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 11.8**
  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.

- **Tiramisù Cheesecake 11.8**
  Cocoa crust filled with a coffee cheesecake layered with espresso-drenched lady fingers; dusted with a premium cocoa powder.

- **Traditional Cheesecake 11.8**
  Graham cracker crust topped with our Epic creamy cheesecake.

- **White Chocolate Raspberry Cheesecake 11.8**
  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**
  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 10.8**
  Layers of espresso and rum-drenched sponge cake, dusted with cocoa powder.

- **Triple Chocolate Torte 10.8**
  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 10.8**
  Thick sponge cake soaked with traditional three milks and finished with a light vanilla frosting.

- **Heavenly Lemon Torte 10.8**
  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.

- **Red Velvet Torte 10.8**
  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.

- **Raspberry Chocolate Mousse - Vegan 10.8**
  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.

- **Hazelnut Chocolate-Banana Crêpe 11**
  Housemade and hand-spun crépe, bananas, pecans, Hazelnut Chocolate and powdered sugar.

- **Hazelnut Chocolate-Strawberry Crêpe 11**
  Housemade and hand-spun crépe, strawberries, Hazelnut Chocolate and powdered sugar.

- **Premium Vanilla Ice Cream 6**

- **Celebratory whole cakes served in house $95**

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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.