

PÂTISSERIE VERTE

by Thibault

Pâtisserie Verte is a company that specialises
in traditional, high-end **French patisserie** - with a twist!





We create beautiful desserts **Made For Everyone.**

Each is designed by the award-winning patissier, Thibault Courtoisier, to bring beauty, decadence and sophistication to the palate...and it's 100% plant-based

Product List:

Afternoon Teas:

Come in a box of 48. 12 portions of each desserts for a beautiful and nicely coloured selection. A number of other flavoured cheesecakes, pebbles, tartlets, operas, tray cakes, and macarons are available for afternoon tea selections.

Premium Afternoon Tea Selection:

- + Raspberry fingers
- + Vanilla rhubarb cube
- + Chocolate caramel pebble
- + Carrot cake opera

Christmas Afternoon Tea:

- + Cranberry & Raspberry Cube
- + Spiced Apple Crumble
- + Chocolate & Orange log
- + Mont-Blanc Pebble

Cheesecakes:

Our cheesecakes are made with premium ingredients, using real fruit purées. Flavoured cheesecake mousse on a crunchy biscuit base and decorated. Ready to defrost and plate. All cheesecakes come in boxes of 24. Other fruit flavours can be made.

- + Passion Fruit & Mango
- + Vanilla
- + Chocolate
- + White chocolate
- + Toffee & Apple
- + Caramel
- + Raspberry
- + Chocolate torte (not a cheesecake, but would come as the same shape)



Pannacotta:

Pannacottas come in boxes of 24, ready to go, just defrost and plate. Left plain to enhance the creativity of the chefs in plating of their desserts. One flavour per box.

- + Vanilla
- + Caramel
- + Coconut
- + Coconut & Passion Fruit
- + Chai Latte
- + Vegan Baileys
- + Gingerbread

Fingers/Bubble mould:

Decorated Fingers/bubble moulds come in boxes of 20. Ready to go, just defrost and plate. One flavour per box.

- + Chocolate & Honeycomb
- + Chocolate & Caramel
- + Raspberry & White Chocolate
- + Passion Fruit & White Chocolate
- + Wow Butter & Raspberry

Pebbles:

Our pebbles come in boxes of 20, highly decorated, they are perfect to just defrost and plate. While a good selection of flavours is available straight away, bespoke flavours can be made. Can also come as an afternoon tea size.

- + Chocolate & Caramel
- + Carrot Cake
- + Raspberry
- + Strawberry
- + Honeycomb & Blackcurrant
- + Blackberry & Apple



Doughnut shape dessert:

Our doughnut shape desserts are perfect for a unique shaped dessert that will add a breath of fresh air to any menus. While a good selection of flavours is available straight away, bespoke flavours can be made.

- + Cherry & Apple
- + Raspberry
- + Strawberry
- + Chocolate & Passion Fruit
- + Spiced Pumpkin

Dipped Pebble shape:

The dipped pebble is a great twist of our normal pebble shape, highly decorated and finished with a generous amount of coulis in the middle top.

- + Tropical Coco
- + Strawberry Creme Brûlée

Tartlets:

Our only product containing gluten. Our great selection of tartlets come highly decorated and beautifully finished by our team of pastry chefs. Really good plated desserts, just defrost and plate. They are also good for buffet foods, coming in three different sizes (8cm, 5 cm, and 3.2cm).

- + Triple Chocolate & Raspberry (chocolate base)
- + Millionaire
- + Rhubarb & elderflower custard
- + Raspberry & Chocolate (biscuit base)
- + Lemon
- + Chocolate "Jaffa"
- + Welsh Whisky & Chocolate
- + Raspberry & Coconut





Opera:

Operas, layered dessert made of layers of sponge and creams or ganaches. They are a really pretty dessert to look at with the layers and the highly finishing on top. Ready to defrost and plate. Can also come as an afternoon tea size.

- + Coffee & Chocolate
- + Millionaire
- + Lemon
- + Devil's Cake
- + Carrot Cake
- + Blackcurrant & Vanilla
- + Red Velvet
- + Chocolate Delice

Cookies:

Our cookies are supplied frozen ready to cook.

- + Chocolate Chip
- + Raspberry White Chocolate
- + Triple Chocolate

Traycakes:

More of an ambient/coffee shop range, our tray cakes are perfect to defrost and serve. Come already pre cut to help with stock rotation, easiness, and waste. Beautifully decorated, these will be a real asset for businesses that want a good selection of products for their customers. Also perfect for businesses with buffet food.

- + Carrot Cake
- + Lemon Drizzle with Lemon Glaze
- + Caramel Brownie
- + Brookie (a mix between our amazing brownie and cookie dough)
- + Sticky Toffee Pudding with Crumble Top
- + Flapjack
- + White Chocolate & Raspberry Flapjack



Macarons:

Our macarons are made without using nut ingredients, with allergens kept in mind. Come in single flavoured boxes of 60. Other flavours can be made on a bespoke bases.

- + Chocolate
- + Raspberry
- + Lemon
- + Blackcurrant
- + Vanilla
- + Chocolate Orange
- + Vanilla & Berry Compote

Dessert Macarons:

Dessert macarons are the perfect option for businesses that want to look outside the box and bring some fresh air to their menus. Come decorated and ready to defrost and plate. Boxes are made of 20 dessert macarons.

- + Rhubarb & Custard
- + Raspberry & Vanilla
- + Chocolate & Caramel

Cupcakes:

Our cupcakes will be the perfect friend to any coffee shops or buffets. Ready to defrost and eat, these flavoured cakes will add colour and flavour to the display. Coming in boxes of 20.

- + Vanilla
- + Chocolate
- + Coffee
- + Raspberry
- + Lemon
- + Caramel



Seasonal Products:

Seasonal Products are the perfect addition to any menus or buffets for the autumn and winter season. Please, get in touch for more informations.

- + Snowball Cocktail Inspired Dessert
- + Cherry & Chocolate Snowflake
- + Mint & Chocolate Opera
- + Spiced Pumpkin Doughnut
- + Spiced Red Velvet Opera
- + Chocolate Orange "Jaffa" Tarts

Useful information:

- + Site is SALSA accredited
- + Minimum order for all bespoke items is 25 cases
- + 10 working days lead time
- + Orders to be placed in the form of purchase orders sent to sales@patisserieverte.co.uk
- + Delivery charges apply
- + Bespoke/NPD/EPD may take up to 6 weeks to develop

Contact Details:

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