

Cake catalogue



CAFÉHAUS SIESMAYER
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INSTAGRAM// [cafehaussiesmayer](https://www.instagram.com/cafehaussiesmayer)

Cake and tart offer

Apple Pie

(without alcohol)

French apple pie with shortcrust pastry, almond paste,
Wellant apples and vanilla cream
contains gluten, egg, lactose, edible nuts, fructose



Ø 16 cm (6 pieces)
€ 29.20

Take away price
Ø 26 cm (10 pieces)
€ 50.70

Piece
€ 5.20

Ø 16 cm (6 pieces)
€ 32.00

Restaurant price
Ø 26 cm (10 pieces)
€ 56.70

Piece
€ 5.90

Cream Cake

(without alcohol)

Classic cream cake with shortcrust pastry base, seasonal fruit,
sliced almonds, apricot jam and cream icing
contains gluten, egg, lactose, edible nuts, fructose



Ø 26 cm (10 pieces)
€ 46.30

Take away price

Piece
€ 5.10

Ø 26 cm (10 pieces)
€ 51.65

Restaurant price

Piece
€ 5.50

Damson plum-Hazelnut (seasonal) (without alcohol)

Juicy hazelnut sand mixture and a crispy short pastry base, rounded off by fresh damson plums, butter crumble and a thin layer of apricot jam.
contains gluten, nuts, eggs, lactose, edible nuts, fructose



Ø 16 cm (6 pieces)
€ 32.50

Take away price
Ø 26 cm (10 pieces)
€ 54.20

Piece
€ 5.45

Ø 16 cm (6 pieces)
€ 36.50

Restaurant price
Ø 26 cm (10 pieces)
€ 59.50

Piece
€ 6.10

Cheesecake (without alcohol)

Baked cheesecake made from a creamy quark mixture with freshly grated lemon and vanilla on a thin shortcrust base with a layer of apricot jam
contains gluten, egg, lactose, fructose



Ø 16 cm (8 pieces)
€ 31.50

Take away price
Ø 26 cm (14 pieces)
€ 52.90

Piece
€ 5.20

Ø 16 cm (8 pieces)
€ 35.90

Restaurant price
Ø 26 cm (14 pieces)
€ 59.00

Piece
€ 5.90

Citron Framboise (without alcohol)

Nougat crunch layer on a hazelnut shortcrust pastry base filled with nougat cream, lemon cream and Viennese base, covered with fresh raspberries
contains fructose, egg, lactose, edible nuts, gluten, soy



Ø 16 cm (6 pieces)
€ 32.00

Take away price
Ø 26 cm (10 pieces)
€ 62.00

Piece
€ 6.95

Ø 16 cm (6 pieces)
€ 36.50

Restaurant price
Ø 26 cm (10 pieces)
€ 69.45

Piece
€ 7.75

Lime Yogurt Cake (with alcohol)

Yoghurt lime mousse with Grand Marnier, almond sponge cake, shortcrust pastry and fresh limes
contains gluten, egg, lactose, edible nuts, fructose, alcohol, traces of soy



Ø 16 cm (6-8 pieces)
€ 29.80

Take away price
Ø 26 cm (12 pieces)
€ 57.35

Piece
€ 5.50

Ø 16 cm (6-8 pieces)
€ 33.30

Restaurant price
Ø 26 cm (12 pieces)
€ 64.30

Piece
€ 6.20

Sacher Cake

(with alcohol)

Chocolate cake with a base soaked in orange juice, apricot brandy and Grand Marnier
and spread with Alpe Praga's apricot spread,
covered with dark chocolate icing
contains gluten, fructose, lactose, egg, soy, alcohol



Ø 16 cm (8 pieces)
€ 39.70

Take away price
Ø 26 cm (16 pieces)
€ 75.75

Piece
€ 6.25

Ø 16 cm (8 pieces)
€ 44.40

Restaurant price
Ø 26 cm (16 pieces)
€ 83.10

Piece
€ 6.95

Siesmayer Cake

(with alcohol)

Shortcrust pastry and hazelnut bases with brittle and chocolate,
filled with caramel cream, orange cream, hazelnut spirit and a nougat crunch layer,
covered with chocolate icing
contains lactose, fructose, egg, edible nuts, gluten, alcohol, soy



