



le Menu

Opening Hours:

Mon – Fri: 06h30 – 17h30

Sat: 06h30 – 14h00

Sun: 06h30 – 14h00

(06h30 – 08h00: Pastry & beverage service only)

*Please note that tables of 8 couverts or more will
attract a minimum service charge of 10%*

9 Mackay Avenue Blairgowrie 011-326 0913

www.patisseriedeparis.co.za

Bienvenue à Pâtisserie de Paris! 🍩 Welcome to Pâtisserie de Paris!

*Our pastries and cakes are on display on the pastry counter and are individually priced.
Feel free to browse the displays and select your treat. Our selection changes daily.*

Paris Breakfast 90

*Pure butter Parisian croissant, tartine (half baguette with butter),
pain au chocolat or chocolate croissant, orange juice and a cappuccino*

Bordeaux Breakfast

*Omelette (3 free-range eggs) served with cherry tomatoes
and sautéed potatoes (sourdough toast extra R8)*

Plain (No filling) 55

Fresh herbs (basil, oregano, thyme & coriander) 65

Cheese (German Emmentaler and Mozzarella) 75

Smoked Norwegian Salmon, fresh dill, capers & cream cheese 105

Creamy Exotic Mushroom (button, shiitake, portobello, oyster) 75

Lyon Breakfast 95

*Poached eggs (2 large free-range) on top of creamed exotic mushrooms
served on a toasted butter croissant or toasted sourdough bread with
grilled cherry tomatoes, sautéed potatoes, shaved parmesan & rocket*

Eggs Benedict Marseilles 95

*Two large free-range poached eggs and grilled gypsy ham (or macon)
on a toasted croissant or toasted natural sourdough bread
served with grilled cherry tomatoes, sautéed potatoes and fresh basil*

Eggs Benedict Marseilles (no ham) 90

*Two large free range poached eggs and sweated fresh spinach
on a toasted croissant or toasted natural sourdough bread
served with grilled cherry tomatoes, sautéed potatoes and fresh basil*

Le Sud Af - "The South African" 95

*Two large free-range eggs (any style,) grilled streaky bacon, sautéed
mushrooms, Champion boerewors sausage, 2 slices of natural sourdough
toast, grilled cherry tomatoes and sautéed potatoes*

Scandinavian Breakfast 105

*Two large free-range poached eggs on a bed of Norwegian smoked
salmon, pan-tossed fresh spinach on toasted 100% pure home-made rye,
all topped with our own in-house hollandaise sauce, chopped chives,
grilled cherry tomatoes and sautéed potatoes*

Banting Breakfast 95

*Two large free-range eggs (any style), homemade Banting bread, (almond and
coconut flour) grilled streaky bacon, grilled halloumi cheese strip,
sliced avocado half and grilled cherry tomatoes.*

Contains sesame seeds. Add extra bacon, avo or halloumi if necessary.

<u>Scrambled Salmon</u>	105
<i>Three large free-range eggs scrambled with smoked Norwegian salmon, grilled cherry tomatoes and sautéed potatoes. Served on a toasted croissant or on a slice of our sourdough bread (toasted or untoasted)</i>	
<u>Breakfast “Le Simple”</u>	65
<i>Two large free-range eggs (any style,) 3 pieces grilled streaky bacon, 2 slices sourdough toast, Danish butter, marmalade, jam or honey</i>	
<u>French Toast “Magnifique!”</u>	75
<i>Two slices of home baked challah/brioche bread grilled in a sweet egg batter, drizzled with maple-infused syrup and a red berry compote with lemon-blended mascarpone cheese – a truly decadent start to the day! (Add bacon portion R12)</i>	
<u>Health Breakfast</u>	75
<i>Bowl of fresh fruit salad, a choice of wheat & sugar-free granola or low GI muesli (sugar and salt-free,) fat-free yoghurt or double cream Greek yoghurt and South African only honey</i>	
<u>Power Smoothie</u>	65
<i>Glass of whipped fruit salad, fat-free yoghurt, sugar free granola, pecan nuts, cranberries and South African only honey</i>	
<u>Parisian pure butter croissant</u>	35
<i>with Danish butter, a selection of jams, marmalade and honey</i>	
<u>Croissant Special: filled with sliced Gypsey Ham</u>	55
<i>& German Emmentaler cheese and fresh garden greens</i>	
<u>Bacon & Egg Croissant: Fried (or a poached free-range egg)</u>	65
<i>& grilled bacon on a toasted croissant (Add avo or fries R10) (Add German Emmentaler cheese slice R10)</i>	
<u>Quiche Lorraine Slice (bacon & German Emmentaler cheese)</u>	60
<i>with a side salad garnishing or a portion of French fries</i>	
<u>Quiche Mediterranean –Vegetarian (mushroom, bell pepper, baby marrow, cherry tomato and fresh oregano)</u>	60
<i>with a side salad garnishing or a portion of French fries</i>	
<u>Chicken and Mushroom Quiche with a side salad garnishing</u>	60
<i>or a portion of French fries</i>	
<u>Liver Paté</u>	
<i>Home-made Free Range Chicken Liver Paté</i>	60
<i>served with slices of our toasted natural sourdough bread and a side salad garnishing or a portion of French fries</i>	

