

Cake ケーキ



女神～バニラタルトが魅せる香り～

Goddess ~The captivating scent of vanilla tart~

2人のパティシエが創り上げた、バニラの甘い香り・酸味・苦味・余韻を多彩な食感で表現した唯一無二のタルト。

Created by two pastry chefs, this one-of-a-kind tart expresses the sweet aroma, sourness, bitterness, and lingering aftertaste of vanilla through a variety of textures.



カフェ・オ・レ～想いが届ける未来～

Cafe au Lait ~Delivering a Future with Hope~

エスプレッソや豆、濃縮シロップを巧みに使い分け、香り豊かに広がるケーキ。世界に挑むパティシエの想いを込めた逸品。

This cake is richly fragrant, made by skillfully using espresso, beans, and concentrated syrup. A masterpiece that embodies the passion of a pastry chef who is challenging the world.



濃厚モンブラン～新たな至福～

Supreme Mont-Blanc

3種のマロンクリームと軽やかな生クリームを合わせた濃厚な味わい。ムースや生地にも栗を使用した贅沢な一品です。

A rich flavor made from three types of chestnut cream and light fresh cream. This is a luxurious dish that uses chestnuts in both the mousse and dough.



至福のショートケーキ

Supreme Strawberry Sponge Cake

カステラのようなふんわり柔らかいスポンジに、ミルキーで濃厚な味わいの生クリームを合わせます。優しい甘さと苺の酸味の絶妙なバランスに仕上げました。

A soft and fluffy sponge similar to castella cake is combined with rich, milky fresh cream. It has an exquisite balance of gentle sweetness and the sourness of strawberries.