Ø 16 cm (8 pieces)
€ 39.20

Take away price
Ø 26 cm (14 pieces)
€ 74.10

Piece
€ 6.20

Ø 16 cm (8 pieces)
€ 44.40

Restaurant price
Ø 26 cm (14 pieces)
€ 82.90

Piece
€ 6.90

Passion Fruit Cake (without alcohol)

Shortcrust pastry base and chocolate sandcream with passion fruit cream
and passion fruit chocolate ganache
contains gluten, egg, fructose, lactose, edible nuts, soy



Ø 16 cm (6 pieces)
€ 31.50

Take away price
Ø 26 cm (12 pieces)
€ 58.40

Piece
€ 5.85

Ø 16 cm (6 pieces)
€ 34.60

Restaurant price
Ø 26 cm (12 pieces)
€ 65.20

Piece
€ 6.50

Schwarzwälder Kirsch Tartlet (with alcohol/glutenfree)



Gluten free

Fine gluten-free chocolate sponge cake with chocolate mousse, a cherry gelée core and white
cherry brandy mousse, finished with white chocolate shavings,
a dark chocolate plaque and a light cherry cream
contains lactose, fructose, egg, edible nuts, soy, lecithins, alcohol



9 pieces
€ 51.30
(Order 1 day in advance)

Take away price

Piece
€ 5.95

9 pieces
€ 55.60

Restaurant price

Piece
€ 6.65

New York Cheesecake

(without alcohol/gluten free)



Creamy New York cheesecake on a crispy streusel base,
with a fruity lemon glaze
contains lactose, fructose, egg



Ø 16 cm (6 pieces)
€ 24.20

Take away price
Ø 26 cm (16 pieces)
€ 72.50

Piece
€ 5.75

Ø 16 cm (6 pieces)
€ 26.60

Restaurant price
Ø 26 cm (16 pieces)
€ 79.75

Piece
€ 6.50

German strawberry cake (seasonal)

(without alcohol)

German strawberry cake consists of a crispy shortcrust pastry base with macaroon mixture. Topped off with raspberry-currant jam, a fine wiener base and vanilla crème patissière. The fresh strawberries are topped with a fine jelly glaze.
contains egg, gluten, lactose, fructose, almonds



Ø 16 cm (6 pieces)
€ 31.00
(Order 2 day in advance)

Take away price

Ø 26 cm (12 pieces)
€ 60.10
(Order 2 day in advance)

Ø 16 cm (6 pieces)
€ 34.10
(Order 2 day in advance)

Restaurant price

Ø 26 cm (12 pieces)
€ 67.40
(Order 2 day in advance)

Japanese Birthday Cake

(with alcohol, without alcohol for children on request)

The Japanese birthday cake consists of a Viennese sponge cake filled with Crème Pâtissière, Cherry brandy, Crème fraîche cream. The Japanese birthday cake is rounded off with mixed fresh berries. (The chocolate sign is **not** included)
contains egg, gluten, lactose, fructose, alcohol

A white chocolate sign with the desired text must be ordered separately.



Take away price

Ø 16 cm (6-8 pieces)

€ 53.50

(Order 2 day in advance)

Ø 26 cm (14 pieces)

€ 70.90

(Order 2 day in advance)

Restaurant price

Ø 16 cm (6-8 pieces)

€ 60.10

(Order 2 day in advance)

Ø 26 cm (14 pieces)

€ 82.60

(Order 2 day in advance)

Chocolate sign

(you can find all informations on page 25 of the cake catalogue)

small

(5 x 7 cm)

€ 5.15

medium

(9 x 6 cm)

€ 7.25

large

(11 x 7 cm)

€ 9.40

Pâtisserie offer

Frankfurter Kranz (with alcohol)

The Frankfurter Kranz consists of a Viennese base soaked in lemon juice, French butter cream with arrack, redcurrant jam, hazelnut brittle and Amarena cherries
contains gluten, egg, lactose, edible nuts, fructose, alcohol



Take away price

Ø 26 cm

€ 52.70

(Order 5 days in advance)

Piece

€ 5.80

Restaurant price

Ø 26 cm

€ 59.10

(Order 5 days in advance)

Piece

€ 6.50

Chocolat Framboise

(without alcohol/gluten free)

not available as round cake, see page 17



Gluten free

Chocolate sponge cake filled with raspberry jelly, raspberry ganache, nougat ganache and crème fraîche cream, covered with chocolate icing and decorated with fresh raspberries
contains egg, fructose, lactose, edible nuts, soy