<u>Pissaladière d'Antibes (Onion Tart)</u>	55
<i>A standard in the Provençal region of France - A tart with a crispy crust base topped with caramelised onions, strips of anchovies, cherry tomatoes, sliced olives and a side salad garnishing or a portion of French fries</i>	
<u>Croque Monsieur</u>	65
<i>This is a standard found in bistros & cafés all over Paris! - Grilled Gypsy Ham & German Emmentaler cheese sandwich with a béchamel sauce layer and French fries or a side salad (Freshly made every time - 12-15 min to grill)</i>	
<u>Croque Madame</u>	75
<i>(As above but we add a fried free-range egg (any style) on top)</i>	
<u>Burger deluxe</u>	85
<i>A 200g freshly grilled beef patty made in-house topped with camembert cheese and green fig conserve on our challah burger roll coated with fresh humus. We add warm caramelised onions, tomato and rocket leaves to complement the platter. Served with French fries or a side salad Made fresh from scratch - 15 mins to prepare.</i>	

❖❖❖❖❖ *Salads* ❖❖❖❖❖

<u>Salade Niçoise</u> (The pride of Nice, France)	75
<i>Tuna chunks, tomatoes, green beans, boiled free-range egg, black olives, garden greens and anchovy strips dressed with our in-house vinaigrette and served with slices of our own Parisian baguette</i>	
<u>Chicken Salad</u>	75
<i>Shredded free-range chicken breast, garden greens, avocado, cucumber, red bell pepper, red onion, sliced olives and parmesan shavings with our in-house Honey & Mustard dressing</i>	
<u>Salmon Salad</u>	95
<i>Rolls of sliced smoked Norwegian salmon, garden greens, cucumber, dill, capers and avo with our special Yoghurt and Dill dressing</i>	
<u>Vegetarian Salad</u>	65
<i>Bell peppers, garden greens, blanched green beans, carrot shavings, pumpkin seeds, sesame seeds, red onions, cucumber, cherry tomatoes, fried croutons, served with our tangy lemon and garlic dressing</i>	
<u>Classic Caesar Salad</u>	75
<i>Made in the traditional original way! Cos (Romaine) lettuce, baked croutons, our Classic Caesar Dressing-</i>	

(with anchovy/yolk/garlic & oils) topped with shaved Parmesan cheese

Filled Baguettes

Our hand-rolled secret French recipe artisanal baguettes are cold proofed for 30 hours and baked fresh in-house every morning. Flour salt & water

*We use stoneground unbleached non-GMO Eureka Flour
from the Western Cape*

"The baguettes are rated the best in Jo'burg!" - (food24.com)

Always made fresh!

