

2023 Market Menu



www.suissechaletbakery.com

(269) 408-0282 (Ask for Mari)

Savory Tartes & Quiches:

- **Fresh Tomato Quiche** (*Vegetarian*) **\$5.50/slice**
A sautéed mixture of tomatoes, onions, basil & a variety of cheeses baked on our own house-made pâte brisée.
- **French Onion Tarte** **\$5.50/slice**
A sautéed mixture of onions, turkey ham & naturally aged extra-sharp white cheddar cheese baked on our own house-made pâte brisée.
- **Spinach Gruyère Quiche**(*Vegetarian*) **\$5.50/slice**
A mixture of sautéed spinach, naturally aged Gruyère cheese and various spices baked on our own house-made pâte brisée.
- **Caramelized Red Onion Quiche** **\$6.00/slice**
Made with caramelized red onions infused with balsamic vinegar mixed with a variety of cheeses all baked on our own house-made pâte brisée. This is a savory creation, but with a touch a sweetness.
- **Asparagus Mushroom Tarte** (*Vegetarian*) **\$6.00/slice**
A mix of fresh Michigan asparagus & portbella mushrooms, sautéed onions & naturally aged Gruyère cheese baked on our own house-made pâte brisée. *(Seasonal; when fresh local Asparagus are available)*
- **Wild Mushroom Tarte** (*Vegetarian*) **\$6.50/slice**
A sautéed mixture a variety of wild mushrooms, onions & naturally aged Gruyère cheese, baked on our own house-made pâte brisée.
- **Alsatian Quiche à la Choucroute** **\$6.00/slice**
A sautéed mixture of German wine sauerkraut, onions, turkey ham, grapes, naturally aged extra-sharp Gruyère cheese & various spices baked on own house-made pâte brisée.
- **Neapolitan Tarte** **\$6.00/slice**
A mixture of sautéed onions, turkey ham, fresh tomatoes, & naturally aged extra-sharp white cheddar, baked on our own house-made pâte brisée.

- **Oyster Mushroom & Spinach Tarte** (**Vegetarian**) **\$6.00/slice**
Made with sautéed oyster & shitake mushrooms, sautéed spinach, sautéed onions & naturally aged swiss cheese, baked on own house-made pâte brisée. (*seasonal; available on occasion*)
- **Keto Spinach Gruyère Quiche**, (**GF & Vegetarian**) **\$6.50/slice**
A mixture of sautéed spinach, naturally aged Gruyère cheese and various spices baked on thinly sliced Zucchini as the crust. This is perfect for a gluten intolerant quiche lover, but others love this too!

Sweet Pastries:

- **Pecan Cinnamon Rolls - \$2.50/roll**
Our Signature Cinnamon Rolls with old-fashioned taste with pecan pieces.
- **Blueberry Lemon Cinnamon Rolls - \$2.50/roll**
Our Signature Cinnamon Rolls with a Michigan twist of Fresh Blueberries and lemon icing.
- **German Beesting Cake (Filled) - \$3.50/slice**
An Authentic German Coffee Cake with a crunchy caramelized topping consisting of almond, honey & cream baked on a soft yeast dough while filled with a vanilla cream custard.
- **German Prasselkuchen (Egg Free) - \$3.50/slice**
A buttery puff pastry covered with either Apricot or Sour Cherry Preserves while topped with a European butter streusel. A flaky sweet & tart treat.
- **Dutch Custard Vlaai - \$4.00/slice**
A traditional pastry originating from the Netherlands. A thin yeast dough filled with a pastry cream custard and topped with a European butter streusel.
- **Cannelés Bordelais** *Regular* - **\$3.00** or **4 for \$11.00**
Little old-fashioned Vanilla & Rum flavored cakes originating from the French city of Bordeaux that taste resembles a Crème Brulée. They are perfect as a snack, a dessert or a little breakfast paired with a cup of coffee or a glass of wine.
- **Kouign Amann** (ke-WEEN ah-mahn) *Traditional* - **\$5.00** *Apricot or Sour Cherry* - **\$5.50**
Also known as a Breton cake originating from the Brittany region of France. A salted bread dough that is laminated with European butter from grassfed cows & sugar, creating a caramelized and crunchy exterior with a flaky & buttery interior. Traditionally they are not filled, but we created a twist by adding select fruit preserves in the center of the pastry.
- **Swiss Cream Tarte (Salée Sucrée à la Crème) - \$3.25/slice**
A specialty from the canton of Vaud in Switzerland. This tarte has caramelized cream & natural raw sugar on top of a slightly salted yeast dough. (*seasonal; available on occasion*)
- **Dark Chocolate Ganache Tartlet \$6.50/Tartlet**
A fine dark chocolate within a short baked on our own house-made pâte sablée.

