

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 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

Macaron Travel Tower



Forty-five assorted macarons in a 5-tier pink plastic display with a cord handle and pink protective sleeve

\$180

45 macarons

Base Height: 9.25"
Height (with cord): 14"
Bottom Diameter: 10"

Macaron Travel Tower may be customized with macaron flavors of choice.



Pastries

3" TO 5"
SERVES 1-3



CHOCOLATE ÉCLAIR

Pâte à choux filled with chocolate crèmeux

\$8



CELEBRATION ÉCLAIR

Pâte à choux filled with strawberry whipped ganache & strawberry marmalade

\$8



VANILLA ÉCLAIR

Pâte à choux filled with vanilla whipped ganache

\$8



BUDINO

Whipped caramel custard, salted caramel, vanilla kappa cream & candied almonds

\$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

Fresh berries, vanilla mascarpone & almond meringue cake

\$16



FRUIT TART

Almond pâte sucrée, vanilla bean cream & fresh berries

\$16



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



DACQUOISE

Fresh berries, vanilla mascarpone
& almond meringue cake

\$40



FRUIT

Almond pâte sucrée, vanilla bean cream
& fresh berries

\$48



LE NOIR

Chocolate sponge cake, milk chocolate ganache &
dark chocolate ganache

\$40



MON AMOUR

Flourless chocolate cake, dark chocolate
cremeux & raspberry-marmalade

\$42

Large Format Pastries

6" TO 12"
SERVES 8-10



TIRAMISU

Espresso soaked sponge cake & espresso
mascarpone mousse
\$40



BELLA

Vanilla joconde, strawberry marmalade, guava jelly,
vanilla yuzu mousse & raspberry puffed rice praline
\$34



CELEBRATION

Vanilla cake, cotton candy mousse &
strawberry marmalade
\$46



ALMOND PISTACHIO STRAWBERRY

Pistachio joconde, almond mousse,
pistachio mousse & strawberry marmalade
\$48

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.

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. We look forward to serving you.