



La Mita Biciclista

BRASSERIE

DESSERTS

VIENNOISERIES

- Croissant au beurre** ^{105g} (G) (L) (D) (D) 14 lei
French puff pastry made with butter, shaped as a moon crescent.
- Croissant aux framboises** ^{140g} (G) (L) (D) (D) 23 lei
Puff pastry filled with raspberry* cream.
- Croissant aux amandes** ^{190g} (G) (L) (D) (D) (R) 26 lei
French puff pastry with butter, rum syrup and almond cream with sliced almonds.
- Croissant au jambon et Emmental** ^{230g} (G) (L) (D) (D) 34 lei
Fermented puff pastry with butter, ham, Emmental cheese, and béchamel sauce.
- Like a Croissant Mango** ^{150g} (G) (L) (D) (D) 19 lei
Donut dough filled with mango* cream and passion fruit*.
- Like a Croissant Nociola** ^{150g} (G) (L) (D) (D) (R) (S) 19 lei
Donut dough filled with chocolate cream and hazelnut paste.
- Pain au chocolat** ^{115g} (G) (L) (D) (D) 24 lei
Puff pastry filled with four chocolate sticks.
- Chausson aux pommes** ^{100g} (G) (L) (D) 18 lei
Puff pastry filled with apple compote and Madagascar vanilla apple purée.
- Chausson quatre fromage** ^{65g} (G) (L) (D) (S) 24 lei
Puff pastry, filled with four types of cheese and topped with a mix of seeds.
- Papillon praline** ^{140g} (G) (L) (D) 24 lei
Puff pastry filled with hazelnut praline cream.
- New York Roll Pistache** ^{155g} (G) (L) (D) (D) (R) (S) 26 lei
Puff pastry filled with sicilian pistachios, topped with pistachio glaze and fresh pistachio bits.
- Flan vanille** ^{200g} (G) (L) (D) (R) 39 lei
Delicate buttery crust filled with smooth vanilla and mascarpone cream, topped with a neutral vanilla glaze.
- Flan tiramisu** ^{200g} (G) (L) (D) (R) 42 lei
Delicate buttery crust with smooth vanilla and mascarpone cream, hazelnut biscuit soaked in coffee, airy tiramisu cream, topped with cocoa powder.
- Cinnamon Roll** ^{140g} (G) (L) (D) (D) (R) 25 lei
Puff pastry filled with brown sugar, cinnamon, and butter cream, glazed with cream cheese and lime.

The french pastries products are made according to French recipes, using quality raw materials, mostly sourced from France, and are carefully produced in LMBSC's own laboratory.

DESSERTS

- Crème Brulée** ^{220g} (D) (L) Desert du chef 32 lei
French specialty made of eggs, cream Vanilla and topped with a fine crust of caramel.
- Baba au Rhum** ^{150g} (G) (L) (D) (D) 29 lei
Yeast-based cake with apricot confit, soaked in citrus syrup with rum, topped with vanilla chantilly cream.
- Mille Feuille** ^{165g} (G) (L) (D) (R) (S) 39 lei
Inverted puff pastry, mousseline cream and crunchy hazelnut praline, topped with Chantilly and caramel.
- Fleur Vanille** ^{130g} (G) (L) (D) (R) (S) 39 lei
Crunchy sable biscuit, soft almond cake, salted caramel and vanilla praline melting heart, Madagascar vanilla ganache poached by hand in the shape of a white rose.
- Finger Flan** ^{120g} (G) (L) (D) (R) (S) 29 lei
Crunchy butter biscuit, smooth vanilla cream, caramel and chocolate glaze.
- Foret Noire** ^{170g} (G) (L) (D) (S) 35 lei
Moist chocolate cake base, infused with Kirsch liqueur, dark chocolate mousse, and Amarena cherries.
- Saint Barth** ^{130g} (L) (D) (R) (S) 35 lei
Moist almond cake base, mango cremeux*, passion fruit jelly*, coconut mousse, and mango* and pineapple compote.
- Tarte au café** ^{120g} (G) (L) (D) (R) (S) 35 lei
Delicate cocoa crust with coffee crunch, coffee praline, chocolate ganache, coffee whipped ganache, and coffee streusel.
- Paris-Brest Pistache** ^{160g} (G) (L) (D) (R) (S) 39 lei
Choux, crispy biscuit, pistachio praline and smooth pistachio cream, topped with crunchy pistachios.
- Tarte pécan** ^{120g} (G) (L) (D) (R) 35 lei
Delicate crust filled with pecan frangipane and pecan cream, topped with caramelized pecans.
- L'exotique** ^{90g} (L) (D) (R) 25 lei
Soft coconut cake, coconut mousse*, passion fruit cremeux*, and mango sauce.
- Merveille** ^{120g} (G) (L) (D) (R) (S) 39 lei
Crispy dark chocolate crust, milk chocolate cream, crunchy meringue, and salted hazelnut praline.
- Baba Mița au Rhum** ^{1370g} (G) (L) (D) (D) Yields 4 portions 119 lei
Yeast-based cake with apricot confit, soaked in citrus syrup with rum, topped with vanilla chantilly cream.
- Praliné Végane** ^{150g} (G) (R) (S) Vegan dessert 35 lei
Cake with a peanut praline heart and caramel, vegan chocolate cream, topped with a crunchy peanut chocolate glaze.
- Romance** ^{65g} (G) (L) (D) (R) (S) 39 lei
Pistachio crunchy, raspberry* confit, raspberry* caramel sauce, pistachio financier, pistachio mousse, mirror glaze and chocolate decor.

*Frozen products.

ALLERGENS

(E) Eggs (L) Dairy (G) Gluten (D) Yeas (S) Soya (A) Peanuts (R) Nuts (F) Fish (T) Celery (M) Mustard (S2) Sulphur dioxide and sulphites (S3) Sesame seeds



QR CODE

For more details about nutritional values, ingredients, allergens, additives and product weight, please ask our staff or scan the QR code directly.



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