- **Mini Dark Chocolate Ganache Tartlet \$3.00/Tartlet**
A fine dark chocolate within a short baked on our own house-made pâte sablée.
- **Pain de Gênes (*GF*) - \$2.50 / little cake**
Traditional little Almond Cakes flavored with a touch of Amaretto and topped with sliced almonds. A naturally gluten free dessert due to the use of all almond flour.
- **Swedish Vanilla Squares(Vaniljrutors) \$1.50/Little Square**
A popular Swedish dessert made with house-made Quark, a European fresh cheese, that is served at family gatherings. *(Seasonally available, we will add little fresh berries into the Quark)*
- **Portuguese Custard Tartlet (Pasteis de Nata) \$4.50/Tartlet**
Originally created by monks in Lisbon to use leftover egg yolks. This is a rich egg cream custard nestled in a crisp pastry shell. This pastry has also crossed seas to various Portuguese Colonies including Macau. *(available on occasion)*
- **Swedish Almond Torte (*GF*) \$4.50/Slice**
A Swedish favorite with an almond sponge type cake layer topped with an airy vanilla custard buttercream and topped with toasted almonds. A naturally gluten-free treat! *(available on occasion)*
- **Jewish Strudel \$4.50/Slice**
A buttery flaky yeast strudel dough with a mixture of pecans and a crispy meringue filling. *(available on occasion)*

Fruit Tartes & Fruit Kuchens:

- **French Apple Tarte - \$4.75/slice**
A common fruit tarte originating from the French sector of Switzerland & the Alsace region in France. Semi tart apples layered in an egg-based flan style filling baked on top of our house-made pâte brisée.
- **French Pear Tarte - \$5.00/slice**
A common fruit tarte originating from the French sector of Switzerland & the Alsace region in France. Ripe pears layered in an egg-based flan style filling while baked on top of our house-made pâte brisée
- **Alsatian Rhubarb Meringue Tarte \$5.00/slice**
A seasonal fruit tarte typical to the Alsace region in France. Fresh Michigan Rhubarb mix topped with a crisp sweet meringue on a house-made pâte brisée crust. *(seasonal, when fresh local rhubarb is available in June)*
- **Rhubarb Custard Tarte \$5.50/slice**
A French pastry from the Alsace-Lorraine region made with fresh Michigan Rhubarb in a thick flan-like filling on our own house-made pâte brisée *(seasonal, when fresh local Rhubarb is available in June)*

- German Rhubarb Kuchen (*Wheat-Free*) \$5.50/slice**
 Fresh Michigan Rhubarb baked in German vanilla apple pudding on a spelt shortbread (Mürbeteig) crust topped with real whipped cream. *(Seasonal, when fresh local rhubarb is available in June)*
- Blueberry Custard Tarte \$5.50/slice**
 Fresh Michigan Blueberries baked in a thick flan-like filling on our own house-made pâte brisée *(seasonal, when fresh local Blueberries are available in July)*
- Cherry Clafoutis Tarte \$5.50/slice**
 A French pastry from the Limousin region made with fresh Michigan Cherries in a thick flan-like filling on our own house-made pâte brisée *(seasonal, when fresh local cherries are available in July)*
- Zwetschkuchen \$5.50/slice**
 A German plum cake with layered Michigan plums on our airy yeast dough topped with European Butter streusel. *(seasonal, when fresh local plums are available in September/October)*
- Wiener Apfelstrudel (Viennese Apple Strudel) \$__TBA__ /slice**
 An Austrian specialty, but also found in the Bayern region of Germany. Flaky layers of pastry dough encase a bright fall apple filling that is studded with raisins and nuts. *(Seasonal, offered at the market in the fall, but can be custom ordered year round)*
- Frangipane Fruit Tartlets \$7.00**
 Fresh Michigan fruit baked within a sweet almond cream on top of our house-made pâte brisée. *(Available on occasion and fruit changes with the seasons)*

*****Additional items are added throughout the fruits & vegetable season progresses*****

Bread & Spreads:

- 12 Grain Whole Wheat Sourdough**
 1.6lb Half loaf - **\$11.00** or 3.2lb Full loaf - **\$21.00**
 A wholesome natural bread incorporating an old-world slow fermentation technique using imported German Sourdough and twelve various grains.
- Crusty Artisan Hearth Bread 1.0 lb loaf - \$7.00**
 Our crusty house bread with a touch of honey, wheat germ & ancient sea or kosher salt.
- House-made Garlic & Herbs Spread 6oz packet - \$4.00**
 Our house-made boursin type cheese with garlic & herbs. Great on our 12-Grain Sourdough Bread! *(available on occasion)*
- Maple Walnut Spread 6oz packet - \$5.00**
 Our house-made sweet cream spread made with maple syrup, walnuts, & cream cheese. Great on our artisan bread, but also on bagels for a little breakfast or a midday snack! *(Available on occasion)*

Bulk Prices by the Sheet:

- **3-Striped Quiche** **\$74 / whole sheet**
(serves 10 – 15)
A combination of our three best loved Signature Quiches including: the Fresh Tomato Quiche, French Onion Tarte & Spinach Gruyère Quiche.
- **Fresh Tomato Quiche** (*Vegetarian*) **\$68.50 / whole sheet**
(serves 10 – 15)
A sautéed mixture of tomatoes, onions, basil & a variety of cheeses baked on our own house-made pâte brisée.
- **Spinach Gruyère Quiche** (*Vegetarian*) **\$68.50 / whole sheet**
(serves 10 – 15)
A mixture of sautéed spinach, naturally aged Gruyère cheese & various spices baked on our own house-made pâte brisée.
- **French Onion Tarte** **\$68.50 / whole sheet**
(serves 10 – 15)
A sautéed mixture of onions, turkey ham & naturally aged extra-sharp white cheddar cheese baked on our own house-made pâte brisée.
- **Wild Mushroom Tarte** (*Vegetarian*) **\$86 / whole sheet**
(serves 10 – 15)
A sautéed mixture a variety of wild mushrooms, onions & naturally aged Gruyère cheese, baked on our own house-made pâte brisée.
- **Alsatian Quiche à la Choucroute** **\$75 / whole sheet**
(serves 10 – 15)
A sautéed mixture of German wine sauerkraut, onions, turkey ham, grapes, naturally aged extra-sharp Gruyère cheese & select spices baked on own house-made pâte brisée.
- **Asparagus Mushroom Tarte** (*Vegetarian*) **\$75 / Whole Sheet**
(serves 10 – 15)
A mix of fresh Michigan asparagus & portbella mushrooms, sautéed onions & naturally aged Gruyère cheese baked on our own house-made pâte brisée. *(Seasonal; when fresh local Asparagus are available)*
- **Caramelized Red Onion Quiche** **\$72 / whole sheet**
(serves 10 – 15)
Made with caramelized red onions infused with balsamic vinegar mixed with a variety of cheeses all baked on our own house-made pâte brisée. This is a savory creation, but with a touch a sweetness.
- **Keto Spinach Gruyère Quiche**, (*GF & Vegetarian*) **\$47.50 / round pan**
(serves 10–12)
A mixture of sautéed spinach, naturally aged Gruyère cheese and various spices baked on thinly sliced Zucchini as the crust. This is perfect for a gluten intolerant quiche lover, but others love this too!

- **French Apple Tarte \$49.50 / whole sheet**
 (serves 12 – 24)
 A common fruit tarte originating from the French sector of Switzerland & the Alsace region in France. Semi tart apples are surrounded by an egg-based flan style filling while baked on top of our house-made pâte brisée.
- **French Pear Tarte \$53.50 / whole sheet**
 (serves 12 – 24)
 A fruit tarte originating from the French sector of Switzerland & the Alsace region in France. Ripe pears are surrounded by an egg-based flan style filling while baked on top of our house-made pâte brisée.
- **Dutch Custard Vlaai \$35/ Whole Round**
 A traditional pastry originating from the Netherlands. A thin yeast dough filled with a pastry cream custard and topped with a European butter streusel.
- **Pecan Cinnamon Rolls \$46 / 2-Dozen \$26.50 / 1-Dozen**
 By the Dozen, our Signature Cinnamon Rolls with an old-fashioned taste with pecan pieces.
****Can be offered in an unbaked & frozen state ready to be baked in your own oven!*
- **Blueberry Lemon Cinnamon Rolls \$46 / 2-Dozen \$26.50 / 1-Dozen**
 By the dozen, our signature cinnamon rolls with a Michigan twist of fresh blueberries and lemon icing.
****Can be offered in an unbaked & frozen state ready to be baked in your own oven!*
- **German Beesting Cake (Filled) - \$62 / Whole Sheet \$32 / Half sheet**
 An Authentic German Coffee Cake with a crunchy caramelized topping consisting of almond, honey & cream baked on a soft yeast dough while filled with a vanilla cream custard.
- **German Prasselkuchen (Egg Free) - \$30 / Whole Sheet**
 A buttery puff pastry covered with either Apricot or Sour Cherry Preserves while topped with a European butter streusel. A flaky sweet & tart treat.
- **Swedish Vanilla Squares (Vaniljrutors) \$62 / whole sheet \$32 / Half sheet**
 A popular Swedish dessert made with house-made Quark, a European fresh cheese, that is served at family gatherings. *(Seasonally available, we will add little fresh berries into the Quark)*
- **Wiener Apfelstrudel (Viennese Apple Strudel) \$47.50 / Whole**
 An Austrian specialty, but also found in the Bayern region of Germany. Flaky layers of pastry dough encase a bright fall apple filling that is studded with raisins and nuts. *(Seasonal, offered at the market in the fall, but can be custom ordered year-round)*

*****NOTES*****

This is not an exhaustive product listing. We're an artisanal bakery that is creatively influenced by the seasonal availability of fruits, vegetables, nuts, & fresh herbs.

Additional Items available for custom order are listed on our website including European favorites such as Black Forest Cherry Cake, Frankfurter Kranz Cake, & etc.

Please note, if you have a European favorite and don't see it listed on our website then feel free to ask us, if we can make it.

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