Take away price

Piece

€ 6.75

Restaurant price

Piece

€ 7.50

Frou Frou (seasonal)
(without alcohol)

Hazelnut and cinnamon sponge base with nougat crème fraîche cream, lemon curd, crunchy orange ganache, covered with chocolate icing
contains fructose, lactose, gluten, edible nuts, egg, soy



Take away price
Piece
€ 6.45

Restaurant price
Piece
€ 7.20

Opéra

(with alcohol)

not available as round cake, see page 20

Almond sponge cake, caramel rum buttercream, chocolate ganache, coffee, covered with chocolate icing
contains gluten, egg, lactose, alcohol, edible nuts, soy



Take away price
Piece
€ 6.65

Restaurant price
Piece
€ 7.35

Strawberry tartlet (seasonal) (without alcohol)

Short pastry with almond paste, vanilla cream and fresh strawberries
contains gluten, egg, lactose, nuts



Ø 16 cm
€ 37.40
(Order 1 day in advance)

Take away price
Ø 26 cm
€ 62.00
(Order 1 day in advance)

Piece
€ 6.60

Ø 16 cm
€ 43.00

Restaurant price
Ø 26 cm
€ 69.80

Piece
€ 7.40

Apricot tartlet (seasonal) (without alcohol)

Shortcrust pastry base with marzipan-sand mixture, vanilla-crème pâtissière and fresh apricots
contains gluten, egg, lactose, edible nuts



Take away price
Piece
€ 6.90

Restaurant price
Piece
€ 7.60

Berry tartlet (seasonal)
(without alcohol)

Shortcrust pastry base with marzipan-sand mixture, lemon-vanilla cream and fresh berries
contains gluten, egg, lactose, almonds



Take away price
Piece
€ 6.90

Restaurant price
Piece
€ 7.60

Swiss Rübli (seasonal)
(without alcohol/gluten free)



Juicy carrot sponge bases with almonds, filled with carrot cream cheese cream,
covered with roasted flaked almonds, decorated with a sweet carrot chip
contains egg, fructose, lactose, edible nuts



Take away price
Piece
€ 5.80

Restaurant price
Piece
€ 6.45

Amalfi tartlet
(without alcohol)

The Amalfi tartlet consists of a lemon cream and lemon chantilly, with almond dacquoise, a crisp layer, shortcrust pastry and baisier
contains gluten, eggs, lactose, fructose, edible nuts



Take away price
Piece
€ 6.45

Restaurant price
Piece
€ 7.00

Mille Fraise Pistache (seasonal)
(without alcohol)



Fine puff pastry, layered with pistachio praline, pistachio crèmeux and fresh strawberries
contains pistachios, egg, stone fruits, fructose, gluten, lactose, honey

Take away price
Piece
€ 6.95

Restaurant price
Piece
€ 7.75

Fraisier (seasonal)
(with alcohol)

Sponge cake filled with pistachio buttercream, cherry brandy and strawberries
contains gluten, egg, lactose, nuts, fructose



Take away price
Piece
€ 6.60

Restaurant price
Piece
€ 7.35

La petite étagère
(some with alcohol)

A seasonally varying selection of five petites.
Please contact us by phone for more information
contains gluten, egg, lactose, edible nuts, soy, alcohol



Take away price
€ 14.50

Restaurant price
€ 16.10

Vegan Pastry

Vegan Apple Pie (without alcohol)



Vegan sand mass with Wellant apples, vegan oat shortcrust pastry and apricot jam
contains gluten, fructose, soy, legumes



Take away price
€ 5.35

Restaurant price
€ 5.85

Vegan Passion (without alcohol/gluten free)



Gluten free

Vegan fruit mousse of mango and passion fruit based on tofu, gluten-free chocolate sand mixture and almond crumble, covered with mango-passion fruit glaze
contains fructose, soy, edible nuts, legumes



Take away price
€ 6.95

Restaurant price
€ 7.75

Vegan Opéra
(without alcohol)



Vegan almond sandcream with espresso, chocolate ganache, whipped vanilla cream, hazelnut cream, almond crunch layer and vegan coffee chocolate icing
contains edible nuts, soy, gluten



