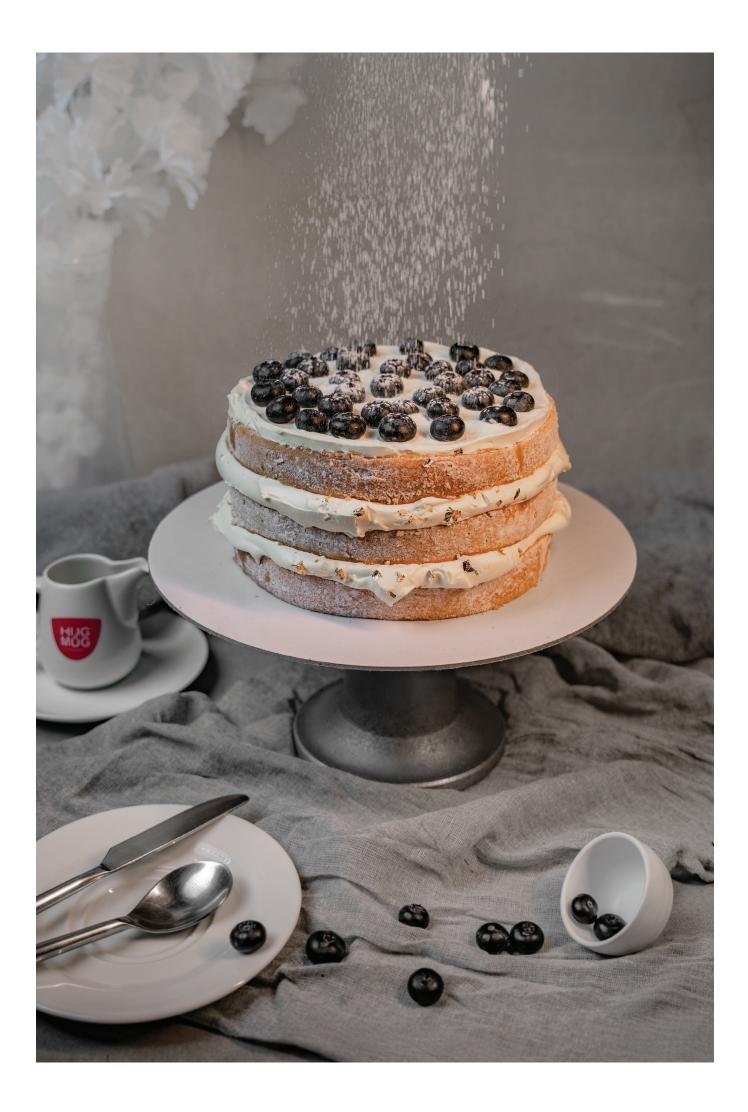


More than Just Coffeeing

Cake is not just a treat, but a moment to savor. Our exquisite collection of mouth-watering cakes, from the indulgent to the refreshing, are designed to take you on a journey of decadent flavors. Each cake is baked with the finest ingredients and infused with love, ensuring every bite is a perfect balance of softness, richness, and sweetness. Whether you're celebrating a special occasion or simply treating yourself, our cakes are the sweetest escape you've been waiting for.

