

La Patisserie Pastries & Occasion Cakes

Fallon & Byrne are proud to partner with La Patisserie by Deirdre & Thomas Fialon to bring you a delectable selection of lovingly hand-crafted pastries & cakes for occasions



Berry Cheesecake

Cheesecake mousse, sable biscuits, coated in a red berry glaze & pistachios

Chocolate Crunch

Crunchy Chocolate Base, Milk Chocolate Ganache, Chocolate Chantilly. Topped with Hazelnuts

Chocolate Éclair

Choux Pastry, Vanilla Pastry Cream, Milk Chocolate Chantilly, Dark Chocolate Pistachio and coated with Hazelnuts.

Chocolate Mousse

With Chantilly cream

Coffee Crunch

Almond Sponge, Chocolate Mousse, Vanilla Cream coated in Salted Caramel & Coffee Crunch

Granny Smith Apple Slice (VG)

Almond-Lemon Sponge, Apple Compote & Poached Granny Smith Apples

Lemon Meringue

Delicate Short Crust Pastry, Lemon Curd and Soft Meringue

Passionfruit Cheesecake

Cheesecake Mousse, Sable Biscuits, coated in Passionfruit Glaze dipped in Coconut

Passionfruit & Milk Chocolate Tartlet

Passionfruit and Milk Chocolate Chantilly with Chocolate Crumble

Raspberry Tartlet

Shortcrust Pastry, Vanilla Pastry Cream, Fresh Raspberries

Salted Caramel Peanut Éclair

Choux Pastry, Vanilla Pastry Cream Coated with Salted Caramel and Peanuts

Vanilla Éclair

Vanilla Pastry Cream, White Chocolate with Vanilla Cream, Choux pastry

Piña Colada Coconut and Lime Sponge

Lemon & Lime Madeleine, Creamy Coconut Mousse, Pineapple Glaze

Chocolate and Roasted Nut Brownie (VG)

Chocolate & Caramel Brownie with Toasted Nuts

Brownie Cake (4-6 pcs.) - €29.00

Rich Chocolate Brownie, Salted Caramel, Milk Chocolate Chantilly

Lemon Meringue Tart (4-6 pcs.) - €29.00

Delicate Short Crust Pastry, Lemon Curd and Soft Meringue

Pricing

Minimum Order of 10 pcs. Delivery to Dublin only.

10 PASTRIES - €43.00 | 15 PASTRIES - €63.00 | 20 PASTRIES - €79.00

Allergens available on request.