

2018
GÂTEAUX PRICELIST

SUCRÉ

PÂTISSIER AND CHOCOLATIER

est. 2013

www.sucregroup.com

ABOUT US

FRENCH INFLUENCED PÂTISSIER THAT TAKES
THE VERY BEST OF CLASSIC FRENCH BAKING AND
TRANSLATE THEM INTO MODERN & CREATIVE
COMPOSITION OF SWEET INDULGENCES

Our uniquely designed recipes will take the five human senses to another level. With the finest and selected ingredients that were delicately handcrafted, our cakes and pastries are perfect for special occasion or as a perfect treat for a special person.

Our pastry chef and founder were trained in the time-honored techniques of the great French patissiers at the Le Cordon Bleu, Sydney Australia.

The selection of our sophisticated and classic cakes and pastries from SUCRÉ will satisfy more than your palate. It is a wholesome sensory experience that starts from the exotic looking gateau to the last bite of satisfying sweet indulgences.

FOR FURTHER INQUIRES PLEASE REACH US ON:

whatsapp: +62 (0)878-2571-9819

facebook / twitter / instagram: SUCREPATISSIER



CHOCOLATE TART

Chocolate pâte sucrée filled with baked Chocolate Couverture Custard.

- PIECE: IDR. 28.000,-
- ⊗ 22CM : IDR. 275.000,-



SUPREME CHOCOLATE TRUFFLE

A layer of rich Dark 60% Chocolate Mousse with Cho-coa-nut Flakes, flourless cake topped with Bittersweet Creamy.

- PIECE: IDR. 35.000,-
- ▣ 18CM : IDR. 320.000,-



RED VELVET

Twice baked sablé topped with light Cream Cheese Mousse, filled with moist Red Velvet sponge coated with Deep Red Shiny Glaze.

- PIECE: IDR. 28.000,-
- ⊗ 18CM : IDR. 320.000,-



FORÊT NOIRE

Dark Bittersweet Chocolate Mousse with Cream Chantilly, Dark Cherries and Chocolate sponge center soaked in Cherry Brandy syrup.

- ⊗ 22CM : IDR. 350.000,-



LE SULTAN

Crisp Milk Chocolate flakes topped with layers of moist Chocolate Mud Cake, Coffee Butter-Cream & 72% Dark Chocolate Ganache.

- ▤ SLICE: IDR. 30.000,-
- ▣ 20CM : IDR. 350.000,-



DOME AUX GRAND MARNIER

Dome shaped Grand Marnier cream filled with Crème Brulee, Hazelnut Japanoise, Chocolate sponge and coated with Dark Chocolate Glaze.

- PIECE: IDR. 30.000,-



MRS. GREY

Earl Grey Mousse filled with tangy Lemon Crèmeux and Earl Grey sponge with Earl Grey biscuit at the very bottom.

○ PIECE: IDR. 30.000,-



JAVA CAFÉ

Flourless Chocolate sponge layered with 72% Dark Chocolate, Vanilla, Chocolate & Coffee Crème Brulee with crisp Hazelnut flakes at bottom and Dark Chocolate Chantilly on top.

🍰 SLICE: IDR. 35.000,-

📏 20CM : IDR. 400.000,-



CITRUS VODKA TART

Citrus tart flavoured with Absolut Citrus Vodka, topped with Grand Marnier Chocolate Creamy and fresh fruits.

🌀 22CM : IDR. 300.000,-



LE CAMEL

A thin Chocolate sablé topped with homemade Caramel Mousse with Dark Bittersweet Couverture mousse and Chocolate Mud Cake filling.

○ PIECE: IDR. 25.000,-

📏 16CM : IDR. 235.000,-



NOUGATINE GÂTEAU

Light Cream Cheese and Mascarpone Mousse flavoured with Kahlua, filled with Genoise sponge soaked in Coffee and Dark Rhum syrup.

○ PIECE: IDR. 35.000,-

🌀 18CM : IDR. 400.000,-



LE JARDIN

Light Vanilla Mousse filled with Blackcurrant Crèmeux, Chocolate sponge & Hazelnut Japonaise, garnished with pretty edible flowers on top.

○ PIECE: IDR. 30.000,-



BLUEBERRY BAVARIAN & FRANGIPANE TART

A combination of Frangipane Almond and Blueberry tart, topped with Vanilla Bavarian cream.

🌀 22CM : IDR. 350.000,-



MATCHA

Eggless Hazelnut sable topped with Coconut & Green Tea Bavarian filled with homemade Strawberry jam and our signature Green Tea chiffon.

🌀 18CM : IDR. 260.000,-



MANGO GÂTEAU

Tangy Mango jelly sandwiched in two Genoise sponge soaked with Mango syrup, covered in Creamy Mango Mousse.

○ PIECE: IDR. 30.000,-

▣ 16CM : IDR. 260.000,-



FIRST LOVE

Vanilla Bavarian filled with Raspberry and Lychee jelly, Rose scented Genoise and Citrus sponge.

