

PASTRIES & DESSERTS

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

Chocolate Peanut Butter Cup Cheesecake 9.8

Graham cracker crust topped with a rich chocolate peanut butter cheesecake filling including chunks of Peanut Butter Cups and decorated with the same, then drizzled with housemade peanut butter sauce and chocolate syrup.

Cookies & Cream (Oreo) Cheesecake 9.8

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.

Cannoli Cheesecake 9.8

Graham cracker crust topped with our Epic Ricotta Cheesecake filling infused with Orange flavor and layered with mini chocolate chips throughout. Decorated with whip cream, chocolate coated Cannoli Cookie filled with Orange Chocolate butter cream and sprinkled with pistachio, chocolate chips and cannoli cookie crumbs.

Tiramisù Cheesecake 9.8

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

Traditional Cheesecake 9.8

Graham cracker crust topped with our Epic creamy cheesecake.

White Chocolate Amaretto Cheesecake 9.8

Almond graham crust topped with our creamy Epic almond (apricot pit) infused cheesecake. Decorated with whip cream and hand shaved premium white chocolate curls.

White Chocolate Raspberry Cheesecake 9.8

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

Frutti di Bosco 12

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 9.8

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

German Chocolate Torte 9.8

Traditional layers of German chocolate cake and creamy coconut pecan filling, frosted with chocolate butter cream and topped off with coconut pecan filling.

Heavenly Lemon Torte 9.8

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 a sugar candy lemon wedge.

Blackout Mountain Torte 9.8

Chocolate cake layered with mousse and topped with pillows of chocolate cake and powdered sugar.

Red Velvet Torte 9.8

Two layers of our moist red velvet cake, layered and enrobed with our housemade cream cheese frosting, and coated with red velvet cake crumbs, piped with cream cheese stars.

Strawberry Crème Torte 9.8

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.

Tres Leches Torte 9.8

(The best Tres Leches this side of the border.)

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

Hazelnut Chocolate-Banana Crêpe 10

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

Hazelnut Chocolate-Strawberry Crêpe 10

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

Premium Vanilla Ice Cream 5