

PASTRIES & DESSERTS

Additional pastries are available by visiting the pastry display, including vegan and gluten-free options. All Pastries are topped with our housemade Schlag (whipped cream).

Cookies & Cream Cheesecake 12.8

Our #1 selling cheesecake. Cookies crust topped with Epic's creamy cheesecake, packed with chocolate cookies throughout. It is decorated with cookies and drizzled with white chocolate and dark chocolate syrup.

Hazelnut Chocolate Cheesecake 12.8

Cocoa crust topped with alternate layers of Epic's classic cheesecake and hazelnut chocolate cheesecake layers. It is decorated with chocolate hazelnut spread.

Tiramisù Cheesecake 12.8

Cocoa crust filled with a coffee cheesecake layered with espresso-drenched lady fingers; dusted with a premium cocoa powder.

Traditional Cheesecake 12.8

Graham cracker crust topped with our Epic creamy cheesecake.

White Chocolate Raspberry Cheesecake 12.8

Graham crust topped with our Epic cheesecake filled with fresh raspberries; enrobed with premium white chocolate ganache and white chocolate chips.

Frutti di Bosco 13.6

Shortcrust pastry base filled with Chantilly cream, topped with a layer of sponge cake and lavishly garnished with an assortment of lingonberries, raspberries, red currants and strawberries.

Tiramisù 11.8

Layers of espresso and rum-drenched sponge cake, dusted with cocoa powder.

Triple Chocolate Torte 11.8

Smooth and silky triple chocolate torte baked with chocolate cake and iced with our very own chocolate butter cream frosting and chocolate ganache.

Tres Leches Torte 11.8

Thick sponge cake soaked with traditional three milks and finished with a light vanilla frosting.

Chocolate Peanut Butter Torte 11.8

Three decadent layers of chocolate cake and delectable peanut butter mousse, finished with peanut butter cream cheese frosting, chocolate glaze, and a sprinkling of toasted peanuts.

Heavenly Lemon Torte 11.8

Two layers of moist refreshing lemon cake filled with lemon butter cream and lemon curd. Covered with our yellow lemon cream cheese frosting and decorated with lemon buttercream and plain buttercream rosettes, topped with lemon icing dots.

Strawberry Crème Torte 11.8

Two layers of strawberry-crème cake filled with cool and refreshing strawberry buttercream and strawberry glaze; enrobed with strawberry buttercream, decorated with strawberry rosettes and white chocolate drizzle.

Raspberry Chocolate Mousse (Vegan) 11.8

One vegan chocolate layer with dark chocolate chips. Topped with a thin layer of raspberry preserve filled with dark chocolate mousse. Topped with creamy chocolate ganache.

Old Fashioned Chocolate (Gluten Free) 11.8

Two gluten free chocolate layers made with a mix of rice flour, potato starch and tapioca flour. Frosted with a chocolate frosting that is fused with a hint of espresso

Hazelnut Chocolate-Banana Crêpe 12.5

Housemade and hand-spun crêpe, bananas, pecans, Hazelnut Chocolate and powdered sugar

Hazelnut Chocolate-Strawberry Crêpe 12.5

Housemade and hand-spun crêpe, strawberries, Hazelnut Chocolate and powdered sugar

Premium Vanilla Ice Cream 6

Celebratory whole cakes served in house \$95

Please be Advised

Our pastries are baked in environments in which common baking allergens are present and used in our pastries. This includes ingredients, such as milk, eggs, peanuts, tree nuts, soy, wheat, and gluten. For specific ingredients in a particular pastry please ask your server or a manager for this information.