○ PIECE: IDR. 250.000,-



STRAWBERRY SHORTCAKE

Homemade Strawberry jam and Vanilla sponge covered with whipped cream.

○ PIECE: IDR. 30.000,-

🌀 18CM : IDR. 235.000,-



GRACE KELLY

Fresh cut sweet Watermelon sandwiched with gluten free Almond Daquoise & Rose scented Vanilla Chantilly, topped with Strawberry, Grapes, Dragon Fruit and Rose petal.

▣ 20CM : IDR. 545.000,-



STRAWBERRY CHEESECAKE

New York style Cheesecake covered in Strawberry Mousse and freshly cut Strawberry halved.

- PIECE : IDR. 25.000,-
- ☼ 18CM : IDR. 300.000,-



DURIAN CHEESECAKE

Traditional baked cheesecake blended with homemade Durian paste, covered with tempered White Chocolate.

- ☼ 18CM : IDR. 435.000,-



PASSIONFRUIT CHEESECAKE

New York Cheesecake layered with fresh and tangy Passionfruit Mousse.

- PIECE : IDR. 25.000,-
- ☼ 18CM : IDR. 300.000,-



FRENCH APPLE TART

A traditional sweet pastry filled with almond & raisins frangipane, topped with thinly sliced Gala Apples and cinnamon sugar.

- ☼ 22CM : IDR. 300.000,-



QUICHE

A classic savoury pastry base filled with smoked beef slices, onion, garlic, grated fine cheese and egg custard topped with green peas.

** Available in Bacon and Spinach Mushroom*

- ☼ 22CM : IDR. 300.000,-



CUPCAKES

A classic crowd pleaser — the perfect addition to any event.

- . BANANA CUPCAKE
- . RED VELVET CUPCAKE
- . PEANUT BUTTER CUPCAKE
- . CARROT CUPCAKE

- PIECE : IDR. 28.000,-
min. order 6 pieces / flavour



MARBLE CAKE

A type of pound cake made with an original family recipe and fragrant Room-Butter.

- 🍰 SLICE : IDR. 18.500,-
- 🌀 24CM : IDR. 280.000,-



MONKEY BREAD

A breakfast pastry *also known as puzzle bread*; made of brown sugar, cinnamon, butter, almond and raisins that has been soaked in Rum overnight.

- 🍰 SLICE : IDR. 18.500,-
- 🌀 24CM : IDR. 220.000,-



CHIFFON CAKE

BANANA, CHOCOLATE, COFFEE, GREEN TEA, ORANGE, TARO, PANDAN

- 🍰 SLICE : IDR. 11.500,-
- 🌀 26CM : IDR. 115.000,-

CHARCOAL, CHEESE, EARL GREY

- 🍰 SLICE : IDR. 18.000,-
- 🌀 26CM : IDR. 160.000,-



SCRUMPTIOUS

Baked Australian style Brownie made with 60% Couverture Chocolate topped with soft Cream Cheese.

- ◯ PIECE : IDR. 15.000,-



CROISSANT

- ◯ PLAIN : IDR. 16.500,- / pcs
- ◯ ALMOND, CHEESE, CHOCOLATE : IDR. 22.000,- / pcs
- ◯ GARLIC CHEESE, MILO, NUTELLA, RED VELVET, SALTED EGG : IDR. 25.000,- / pcs



MACARONS

Small sweet cakes made of meringue and groundnuts.

AVAILABLE IN:

Blackcurrant, Caramel, Chocolate, Green Tea, Hazelnut, Mango, Mocha, Peanut Butter, Red Velvet, Strawberry & Vanilla.

- ◯ PIECE : IDR. 9.000,-
min. order 1 box = 6 pieces

TERMS & CONDITIONS

CUSTOMER NOTIFICATION

- We do not keep stocks due to our goods are freshly made and bake daily; please allow 2 working days for collection or delivery.
- Cake decorations may differ from picture shown.
- Price and specifications are valid at time of printing and are subject to change without prior notice.

DELIVERY TERM AND CONDITIONS

- Some orders must be collected in person, we only cover Bandung Kota area only.
- Free delivery only applicable for a minimum purchase of IDR. 350.000,- (*restricted to one address*)
- Your purchases will be delivered between 09.00 - 17.00.
- Unfortunately, we are currently unable to deliver on Sundays until further notice.

** Self-collection is strongly recommended during peak season; such as public holiday to avoid disappointment.*

PAYMENT

- A 25% deposit of the total amount also needed to be paid in advance.
- Deposits are non-refundable and non-transferable.
- Full Payment of the order is expected to paid within 24 hours before the collection or delivery date.

** A full payment won't be refunded for a cancelation within 24 hours.*

SHARE THE SWEETNESS IN LIFE

XOXO,
SUCRÉ PÂTISSIER

Jl. Kaca-Kaca Wetan No.3B, Bandung 40261, Indonesia

tel. +62 (0)22 426-7276 // 426-7277

e-mail: info@sucregroup.com