



Signature Pastries \$6.00

Louvre

Rich layers of Chocolate mousse, Hazelnut mousse, Hazelnut Dacquoise and Hazelnut Wafer covered in Dark Chocolate.

Bonheur

Dark Chocolate mousse and Coffee Pain de Gênes filled with Coffee mousse and Coffee and Hazelnut Wafer.

George V

Dark Chocolate mousse and Vanilla Mousse filled with Dark Caramel with Peanuts and Black Sacher Biscuit.

Vienne

Dark Chocolate mousse and Sablé Breton filled with Light soft Caramel And Orange Marmalade.

Verrines \$6.50

Verrine du Japonais

Rich layers of Hazelnut Dacquoise, Milk Chocolate mousse, Yuzu citrus Crèmeux, Milk Chocolate Chantilly and Dark Chocolate Glaze.

Verrine de Fruit Rouges

Rich layers of Dark Chocolate mousse, Black Sacher Biscuit, Cranberry and Raspberry Balsamic Compote, White Chocolate mousse and Dark Chocolate Glaze.

Verrine Tout Chocolat

Rich layers of Dark Chocolate Sabayon, Dark Chocolate leaves with Fleur de Sel, Chocolate Macaron, Chocolate Mousse and Caramel Chips.

Verrine Bergamote

Rich Layers of Cherry Pan de Gênes, Earl Gray Tea Mousse, Red Berries Gelée and Tea Crumble.

Tax and Gratuity not Included



Macarons tout Chocolat \$ 2.00

Milk Chocolate and Yuzu Citrus Cream

Milk and Dark Chocolate and Passion Fruit Cream

Dark Chocolate and Cocoa Nibs Ganache

Dark Chocolate and Arabica Coffee Ganache

Dark Chocolate and Caramel Chips Cream

White Chocolate and White Sesame

François Quatre Quarts \$2.50

Chocolate Financier

Flourless Chocolate with Walnuts Cookie

Almond and Chocolate Pound Cake

Lemon Pound Cake

Chris Italian Cookie

Tax and Gratuity not Included



Les Boissons Chaudes

Cafés

- Regular/Decaf Coffee 3.00
- Café Latte 4.00
- Cappuccino 4.00
- Macchiato 4.00
- Mochaccino 5.00

FC Chocolats Chauds

- White Hot Chocolate with Red Berries and Hibiscus Flowers 5.00
- Milk Hot Chocolate with Sichuan Pepper and Cinnamon 5.00
- Milk Hot Chocolate with Nutella Syrup 5.00
- Dark Hot Chocolate with Raspberry and Orange Blossom 5.00
- Traditional Dark Hot Chocolate 64% 5.00
- Dark Hot Chocolate with Roasted Espresso Beans 5.00

Thés

- FC Blend 4.50
- English Breakfast 4.50
- Jasmine 4.50
- Verbena 4.50
- Sencha 4.50
- Chocolate Mint 4.50

Tax and Gratuity not Included



Les Boissons Froides

Café Glacé

- Regular Iced Coffee 3.00
- Iced Cappuccino 4.00
- Iced Latte 4.00
- Iced Mochachino 5.00

Thé Glacé

- Regular Iced Tea 4.00
- Decaf Passion Fruit Iced Tea 4.00
- Pomegranate Oolong Iced Tea 4.00
- Organic Peach Iced Tea 4.00

Glacée FC Chocolat Chaud

- Pick any of our Hot Chocolates and we will do it
On the Rocks for you 5.00

Soft Drinks

- Coke 3.00
- Diet Coke 3.00
- Ginger Ale 3.00
- Perrier 4.00
- Fiji 3.00

Tax and Gratuity not Included



François Payard
Pastry Chef, Owner

François Payard is a third generation Pastry Chef who, after honing his skills in classic pastry by his family's side and in the finest pastry kitchens in France, moved to New York where he was named "Pastry Chef of the Year" by The James Beard Association in 1995 followed by the opening of his own restaurant in August of 1997.

He was awarded the "Ordre du Mérite Agricole" by the French Government in 2004 and in 2006 became a member of Relais Desserts International, an association of the 85 Best Pastry Chefs in the World.

In 2007 Payard Pâtisserie & Bistro celebrated its 10th year as one of Manhattan's finest culinary destinations. He is also the author of the popular cookbooks "Simply Sensational Desserts", "Bite Size: Elegant Recipes for Entertaining" and a new book "Chocolate Epiphany: Exceptional Cookies, Cakes, and Confections for Everyone".

He has opened branches of Payard in Brazil, Japan and at Caesars Palace in Las Vegas. Throughout his life, François has continued to strive to innovate, perfect, educate and contribute his ideas and passion to the field of pastry.



Signature Gifts

Masterpiece Collection

Luscious Assorted Chocolate Gift Box
perfect for a special occasion.

Ballotin

Simple but very well assorted Chocolate Box
perfect for any occasion.

Champagne Truffles

Square Truffles filled with Champagne Ganache
dusted in cocoa powder.

Vanilla Rum Truffles

Round Truffles filled with Vanilla Rum Ganache
dusted in cocoa powder.

Muscadines

Milk Chocolate Gianduja Ganache with Grand Marnier
dusted in powdered sugar.

Praline Truffles

Praline and Milk Chocolate
covered in diced Almond pieces.

Fragonard

Delicate candied Orange peel
coated with rich Dark Chocolate.

Bounty Bar

Sweet Coconut covered in Dark Chocolate