



Congratulations on your upcoming wedding

It is very important for the team of Eclair that your wedding cake is beautiful and of course very delicious. We all know that taste differs and therefore we invite you to a free trial cake tasting. You can choose three trial cakes from the different flavors below. They will be presented to you during our appointment. Furthermore we will discuss your wishes and give you a first impression of your wedding cake with the help of a detailed sketch.

Appointments can be made during the day or in the evening.

We wish you lots of fun with the preparation of your upcoming wedding day.

Kind regards Pascal van Sandijk- van Dijk

Fresh and fruity

- 01) Sponge cake / cherry bavaois / cherries
- 02) Sponge cake / strawberry bavaois / fresh strawberries / white chocolate ganache
- 03) Sponge cake / forest fruit bavaois / raspberry puree
- 04) Sponge cake / yoghurt bavaois / fresh seasonal fruit
- 05) Fresh lemon cake / Swiss cream

De luxe

- 06) Sponge cake / orange bavaois / orange puree/ soaked in Cointreau
- 07) Sponge cake / chocolate mousse / caramel / fresh pear / soaked in Tia Maria
- 08) Sponge cake / champagne bavaois / forest fruit puree
- 09) Sponge cake / cappuccino bavaois / walnut bavaois
- 10) Sponge cake / white chocolate mousse / white chocolate ganache / passion fruit puree / fresh strawberries
- 11) Chessboard of chocolate cake and vanilla sponge cake / Swiss cream / raspberry puree*
- 12) Sponge cake / banana bavaois / banana / pure chocolate ganache

Surprising

- 13) Orange cake with chocolate chips / lemon cream
- 14) Walnut-caramel cake / white chocolate ganache / vanilla cream
- 15) Sponge cake / mascarpone cream / strawberries / Grand Marnier white chocolate chips *
- 16) Belgian chocolate cake / mascarpone cream / strawberries / Grand Marnier white chocolate chips*
- 17) Belgian chocolate cake / whipped cream / fresh oranges
- 18) Sponge cake / caramel cream / Bastogne (Dutch cookies) cream / praline cream
- 19) Red velvet cake / white chocolate mousse / cherries

Traditional

- 20) Sponge cake / whipped cream / fruit puree / seasonal fruit
- 21) Sponge cake / mocha cream / soaked in Stroh rum
- 22) Belgian chocolate cake / vanilla cream
- 23) Sponge cake / Swiss cream / strawberry puree or raspberry puree

*Each additional cake layer costs € 5

The different flavors mentioned above can be also used for cupcakes.



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