



PETITS FOURS

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Symphonie PETITS FOURS

A promise of refined Petits Fours for those special moments.



An easy to open protective packaging: quicker serving.

▲ Creative designs:

- A limitless collection, made by our passionate and inventive pastry chefs.
- Creative concepts with surprising shapes, textures, and flavours.

▲ High quality taste and finesse

- All choux pastry shells, mini tartlets, and entremets are made by us. All creams, ganchés and cakes are made by us
- With constant searches for the highest of quality ingredients.

▲ Adaptable solutions:

- We offer different combinations of flavours, shapes and sizes for all occasions, events and seasons.
- Our petits fours quick to prepare, and can be kept frozen whilst picking a select few at a time to lower wastage.



Eggs from cage-free chickens



Free from artificial colours



Free from artificial flavours



Free from preservatives



Free from palm oil






Petits Fours 'Envies Sucrées'

The perfect combination of traditional and modern party foods create our "Sweet Desires" collection.

Nine vibrant varieties of mini pâtisserie : Apple Blackcurrant Square, Chocolate Tarlet, Pistachio Rectangle, Lemon Tartlet, Opera Square, Raspberry Financier, Pistachio Rectangle, Coffee Éclair and Chocolate Éclair.

53 pieces
735 g

		
4 boxes	5 h at 4°C	24 h at 4°C

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New

Petits Fours 'Elégance & Chocolat'

Rich and lavish with a touch of guilty pleasure, we've created the ultimate chocolate paradise with the new extravagant 'Elégance & Chocolat' collection.

Eight stylish varieties: Chocolate and Coffee Tartelette, Pecan Nut Brownie, Chocolate Ganache Financier, Chocolate Banana Moelleux, Chocolate Éclair, Entremets Gianduja, Chocolate Coco Croustillant, Chocolate Fondant.

48 pieces
675 g

		
4 boxes	5 h at 4°C	24 h at 4°C





Petits Fours 'Mirlitons'

Great for an elegant afternoon tea, our 'Mirlitons' collection use traditional recipes to create a timeless assortment of mini cakes.

Six melt-in-the-mouth treats: Hazelnut Cake, Morello Cherry Cake, Coconut Macaroon, Pistachio and Apricot Sponge, Apple and Caramel Sponge, and a Chocolate Sponge.

48 pieces
545 g



4
boxes



5 h
at 4°C



24 h
at 4°C

New

Petits Fours 'Histoire Gourmande'

We've taken history's traditionally loved desserts, and create the 'Histoire Gourmande' selection offering a classic touch of France.

Eight different mini desserts: Rice Pudding, Chocolate Fondant, Pineapple Cake, Praline Chou, Cherry Tartelette, Coconut Macaroon, Apricot Flan and Gingerbread. Travel through the history of France with every bite.

48 pieces
675 g



4
boxes



5 h
at 4°C



24 h
at 4°C






New

Petits Fours 'Délicatesse'

This Petits Fours collection offers class and finesse to entertain at any occasion.

With eight mini treasures: Lemon Tartelettes, Pistachio Almond triangles, Chocolate Coconut Fondant, Blackcurrant and Hazelnut squares, Mini Tiramisu Rectangles, Passion Fruit and Coconut Financiers, Chocolate Caramel Croustillant, and Praline Apricot Croquants.

48 pieces
553 g

		
4 boxes	5 h at 4°C	24 h at 4°C

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New

Petits Fours 'Incontournable Pâte à Choux'

Everyone loves a good choux pastry.

This selection of Choux offers a beautiful range gives: Caramel Chou, Vanilla éclair, Chocolate Chou, Coffee éclair, Cream Chou, Chocolate éclair and Praline Chou.

48 pieces
653 g

		
1 box	5 h at 4°C	24 h at 4°C