

\$59.95 This classic Black Forest Torte is filled with real sour cherries, Kirsch, and whipped cream. A culinary delight! C10





\$57.95 Delicious layers of fruit and whipped cream. A feast for the eyes and the stomach!



\$63.95 Chocolate torte filled with hazelnut cream, robed with almonds, and decorated with real Mozart Kugeln!



\$55.95 White and dark chocolate mousse layered between a white and chocolate sponge cake. Simply divine!



\$59.95 This nutty torte is created with fresh whipped cream, hazelnut liqueur, and roasted hazelnuts.



\$59.95 Rich chocolate cream layered between chocolate sponge with a shortbread crust all draped in chocolate ganache. A chocolate lovers dream! C14





\$63.95 Layers of shortbread crust, sponge cake, and vanilla pudding, topped with refreshing raspberries.





\$66.95 A decadent combination of nougat cream and thinly layered marzipan, decorated with marzipan curls and cherries.



\$48.95 Cream and mandarin oranges pair up to give this fruity torte its extra tangy flavour.



\$52.95 Zesty lemon mousse and apricot confiture layered between a fluffy white sponge cake.



\$52.95 White sponge filled with coffee cream. An irresistible treat for all coffee lovers!



\$59.95 Enjoy fresh strawberries combined with strawberry whipping cream, and white chocolate flakes.

Our Edelweiss Tortes are made to order with fresh cream and high quality ingredients. Each torte has a shortbread crust, coasted with a thin layer of fruit preserve. Available either by the slice or whole.



Important Notes

- Each torte (12") serves 16
- Cheesecake and Steuselkuchen (9") serves 8
- Personalized greeting is available at an additional charge
- To ensure your cake is ready for you, please order two days in advance
- Tortes may contain traces of nuts
 - Cherries and other stone fruit may contain pits
 Helpful Hints

Cut your Edelweiss Torte with a large knife that has been rinsed with hot water. Repeating this step after each cut will give you a professional cut each time. Just follow the pre-marked outline on the torte.
Tortes can be stored in the refrigerator for three to five days and are most flavorful on the second or third day.



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\$55.95 Fruity raspberry mousse layered on top of a shortbread crust and fluffy sponge. C05

> KUSCH-Käsekuchen (Cherry Cheesecake)

\$35.95 Authentic German 9" cheesecake topped with cherries Serves 8 People. C12 Additional Flavours: Traditional \$31.95 C11 Rum Raisin \$33.95 C02



coffee time. Your choice of fruit fillings topped with streusel. 9", Serves 8 people Flavours: Blueberry, Plum, or Apple. C18



ssorted Pastrier Almond Croissans 80Ka Marble \$4.50 - C49K \$4.25 - C72 chocolate Tulio Fruit Tarx \$7.75 - C66 \$7.25 - C70 Nandelhörnches Nussecken \$4.50 - C46 \$6.25 - C44 conut Macaro RUM Ball \$2.60 - C28 \$3.50 - C50 Apple Szarlotta Sudapest Po \$4.95 - C37 eberry Streys \$5.95 - C54 Bienenstics \$4.95 - C52 **Plum Streusel**

\$4.95 - C53





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\$134.95

\$144.95

\$239.95

\$249.95



Homemade European Tortes A truly delectable experience!

Phone 403-282-6600 Toll Free 1-800-559-8655