(Also served on natural or toasted sourdough bread or 40% light rye bread)

Gypsy Ham *with caramelised onions, Dijon mustard, garden greens, tomato and gherkin (add your choice of cheese – R15) Full 80 Half 55*

Cheese Duo *with a double choice of German Emmentaler, Mozzarella, White Cheddar, Blue Cheese, Brie or Camembert cheese, with garden greens, tomato and gherkin Full 75 Half 55*

Beef Pastrami or Roast Beef *with caramelised onions, horseradish sauce, garden greens and cucumber or gherkin Full 80 Half 55*

Roast Chicken *free-range roast chicken with our in-house mayo with cranberry jelly, caramelised onions, garden greens, tomato and gherkin Full 80 Half 55*

Chicken Mayo *free-range roast chicken, our homemade mayo with garden greens, tomato and gherkin Full 70 Half 55*

Tuna *with our own recipe for provençal aioli sauce (French garlic mayonnaise) with garden greens, tomato and gherkin Full 70 Half 55*

Smoked Norwegian Salmon *Full 99 Half 75
with fresh cream cheese, capers fresh cucumber and dill*

Italian Salami *Full 80 Half 55
with tomato, gherkin and garden greens*

Egg Mayo *(made with our own in-house mayo and free-range eggs) with tomato, gherkin and garden greens Full 70 Half 55*

Reserve a Baguette! *Our delicious hand-rolled Parisian baguettes (made with stoneground non-GMO Eureka flour and a lots of passion) sell out quickly. Ask your server to reserve a plain baked baguette to take home and we will gladly add it to your invoice. (R22 per baguette)*

Remember the imported cheeses and French patés in The French Market!

Nos boissons Our drinks

(All our baristas are trained to an advanced academy level)

<i>Cappuccino</i>	27
<i>Large Mug Cappuccino</i>	35
<i>Decaffeinated Cappuccino</i>	30
<i>Large Mug Decaffeinated Cappuccino</i>	38
<i>Large Mug Red 'Rooibos' Cappuccino</i>	45
<i>Double Shot Cappuccino</i>	35
<i>Cappuccino with cream</i>	35
<i>Red Cappuccino (Plain, Hazelnut or Caramel)</i>	39
<i>Red Hot White Latté (Rooibos, espresso & white choc)</i>	40
<i>Espresso</i>	24
<i>Double Espresso</i>	27
<i>Americano</i>	24
<i>Americano with milk</i>	25
<i>Café Latté (Hot or Cold)</i>	35
<i>Red Latté</i>	40
<i>Iced Coffee (Frezzo)</i>	40
<i>French Press plunger coffee - single</i>	27
<i>double</i>	50
<i>Hot Chocolate (real Belgian chocolate! No powder)</i>	50
<i>We use imported Barry Callebaut Belgian chocolate</i>	

Teas

<i>Rooibos Tea</i>	24
<i>Five Roses Tea</i>	24
<i>Earl Grey Tea (Twinings)</i>	29
<i>Peppermint Herbal Tea (Twinings)</i>	29
<i>Chamomile Herbal Tea (Twinings)</i>	29
<i>Green Tea (Twinings)</i>	29
<i>Indian Chai Tea (Twinings)</i>	30

<i>Valpré Mineral Water – Still 500ml</i>	25
<i>Valpré Mineral Water – Sparkling 500ml</i>	25

Iced Tea (Bos) - Lemon/Peach/Lime & Ginger/Berry 29

<i>Fruit Juices - Orange / Mango / Apple / Cocktail</i>	29
<i>Strawberry Juice</i>	35

