

# BOTTEGA LOUIE

PASTRY

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Photo by Katie Beverley

*Macarons*



VANILLA



GRAND CRU



BIRTHDAY CAKE



PISTACHIO



ULTIMATE CHOCOLATE



RASPBERRY



EARL GREY



SALTED CARAMEL



COTTON CANDY



TOASTED COCONUT



LEMON



STRAWBERRY



ESPRESSO



MANGO



MACARON BOXES

BOX OF TWO* (No Ribbon) .....	\$7.00
BOX OF TWO* (With Ribbon) .....	\$8.00
BOX OF SIX .....	\$20.00
BOX OF THIRTEEN .....	\$40.00
BOX OF SIXTEEN .....	\$50.00
BOX OF TWENTY EIGHT .....	\$86.00
BOX OF FORTY FIVE .....	\$138.00

\*Available for 48 hour advance order with a minimum of 10 boxes, in multiples of 10 only



*Pastries*

3" TO 5"  
SERVES 1-3



**CELEBRATION ÉCLAIR**

Pâte à choux filled with strawberry whipped ganache & strawberry marmalade

\$8



**CHOCOLATE ÉCLAIR**

Pâte à choux filled with chocolate crèmeux

\$8



**VANILLA ÉCLAIR**

Pâte à choux filled with vanilla whipped ganache

\$8

*Pastries*

3" TO 5"  
SERVES 1-3



**CELEBRATION**

Vanilla cake, cotton candy  
mousse & strawberry marmalade

\$16



**COFFEE CARAMEL**

Chocolate sponge cake, caramel mousse,  
Speculoos pâte sucrée, caramel & coffee cremeux

\$16



**ST. HONORE**

Puff pastry, vanilla pastry cream, glazed  
pate à choux puffs & vanilla kappa cream

\$14



**TIRAMISU**

Espresso soaked sponge cake & espresso  
mascarpone mousse

\$14

*Pastries*

3" TO 5"  
SERVES 1-3



**LE NOIR**

Chocolate sponge cake, milk chocolate ganache & dark chocolate ganache

\$14



**DACQUOISE**

Almond meringue cake, vanilla mascarpone & fresh berries

\$16



**FRUIT TART**

Almond pâte sucrée, vanilla bean cream & fresh berries

\$14



**RASPBERRY CHOCOLATE**

Chocolate joconde, raspberry marmalade & chocolate caramel ganache

\$14



*Pastries*

3" TO 5"  
SERVES 1-3



**GRAND MACARON**

Fresh raspberries, vanilla whipped ganache & raspberry marmalade

\$14



**ALMOND PISTACHIO STRAWBERRY**

Pistachio joconde, almond mousse, pistachio mousse & strawberry marmalade

\$16



**LIMONCELLO TART**

Almond pâte sucrée, Limoncello curd, crispy praline & Limoncello "cloud"

\$14



**NAPOLEON**

Caramelized puff pastry & vanilla bean diplomat cream

\$16



*Large Format Pastries*

6" TO 12"  
SERVES 8-10



**LE NOIR**

Chocolate sponge cake, milk chocolate ganache & dark chocolate ganache

\$36



**FRUIT**

Almond pâte sucrée, vanilla bean cream & fresh berries

\$42



**DACQUOISE**

Almond meringue cake, vanilla mascarpone & fresh berries

\$35



**MON AMOUR**

Flourless chocolate cake, dark chocolate cremeux & raspberry-marmalade

\$38

*Large Format Pastries*

6" TO 12"  
SERVES 8-10



**TIRAMISU**

Espresso soaked sponge cake & espresso  
mascarpone mousse  
\$38



**ALMOND PISTACHIO STRAWBERRY**

Pistachio joconde, almond mousse,  
pistachio mousse & strawberry marmalade  
\$45



**CELEBRATION**

Vanilla cake, cotton candy mousse &  
strawberry marmalade  
\$42



**BELLA**

Vanilla joconde, strawberry marmalade, guava jelly,  
vanilla yuzu mousse & raspberry puffed rice praline  
\$30

## *Ordering Information & Terms*

### **PLACING AN ORDER**

All products are available for pick up in our Patisseries. All orders require payments by 3pm, the day before. Although we ask for advance notice, we will do our best to accommodate any late orders.

Advanced orders can be placed online through [www.bottegalouie.com](http://www.bottegalouie.com).

Same-day pickup orders can be placed through our Bottega Louie App.

Menu pricing and availability are subject to change.

### **PAYMENT**

Payment is due at the time the order is placed and no later than 10 pm the day before. We accept Visa, Mastercard, and American Express. Sales tax is not included.

### **SURCHARGE**

A 5% surcharge will be added to all guest checks to defray the increased cost of wages and benefits. Thank you for supporting our staff.

### **CONTACT**

To inquire on availability or to place an order for Patisserie pick up, please contact our Guest Services Department by calling 213-802-1470 or by emailing [sales@bottegalouie.com](mailto:sales@bottegalouie.com). We look forward to serving you.