



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

- A) Sponge cake / mango bavaois / fresh red berries / white chocolate ganache
- B) Sponge cake / orange-yoghurt bavaois / orange puree / Cointreau syrup
- C) Sponge cake / blueberry bavaois / fresh forest fruit / raspberry puree
- D) Sponge cake / yoghurt bavaois / fresh strawberries, raspberries and blueberries / raspberry puree
- E) Fresh lemon cake / Swiss cream

De luxe

- F) Pistachio cake / fresh lemon bavaois / syrup of Limoncello*
- G) Sponge cake / chocolate mousse / syrup of Tia Maria (Spring: with fresh raspberries, Autumn: with caramel and fresh pear)
- H) Sponge cake / Champagne bavaois / fresh blueberries / blueberry puree
- I) Sponge cake / cappuccino bavaois / walnut bavaois
- J) Sponge cake / white chocolate mousse / fresh strawberries / passion fruit puree
- K) Coconut cake / white chocolate mousse / pieces of almond
- L) Belgian chocolate cake / banana bavaois / fresh banana

Verrassend

- M) Orange cake with pieces of chocolate / cream of lemon
- N) Walnut-caramel cake / white chocolate ganache / vanilla cream
- O) Mascarpone strawberry cream / Grand Marnier / pieces of white chocolate / fresh strawberry (Spring: biscuit, Autumn: Belgian chocolate cake) *
- P) Carrot cake / Monchou with white chocolate cream
- Q) Belgian chocolate cake / caramel cream and sea salt / white chocolate mousse
- R) Sponge cake / Bastogne cookies cream / caramel cream
- S) Red velvet cake / white chocolate mousse / cherries or fresh raspberries

Traditioneel

- T) Sponge cake / strawberry bavaois / fresh strawberries / white chocolate ganache
- U) Sponge cake / mocha cream / syrup of Stroh rum
- V) Belgian chocolate cake / vanilla cream
- W) Swiss cream / raspberry puree / fresh raspberries; Spring sponge cake or autumn Belgian chocolate cake

*We apply a surcharge of € 7.50 per cake layer.

The above-mentioned flavours can also be used for glass pastries or cupcakes.
We would like to know whether we should take into account various allergies.
We will be happy to adapt our items to your taste.



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