<u>Cold Pressed Juices</u>	35
100% Natural No preservatives	
No stabilisers, No added sugar. 250ml bottle.	
RED (Beetroot, carrot, apple, mint, lemon)	
YELLOW (Coconut water, pineapple, lime)	
GREEN (Granny Smith, apple, cucumber, kale, spinach, romaine, celery, ginger, lemon)	
ORANGE (Orange, carrot, ginger, lemon)	
BERRY (Pear, blueberries, strawberries, beetroot, lemon, mint.)	
Cordials (Kola, Lime, Passion Fruit) & Mixer	27
Cooldrinks & Diet Sodas (300ml)	25
Appletiser / Grapetiser / (red or white)	27
<u>Hot Flavoured Lattés</u>	38
-Hazelnut /Caramel /Chocolate Cookie	
/Cinnamon Bun	
Iced Chai	38
Spiced Chai Hot	40
Red Chai (Rooibos & Spices)	40
<u>Flavoured Ice Smoothies</u>	45
Mango or Berry or Tropical or Bar One	
<u>Milk shakes</u>	45
Vanilla / Chocolate / Raspberry/Coffee/	
Oreo Cookie/Chocolate Chip Cookie /Cinnamon Bun	
<u>Frullato</u>	45
Fruit salad blended with ice cream	
<u>Non-Dairy Fruit Crushes</u>	45
Mixed berry; Granadilla; Mango	
Home-made lemonade (per chilled glass)	35
<u>Spring Fruit Crush</u>	45
(Fresh fruit, chilled fruit juice and ice.)	
Cucumber (with Apple & Mint)	
Elderflower (with fresh Ginger & Apple)	
Rose (with fresh Cucumber & Strawberry)	

Help yourself to complimentary ice water or infused water

Nos gateaux Our Cake Selection

(All prices per slice)

Carrot & Walnut Cake	45
<i>Moist lightly spiced sponge cake with carrots and Oregon walnuts with fresh cream cheese frosting</i>	
Lemon Meringue	45
<i>The most generous serving of smooth lemon curd in Jozi! Set on a crumbed biscuit base with oodles of fresh lemon and a soft textured Swiss meringue topping</i>	
Baklava Cheese Cake	45
<i>A Cheese cake baked in a robe of fine phyllo pastry and topped with local honey, sprinkled cinnamon and chopped walnuts</i>	
Mississippi Mudcake	45
<i>A dense chocolate mud sponge, dark choc filling, crème Chantilly and fine Belgian chocolate shavings.</i>	
New York Baked Cheese Cake	45
<i>Our Bestseller! A secret recipe from the Chef's German great-grandmother's café. This is a smooth, creamy and luscious cheesecake on a biscuit base topped with fresh sliced strawberries</i>	
Death-by-Chocolate	45
<i>The ultimate in chocolate heaven! Layer upon layer of dense chocolate sponge with a dark, ..rich...filling. Complete with chunks of mud cake sponge, dripped in chocolate ganache</i>	
Blueberry Fridge Cheese Cake	45
<i>Silky smooth and refreshingly fruity cheesecake with swirls of blueberry coulis</i>	
White Chocolate & honeycomb Cheese Cake	45
<i>A silky fridge cheesecake with melted white Belgian chocolate and chopped pieces of Crunchie honeycomb</i>	
Baked Chocolate Cheese Cake	45
<i>Cheese cake with swirls of dark Belgian chocolate</i>	
Bar One Cheese Cake	45
<i>A mix of fresh cream, cream cheese, Bar One spread and chopped slivers of Bar One.</i>	
Pecan Nut Pie	40
<i>A 1/4 slice of pie - (hot or cold) with a serving of cream or ice cream</i>	
Whole Cakes (from the above selection)	450

*We also bake personalised celebratory or themed cakes to order.
Order 24 hours in advance. Discuss with the Manager or the Chef or
view our Gallery on our website: patisseriesdeparis.co.za
We can prepare savoury and sweet platters for your private functions
Ask for our cocktail catering menu or High Tea menu.*



Our Pie Selection



All our pies are lovingly made in-house by our team of chefs. We make our own puff pastry in the traditional way (6 turns) and fill the pie case with AAA grade roast beef, free range chicken or a medley of vegetables.

Our pies are not filled with excessive gravy or thickener.

And they're baked fresh every day!

All served with a side salad or a portion of French fries.

Steak Pie 45

AAA Grade roast beef in a meat stew embellished with vegetables

Steak & Kidney Pie 47

AAA Grade roast beef and lambs' kidneys in a meat stew with seasonal vegetables

Chicken & Mushroom Pie 44

Roasted free range chicken in a mushroom and vegetable gravy

Vegetable Pie 43

Our vegetarian offering is a combination of min five in-season vegetables



Did you know you can now buy our pies frozen and bake at home from frozen? - R35 each (any of our four pies.)

Ask a server to set a few aside to take home.

