



Artisanal Desserts

Apple Tart

£25

apple, raspberry coulis

Pear & Almond Tart

poached pear, almond cream

Apricot Tart

apricot, almond cream, pistachio pieces

Flan Vanille

vanilla crème pâtissière

All tarts serve 6 people

Allergens:

We handle numerous allergens in our kitchen.
We can't guarantee that our food is free from any allergens,
including tree nuts.

Please ask for specific dietary information

How to Order

Order *via* Email
contact.labarantine@gmail.com

Please allow 48hr notice

Collection from

La Boulange

10 Bruntsfield Place

EH10 4HN

Tel: 0131 221 9306

Bon appétit !

www.labarantine.com



La Barantine
Artisan Pâtissier - Boulanger

Catering Menu





Breakfast

Small platter to serve 6 people (3/pers) £15

Large platter to serve 12 people (3/pers) £28

*Mixed platter of minis:
croissant, pain au chocolat, pain aux raisins*

Sweet Canapés

Small platter to serve 6 people (3/pers) £30

Large platter to serve 12 people (3/pers) £55

*Assortment of macarons, madeleines,
& dairy free chocolate brownies*



Lunch

Small platter to serve 6 people £35

(12 mini sandwiches)

Large platter to serve 12 people £65

(24 mini sandwiches)

*Mix of fresh baguette sandwiches
from the selection below:*

L'Ecosais

smoked salmon, cream cheese & chives, tomato, lettuce

Le Savoie

*Bayonne ham, sunblush tomato, raclette cheese,
French mustard, lettuce*

Le Provençal (Ve)

roasted vegetables, tomato & basil sauce, lettuce

Le Classique

white ham, butter, pickles



Petits Fours

Please order 48hr in advance

Small platter to serve 6 people (3/pers) £35

Large platter to serve 12 people (3/pers) £65

Sweet platter

*Assortment of mini seasonal desserts, eclairs &
sweet macarons*

Savoury platter

Assortment of mini feuilletés (puff pastry canapés)

