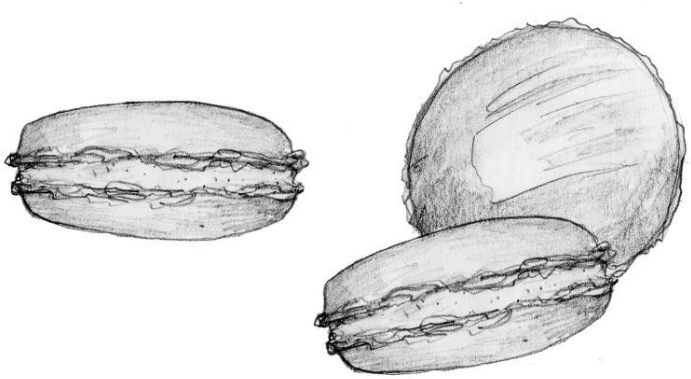
pix pâtisserie

We suggest taking a peek at our pastry & chocolate cases before ordering. We often have specials and our dessert selection can change by the day and hour!

Ø= No Nuts GF= Gluten Free NA = Alcohol Free



French Macarons
Traditional French macarons made with ground almonds, not coconut! Sandwiched together with various fillings.
Ask about today's offerings. 2.85
"Best Macaron in Portland" – The Oregonian "Pix's Macarons trounce Per Se's" – NY Times Magazine

Macaronut!
As seen in Food Network magazine - A macaron hidden inside a donut, fried to order.
Ask about today's offerings. 5.00

Eclairs
We take the traditional éclair and dress it up in all sorts of intriguing flavors and designs. Flavors rotate and include the following plus seasonal specials. Ask about today's offerings. 7.25
Fleur de Sel Caramel Coffee Caramel
Dark & White Chocolate Bourbon Cherry Crème Brûlée
Blueberry Cheesecake Carmen Miranda Lemon Meringue

Amélie
Winner of the Patis France Chocolate Competition! Orange vanilla crème brûlée sits atop glazed chocolate mousse with caramelized hazelnuts, praline crisp and Cointreau genoise 11.25
Pair with Château d'Arlay, MacVin du Jura Blanc +9.25

Marggie Lane's Potluck Pleaser NA
Almond/hazelnut meringue with a praline butter cream and chocolate ganache. Invite the Marggie Lane to your next party and watch your popularity at the bingo hall soar! 9.00
Pair with Brasserie Caracole, Nostradamus Brown Ale +7.25

Big Cheryl's "Gato" Cake Ø
A dense, moist cake with a touch of orange and rum, and filled with pastry cream and mixed berries. No cats, just the commonly bad pronunciation of the French word "gateau." 11.00
Pair with Perucchi, Blanc Gran Reserva Vermouth +6.00

Chocolate Con Churros Ø NA
Deep fried churros with our Chocolat Chaud for dipping. 10.00
Pair with Cardenal Mendoza Brandy + 12.00

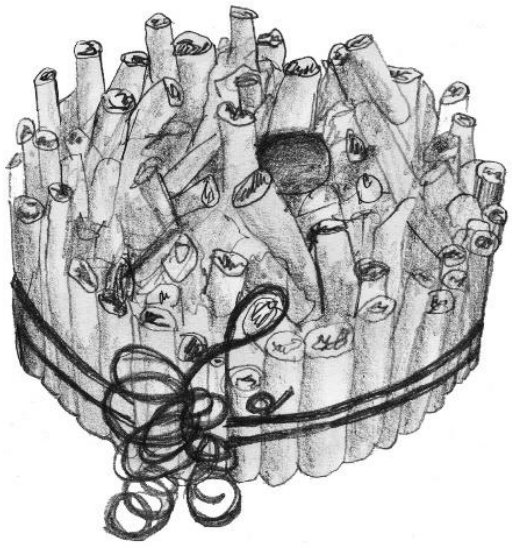
Crème Brûlée Ø GF
Gourmet burnt cream! ☺ Brûléed to order. 9.50
Pair with Brouwerij Bosteels, Tripel Karmeliet + 7.00

Un Fantôme, Un Couteau, Une Nuit ... GF
Chocolate mousse, amaretto crème brûlée and raspberries top a chocolate sponge cake soaked in Dashe late harvest Zinfandel. Beware of ghosts with knives after dark, especially French ones 11.25
Pair with Monte Valentino, Sollucchero +10.00

Incognito Ø NA
Cheesecake gone wild! Lemon mousse, cheesecake, ginger streusel, raspberries and candied lemon 11.25
Pair with Seven of Hearts, Ice Princess Riesling +9.00

Jane Avril
Almond cake studded with raspberry and pistachios surrounds raspberry mousse with pistachio cake and Kirsch. 10.00
Pair with The Royal Kir Royale +11.00

Jubilee
Champagne mousse layered with a strawberry compote and kirsch soaked pistachio sponge cake. Finished with brûléed Italian meringue. 10.25
Pair with Elio Perrone, Moscato d'Asti Sourgal 2015
+18.00 / 375ml bottle



The Concord Ø GF NA
Chocolate meringue, chocolate mousse, and chocolate ganache are hidden by sticks of meringue and a single red ribbon. 11.25
Pair with Kopke, Colheita 2000 +10.00

Beer Float
Pfriem, Belgian Strong Dark Ale & Coffee Bean Ice Cream 13.00
Pair with MORE BEER!

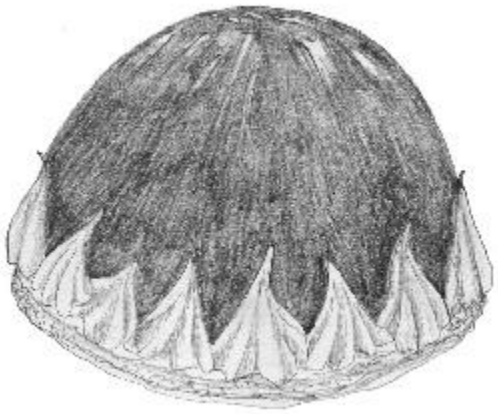
Open Hunting Season
Praline/rum Bavarian cream with apricot compote and a rum soaked nut trio sponge cake (pistachio/hazelnut/almond.) 11.00
Pair with Emilio Lustau, Península Palo Cortado +8.00

Opera NA
Never tried this classic coffee dessert? Now's your chance. Move over Tirimisu. Thin almond cake, chocolate ganache, cake, coffee buttercream, more cake, and more chocolate! 9.00
Pair with Cossart Gordon, Bual 15 Year Madeira +9.00

Purple Rain
Light, creamy pistachio mousse with strawberry meringue, mixed berry coulis and pistachio cake soaked in Kirsch. 11.00
Pair with A. Margaine, Premier Cru Demi Sec Champagne +38.00 / 375ml

The Pixie NA
Pistachios, almond paste, and raspberry jam are the main ingredients making up this layered concoction people can't seem to get enough of. One woman replied after her first taste, "Oh! This makes me wanna dance!" Enough said. 6.75
Pair with Royal Tokaji, Aszú 5 Puttonyos +10.00

Queen of Sheba Truffle Cake NA
Moist chocolate almond cake with a bittersweet chocolate truffle center. 11.25
Add a scoop of housemade ice cream for 3.00 more…done!
Pair with Taylor Fladgate, 10 Year Tawny +9.00



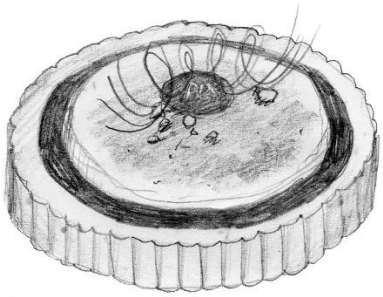
The Royale NA
Chocolate mousse blankets a crisp hazelnut praline filling and dacquoise base. 11.25
Royale with Cheese + French triple cream Brillant Savarin. +2.00
Pair with De Montal VS Armagnac +8.00

Shazam! NA
Rich and creamy caramel mousse, salted almonds, dense chocolate almond cake, and more caramel! 10.50
Pair with Brasserie de Rochefort, Trappistes Rochefort 10 +11.25

Frou Frou Ø GF NA
Fresh fruit buried in a light white chocolate crème chibouste (pastry cream meets Italian meringue) and adorned with a brûléed top. 10.00

St. Honoré Ø NA
(Fridays and Saturdays)
One could find this gâteau in 1840 in France. 177 years later you can find it in Portland. Puff pastry, caramelized cream puffs, Grand Marnier pastry cream and vanilla bean crème chantilly...Oui! Oui! 12.50
Pair with Bodegas Tradición, Cream VOS Cream Sherry +12.00

Tarte au Citron NA
A French classic - luscious lemon curd in a crisp buttery pâte sucrée shell. 9.50
Pair with Andrew Rich, Gewürztraminer Ice Wine + 10.00

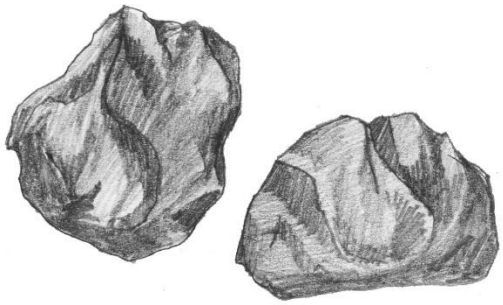


Tart Ménage a Trois NA
Almond cream, chocolate ganache, and orange vanilla bean crème brûlée all pile into a buttery tart shell. Oooo la la!! 10.00
Pair with Blanton's Single Barrel Bourbon +12.00

Tiki Tiki NA
Put up your paper umbrellas and indulge! Mango/passion fruit mousse with coconut meringue and almond cake décor. 10.00
Pair with Brouwerij Lindemans, Cassis Lambic +8.00

Ice Cream & Sorbet
20 rotating flavors, all made on premise. Ask about today's offerings. 5.00 per scoop

La Framboise Ø NA
A pyramid of moist almond cake, each hiding its own raspberry. 1.50



Chocolate Bon Bons
15 rotating flavors, all made on premise. Ask about today's offerings. 2.75

Caramelized Grand Marnier Cream Puff Ø
(Fridays & Saturdays)
The name pretty much sums it up! 3.00

Pâte de Fruits Ø GF
Gourmet fruity gum drops! 1.50

www.pixpatisserie.com
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