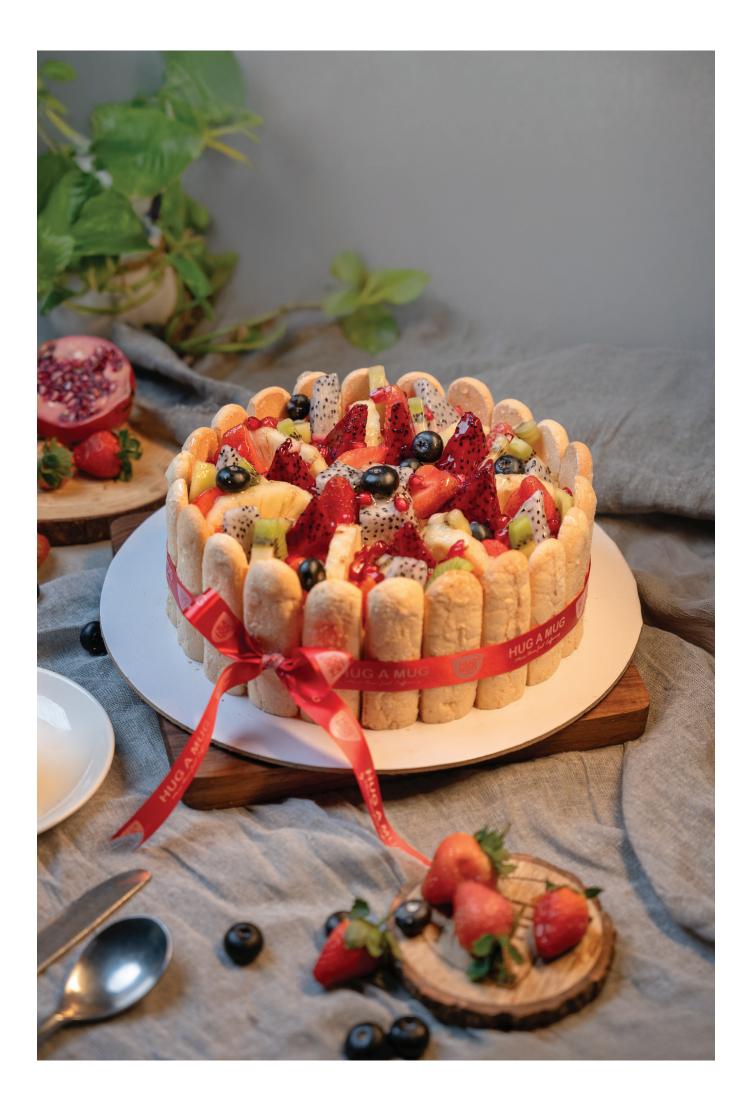
Blueberry Exotic

The soft Vanilla sponge soaked in sugar syrup is layered with silky smooth Sabayon Mousse and vibrant Blueberry Compote. Topped with fresh Blueberries and a light dusting of icing sugar, it's a refreshing treat that's simply irresistible.



Fresh Fruit Charlotte

The smooth Pastry Cream and Whipped Cream Mousse is layered with soft Ladyfinger Biscuit sponge and topped with a vibrant assortment of seasonal fruits, to bring delight in every bite.



Myrtille Fantazy

Our classic Belgian White Chocolate Blueberry Mousse Cake is made with thin Almond Joconde sponge layers, infused with a vibrant Blueberry Compote, and beautifully finished with a glossy Blueberry-flavored Belgian glaze.



Almond Nougat Butterscotch Cake

The fluffy Vanilla sponge soaked in sugar syrup is delicately layered with Whipped Cream, homemade Butterscotch Sauce, and crushed Almond Nougat. It's finished with a tempting Butterscotch glaze and a sprinkle of Almond Nougat for the perfect crunch.



Crazy Noisette

The rich Nutella-infused Belgian Milk Chocolate Mousse Cake with soft layers of Almond Joconde sponge is all topped with a glossy Nutella Milk Chocolate mirror glaze. Elegantly finished with Hazelnut garnishes, it's pure bliss to indulge in.



Rainbow Cake

The five layered rainbow-colored sponge soaked in sweet syrup is filled with smooth Whipped Cream, and wrapped in a silky Belgian White Chocolate Ganache. Each vibrant layer melts in your mouth, making every slice a deliciously colorful treat.



Pistachio Ecstasy

Our homemade Pistachio Chiffon sponge, delicately soaked in a light Strawberry syrup, is layered with velvety Pistachio Sabayon Mousse Cream and a thin spread of Strawberry Compote.Topped with smooth Pistachio glaze and a sprinkle of crushed Pistachios, every bite is a perfect harmony of creamy, nutty, and fruity goodness.



Frise Delight

Our Belgian White Chocolate Strawberry Mousse Cake features delicate layers of Almond Joconde sponge with a hint of Strawberry Compote. Finished with Strawberry-flavored Belgian glaze, it has a glossy, flavorsome finish that's simply divine.



Milk Chocolate Cake

Tempting Chocolate sponge soaked in sugar syrup, layered with smooth Belgian Milk Chocolate Ganache and whipped Chocolate Mousse. Finished with elegant Chocolate curves and Cookie crumbs for the perfect indulgence.



Chocolate Truffle

Rich Dark Chocolate sponge infused with sugar syrup, layered with decadent Belgian Dark Chocolate Ganache and fluffy whipped Chocolate Mousse. Topped with exquisite Chocolate garnishes for a luxurious treat.



