

PASTRIES

*A wide array of individual pastries
made daily on premises
Check our display cases*

Napoleon, Eclairs, Cream puff, Opera,
Fruit tartelettes, Chocolate mousse,
Rum baba, Sacher, Tiramisu ...
and much more
5.25 ea 4/17.00

MINI PASTRIES

*a bite size version of
the individual size pastry,*

1.95ea 6/9.90 12/18.00

PIES

A large array made daily on the premises
A selection of **assorted**
fresh fruit or Baked fruit
8": 17.50 11": 23.50

COOKIES

Almond tuile, Cinnamon swirl, Chocolate
chip cookies, Madeleines, Palmiers,
Raspberry heart, Raisin cookies
and much more
1.15ea 6/5.70 12/10.95
Also: Almond macaroons, Coconut
macaroons, Meringues

CAKES

*A large selection of specialty cakes always
available in our display case in
small and medium size*

6" 6-7 servings 25.00
8" 8-10servings 35.00

Amongst the most popular
Fraisier • Chocolate mousse
Chocolate Grand-Marnier • Sacher
Opéra • Cheese cake • Praliné (hazelnut)
Fruit mousse • Black forest • Mocca
Pêché Mignon • Pear Willams
And of course (special order)
Napoléon • St-Honoré • Croqu'en bouche

Larger sizes available on special order,
one day notice minimum
*Ask our counterpersons or
call for assistance*
(954) 565-8555

New

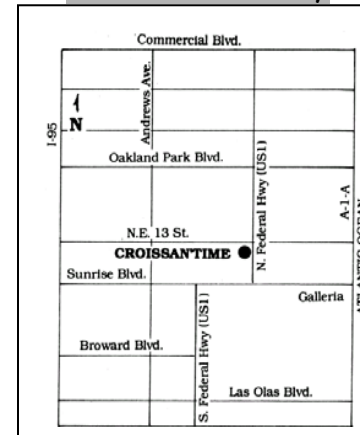
Homemade Ice cream & Sorbets

½ pint: 2.95
1 pint: 5.50
1 quart: 9.25

Ice cream cake 6": 22.00
8": 33.00

CROISSAN'TIME French Bakery & Fine Foods Open

Tuesday thru Saturday
7:30 AM to 6:30 PM
SUNDAY
7:30 AM to 3:00 PM
Closed on Monday



1201 N. Federal Hwy. Suite 4A
Fort-Lauderdale, FL 33304
Phone: **(954) 565-8555**
Fax: (954) 565-0671

Visit our website

www.croissantime.com

Authentic and traditional
French baking
Fresh from scratch daily
At the same and only location since 1986
Under the dedication of
Bernard Casse,
A baker and pastry chef since 1966

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owner-founder
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and pastry chef
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Anytime is
croissantime.com

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BREAD

All our breads are baked fresh daily on the premises from scratch with flour, yeast, salt, filtered water

	Baguette • Epi	
2.50ea	2/4.70	6/13.20
	Ficelle • French rolls	
1.30ea	6/6.95	12/11.80
	Dinner Rolls: Assorted....	
.50ea	6/2.70	12/4.85

SPECIALTY BREAD

Whole wheat • Rye • Sour dough
8 grain • Onion/parsley • Semolina
Oatmeal Pumpernickel • Bacon*
Carrot/herb* • Olives* • Pain de mie*
(* contains fat: butter, oil...)

And more

5.50ea 2/9.90

CROISSANTS

Our all butter croissants are made daily on the premises from scratch with Double A graded, USDA approved butter

Plain croissant:

Small:	1.65ea	6/9.00	12/15.75
Large:	2.75ea	6/15.00	12/27.00

Filled croissant:

Small:	1.75ea	6/9.60	12/18.00
Large:	2.95ea	6/16.50	12/29.95

Brioche, Beignet, Apple turnover,
Crêpes, Almond twist, Coffee cake,
And also: Ham & cheese croissant...

SANDWICHES

On our bread or croissant, enjoy our made to order sandwiches:

French ham • roastbeef • turkey

Pâté • salami • prosciutto

Tuna salad • smoked salmon

garnished with your choice of:

Lettuce, tomato, onion, cornichons,
mayonnaise, Dijon mustard, butter, cheese
(Swiss or Brie)

8.25

or our provençal sandwich

Pan bagnat

a roll brushed with olive oil, filled with
solid white tuna, hardboiled egg,
tomato, lettuce, olives

9.25

HOT ENTRÉES (Savories)

Quiches • Bechamel croissant •

Croque-Monsieur • Pizza •

7.95

SALADS

Chef • Niçoise • Garden
Tomato/Mozzarella • chicken

"Gourmet Entrées"

showcase

offers a daily selection
for prompt
"eat-in" or "to go"

Bon appétit!

BEVERAGES

Coffee 8oz 1.65 12oz 2.10
(one free refill, same visit only)

Espresso single 2.95 Double 4.95
(no refill)

Orange juice, freshly squeezed to order
(no ice added) 8oz 2.00 12oz 2.95
and of course, we serve

Café au lait • Cappuccino • Milk •

Chocolate Milk • Herbal teas •

Hot tea • Iced Tea • Orangina • Sodas

• Apple juice • Perrier • Volvic • etc
and also **Beer and Wine**

FINE FOODS

*Browse our fine foods section for the finest products for your family and guests from **Breakfast:***

Coffees, teas, cocoa powder

Jams, preserves, sugar, honey...

To cooking ingredients

**Cornichons, capers, mustard, oil,
vinegars, truffles, herbs, mushrooms,
spices and sauces, Fleur de sel...**

To sweet treats

Chocolates, candies, fruit syrups

fruit in syrup or liquor...

And of course

Wines and Champagne

CHEESES

Our displays offer over 75 different cheeses from Europe

Some of the most popular:

**Roquefort, Emmental, Brie de Meaux,
Parmigiano Reggiano, Raclette...**

A selection of French butter

President, Isigny, Celles sur Belle...

CHARCUTERIES

A line of famous imported brands and fine domestic products:

**DiParma prosciutto, Serrano ham,
Madrang cooked French ham,
Saucisson sec, Merguez, Boudin noir,
Mousses and pâtés**

Foie gras (duck and goose liver)

Smoked Salmon, Caviar Beluga

And much more...

New

GAME MEAT

Quail, partridge,
Pheasant, ostrich,
Guinea hen, duck,
Lamb, venison...

And

Fine brands vegetables:

Artichoke, eggplant,
Gratin dauphinois....