dinner Rolls* .95 **| Crostini** 3.95 /box

VIENNOISERIE

Croissant 3.20 **| Chocolate Croissant** 3.95 **| Strawberry Cheese Croissant** 3.95 **| Almond Croissant** 4.50
Brioche 3.75 **| Lemon Custard Brioche** 4.50 | **Pain aux Raisins** (Cinnamon Raisin Bun) 4.50
Chausson aux Pommes (Apple Turnover) 3.75 | **Blueberry Turnover** 3.75 | Scones 3.50
Muffins | Blueberry, Corn, Chocolate Chip, Coffee Crumb 3.50
GF Muffins | Cranberry Orange and Banana Nut 4.50

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