



Cakes

for a minimum of 10 people
orders 14 days before the event

16 €/ person

Manor Cream Cake (L)

Sponge cake base, strawberry jam, whipped cream,
fruit/berry decorations

Caramel Cake (L)

Sponge cake base, apple jam, whipped-cream–caramel filling,
decorated with cream or almond brittle edges, caramel coating

Lime Cheesecake (L, G)

Digestive biscuit base, cream cheese mousse, lime jelly

Mango Cheesecake (L, G)

Digestive biscuit base, cream cheese mousse, mango jelly

Naked Cake (L)

Sponge cake base, filled with quark, whipped cream, blueberry purée,
raspberry mousse, vanilla sugar.
Decorated with buttercream and dark truffle chocolate sauce

Princess Cake (L)

Green OR ivory OR pink

Sponge cake base, raspberry jam, vanilla cream, marzipan covering

Raw Blueberry-Raspberry Cake (L, G, V)

Vegan, rich raspberry-blueberry layered cake

Sachertorte (M)

Chocolate cake base, apricot jam, chocolate glaze



Cakes

for a minimum of 10 people
orders 14 days before the event

16 €/ person

Black Forest Cake (L)

Dark cake base, filled with whipped cream, rum cherry jam, chocolate, whipped-cream piping on the sides and top, cocoa powder, and red cherries

Raspberry Cheesecake (L, G)

Digestive biscuit base, cream cheese mousse, raspberry jelly

Raspberry-White Chocolate Cake (VL)

Dark cake base, filled with quark, whipped cream, raspberry mousse, vanilla cream, and white-chocolate shavings.
Topped with apricot jam and a white-chocolate-almond-brittle mixture

STANDS:

Tiered stand (minimum 60 people)
Stainless-steel / silver platter or large mirror
Fresh flowers on stands for an additional charge: €22 / stand

DECORATIONS:

Customer's own decoration OR one of the following:
Fresh/edible flowers for an additional €0.50 / person
Chocolate plaques and decorations starting at €18 / piece
Marzipan logos, names, year numbers starting at €6