



Gatineau

Pâtisserie • Boulangerie • Chocolaterie

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PRODUCT LIST

Effective 20th November 2009

Gatineau is an artisan patisserie - hand making & finishing our products

We bake & deliver 6 days a week (Tuesday to Sunday)

We strive to use the finest quality ingredients available

It is important to note that our kitchen may contain traces of nuts

The weights indicated are based on the cooked weight, unless otherwise stated

The product list that follows is merely a guide as to what we can make, if you have any specific requests or suggestions, please ask, we'll endeavour to oblige -
(minimum quantities will apply)

GATEAUX

Gatineau can offer you a selection of cake sizes for the following:

Individual, designed for one
Diameter 14cm, designed for 4
Diameter 16cm, designed for 6-8
Diameter 20cm, designed for 10-12

Larieux

Duo of 51% Callebaut dark chocolate and milk chocolate mousse on a classic larieux sponge

Romance *(special order only)*

A subtle combination of dark ganache and four layers of milk chocolate sponge soaked in a raspberry liquor syrup

Three Chocolats

The pleasure of dark, milk and white chocolate mousses on top of a chocolate biscuit base (gluten free)

Mousse Passion

A refreshing passion fruit mousse accompanied by fresh wild strawberries on a plain genoise sponge soaked in a raspberry liquor syrup

Lemon cheesecake

Traditional handmade lemon cheesecake with a fresh lemon glaze, on top of a crumble base

Rubis Vanille

A classic mix of a financier base topped with a light mousse made from fresh Madagascan vanilla, surrounded by a Joconde sponge and finished with fresh berries

INDIVIDUAL GATEAUX

Mille-feuille

Hand made fresh crispy golden puff pastry with crème patissière and a touch of rum

Chocolate éclair

Handmade choux pastry with a luxury Valrhona chocolate cream filling

Coffee éclair

Handmade choux pastry with coffee cream filling

Tiramisu

Traditional Italian dessert with two layers of almond genoise soaked into a fresh coffee syrup with mascarpone

FRESH FRUIT TARTS

We can offer you a selection of fruit tarts for the following:

Individual, designed for one
Diameter 14cm, designed for 4
Diameter 16cm, designed for 6-8
Diameter 20cm, designed for 10-12

Tarte au citron

Bavaroise lemon made from fresh lemon juice and zest, with a touch of Italian meringue on a sable basque base

Tarte aux fraises

Fresh strawberries on top of a light sable basque base filled with a fresh, light crème patissiere

Tarte aux framboises

Fresh raspberries on top of a light sable basque base filled with a fresh, light crème patissiere

Tarte aux fruit melanges

A selection of fresh fruit on top of a light sable basque base filled with a fresh, light crème patissiere

Bordaloue

An almond sweet pastry with pear, covered with crème patissiere

Tarte aux poires et almande

Fresh pear and almond with a light handmade almond cream

Tarte aux abricots et almande

Fresh apricot and almond with a light handmade almond cream

Tarte aux myrtilles

Fresh blueberries with a light handmade almond cream

VIENNOISERIE

All of our viennoiserie are handmade using French butter & flour

Croissant

Pain au chocolat

Pain aux raisins

Pepito

With 50% chocolate drops and crème patissiere

Brioche (large size available)

A light buttery sweet bread made with eggs, milk, butter & sugar

Brioche au sucre

Brioche au chocolat

Croissant aux amandes

Pain au chocolat aux amandes

Apricot danish

SAVOURIES

Quiches

Rustic quiches designed for one. Large quiches available on request

Ham, potato and brie (with herbs de provence)

Ham and garlic mushroom

Provencal (tomato, Dijon mustard and herbs de provence)

Spinach , walnut and stilton

Goats cheese and red pepper

Red onion and parmesan

Pizzas

On a campailou base:

3 cheeses

Roasted vegetable

SPECIALITY BREAD

Campailou

Classic French 'country' loaf, made using rye and wheat flour

Ciabatta

Traditional Italian bread made with olive oil

Pain a l'ancienne

400gr (white flour). Made with Camp Rémy white flour, sea salt and natural yeast, with a subtle hazelnut after-taste

Pain complet

400gr(whole meal). Uses only stone-ground, wholewheat flour, water, sea salt and natural yeast. Rich in both fibre and flavour, this loaf lends itself to many eating occasions

Pain aux 6 cereales

400gr(mix of white and brown Camp Rémy flour). Contains maize, millet, sesame, linseed, barley and oats

Traditional baguettes

Authentically made with flour, natural yeast and sea salt, and a long fermentation period.

Plain

Poppy seed

6 cereales

SPECIAL OCCASION CAKES

See page 2 for descriptions

Slab large cakes (square) designed for 15 up to 60:

Larieux

Romance

Mousse Passion

Large round cakes designed for up to 60:

3 Chocolats

Lemon cheesecake

Rubis Vanille

Petit fours

Range of exquisite bite-sized pastries:

Savoury

Sweet

Parma ham and poppy seed

Mini chocolate and coffee éclairs

Sausage and mustard

Mini tarte aux fraises

Ham and mustard

Mini tarte aux framboises

Cheese and paprika

Mini tarte au citron

Tapenade

Mini tarte au abricot

Tomato and basil

Mini tarte au poire

Fresh choux pastry with caramel on top

SEASONAL

Buche de Noel (Christmas)

Galette de Rois (January)

Valentine's cake

Easter cake

OTHER

Hand-made Belgian chocolates

Languedoc-Roussillon honey and fruity jams

French biscuits and sweets

Terms and Conditions of Trading

Contract and Agreement

All orders placed by customers are subject to acceptance of our sales conditions stated hereafter. Any variation will only be valid if specifically accepted in writing by Gatineau.

Prices

Prices are determined according to our price list on the day of ordering.

V.A.T

Prices quoted are exclusive of VAT, which will be charged, if applicable, at the time of invoicing according to legislation.

Special orders

All special orders must be placed 1 week in advance. All orders for weddings or for over 10-12 people must be placed at least 2 weeks in advance.

Delivery

Delivery is available for orders for 10 or above portions. Local delivery is charged at £15. Please contact us for prices on deliveries further a field. You must provide means to ensure the deliveries are safe, as Gatineau will not accept responsibility for goods stolen or damaged.

Claims

All goods should be inspected upon arrival & any damages or shortages should be immediately reported to us before midday. Any seriously damaged goods must be returned to the driver the next day.

Payment

We appreciate prompt payments from all of our customers to enable us to continue trading efficiently. You will receive a daily delivery note, which is considered as proof of delivery, followed by one weekly invoice. Please ensure that these are passed on to your accounts department for processing. Payment terms are strictly **15 days** from invoice, unless otherwise agreed. Please let us know if you wish to pay directly into our bank account using BACS.

Termination of Contract

Either party may issue one week's notice in writing of any intent to terminate this contract.

Customer Application

If you require samples, please complete and return the following:

Customer Details:

Company name:
(if partnership, please enclose partners names & addresses)
Company Registration no:
Trading as:
Address for deliveries:
Postcode:
Tel. no:
Email:
Name of person responsible for the ordering:
Specific delivery details:

Credit Application

If applying for a credit account, please complete the following:

Name of person responsible for paying the account:
Address (if different from above):
Postcode:
Tel no:
Email:

Bank details:

Bank name:
Bank address:
Sort code:
Account no:

Trade references:

Trade reference A Name:
Address:
Tel. no:
Trade reference B Name:
Address:
Tel. no:

I hereby agree to Gatineau's Terms & Conditions of trading (as indicated on page 7)

Signed:

Position:

Date:
