

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).

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 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.

Hazelnut Chocolate Cheesecake 9.8

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 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-infused cheesecake. Decorated with whipped 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.

Carrot Torte 9.8

Two layers of moist carrot cake packed with an array of spices, including cinnamon, allspice and nutmeg. Filled and encased with our housemade cream cheese frosting; garnished with toasted walnuts and pecans.

Triple Chocolate Torte 9.8

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

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 lemon icing dots.

Light & Dark Torte 9.8

Two layers of rich chocolate cake filled and enrobed with our delicious housemade cream cheese and a light chocolate syrup frosting; decorated with a black and white chocolate flute.

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

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

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 more coconut pecan filling.

Chocolate Ganache 9.8

Rich chocolate buttermilk cake soaked with Godiva chocolate liqueur and layered with chocolate ganache, chocolate frosting and chocolate shavings.

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.

Coconut Cream Torte 9.8

Layers of moist buttery yellow cake and creamy coconut pastry cream made with Coco Lopez and flake white coconut frosted with cream cheese frosting and finished with a generous sprinkling of sweetened white flake coconut.

Bourbon Caramel Crunch 9.8

Vanilla chiffon soaked with secret house mixture of bourbon, cream and butter, layered with vanilla bean cream cheese frosting and finished with brown sugar buttercream, candied pecans and caramel sauce.

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