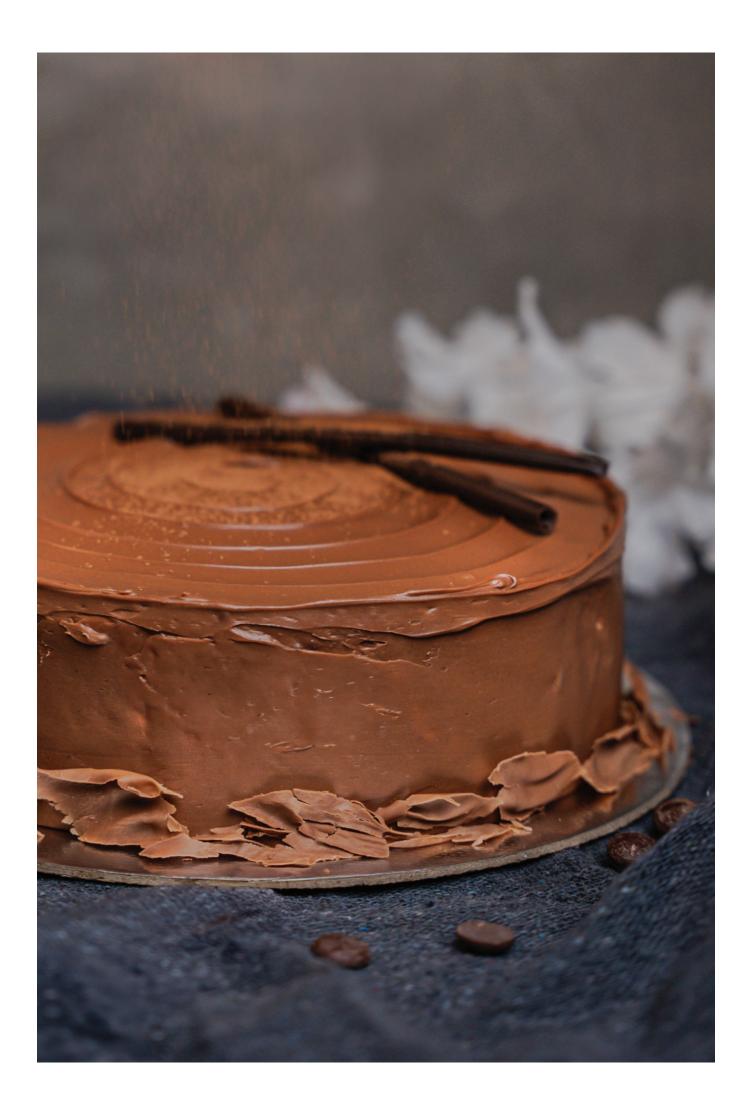
Tender Coconut Mousse

A heavenly combination of Almond Joconde sponge and fresh Tender Coconut Mousse. Light, creamy, and garnished with tropical elegance for a flavorful twist.



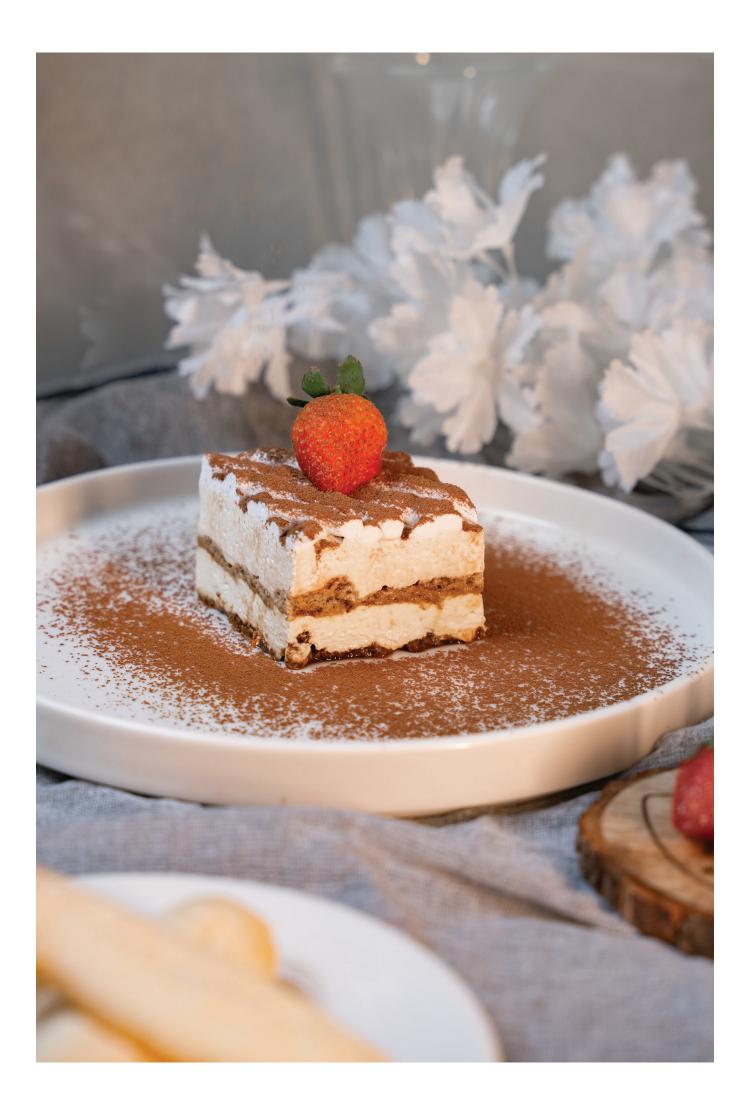
Belgian Chocolate Cake

An irresistible Belgian Chocolate sponge layered with decadent Belgian Chocolate Ganache and adorned with delicate Chocolate cigars and flakes for a sophisticated indulgence.



Tiramisu Cheese Cake

Delicate Ladyfinger Biscuit sponge, soaked in sugar syrup, is layered with a rich Mascarpone Cheese Cream and a fluffy Whipped Cream blend. Topped with a dusting of Cocoa powder and fresh Strawberries, it's a cheesy creamy delightful treat.



A Slice is Not Enough!





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