Take away price
€ 7.00

Restaurant price
€ 7.50

Vegan Apple Strudel
(with alcohol)



Vegan strudel dough filled with apples, sultana raisins, almonds,
refined with rum and cinnamon
contains fructose, gluten, edible nuts, alcohol



Take away price
€ 3.50

Restaurant price
€ 5.50

Optional: served with homemade vegan vanilla sauce

Vegan whipped cream made from lentils, refined with vanilla,
turmeric and a fruity citrus note
contains legumes, fructose

Take away price
€ 1.00

Restaurant price
€ 1.00

Individual cakes and tarts

Individual cakes and tarts (to order):

We would be happy to offer you individual cakes, also 3-tier ones, in consultation with our pastry team.

Please contact the sales team regarding this
Tel.: 069 900290 | Email: sales@cafe-siesmayer.de

Talk to us - we will be happy to advise you!

Sizes of the rectangular cake

The following starter cakes are only available rectangular:

Opéra	18 x 14 cm - approx. 6 pieces	€ 39.90
	23 x 18 cm - approx. 12-14 pieces	€ 66.50
	27 x 14 cm - approx. 16-18 pieces	€ 99.75
	36 x 18 cm - approx. 22-25 pieces	€ 133.00
	45 x 27 cm - approx. 32-34 pieces	€ 199.50
	45 x 36 cm - approx. 42-45 pieces	€ 266.00
Frou Frou	18 x 14 cm - approx. 6 pieces	€ 38.70
	23 x 18 cm - approx. 12-14 pieces	€ 64.50
	27 x 14 cm - approx. 16-18 pieces	€ 96.75
	36 x 18 cm - approx. 22-25 pieces	€ 129.00
	45 x 27 cm - approx. 32-34 pieces	€ 193.50
	45 x 36 cm - approx. 42-45 pieces	€ 258.00
Chocolat Framboise	18 x 10 cm - approx. 6 pieces	€ 40.50
	20 x 18 cm - approx. 12-14 pieces	€ 67.50
	30 x 18 cm - approx. 16-18 pieces	€ 101.25
	36 x 20 cm - approx. 20-22 pieces	€ 135.00
	40 x 27 cm - approx. 32-34 pieces	€ 101.50
	48 x 30 cm - approx. 42-45 pieces	€ 270.00
Fraisier	24 x 10 cm	€ 39.60
	25 x 16 cm	€ 66.00
	30 x 20 cm	€ 99.00
	32 x 25 cm	€ 132.00
	40 x 30 cm	€ 198.00
	50 x 32 cm	€ 264.00

Delivery costs

Delivery <u>within Frankfurt</u> (up to 5 km)	net	€ 26.17
Delivery <u>outside Frankfurt</u> (from 5 km)	net	€ 26.17
+ price per km	net	€ 2.85
+ if necessary assembly by confectioner on site, price per hour	gross	€ 52.36







Cholate sign

A nice and simple ornament for your cake

Per sign

(Price varies depending on size)

Small	Medium	Large
(5 x 7 cm)	(9 x 6 cm)	(11 x 7 cm)
€ 5.15	€ 7.25	€ 9.40



Small



Example with a small sign



Medium



Large

Fondant-trailor

Fondant-trailor in different sizes

Per trailor

(Price varies depending on effort)

Ø 14 cm

€ 25.00

Ø 20 cm

€ 29.50

Flowers ornament

Flower dacoration in different varies



Roses

(green leafes included)

Up to 7 leafes

€ 6.00

Up to 9 leafes

€ 8.00

2 Buds

(like one rose with 7 leaves)

€ 6.00

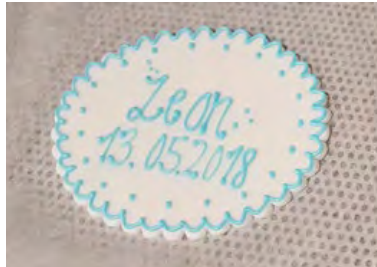
Excelled Flowers

(Price varies depending on mass)

€ 6.50

Fondant shields

A nice and simple ornament for your cake



Up to 3 words

€ 9.00

Up to 4 words

€ 12.00

(Price varies depending on effort)

Foodprints

Excelled pair foodprints



Up to 6 pair

€ 9.00

7 to 12 pair

€ 17.00

Butterfly

Excelled butterflies three times (small, normal, big)



per set

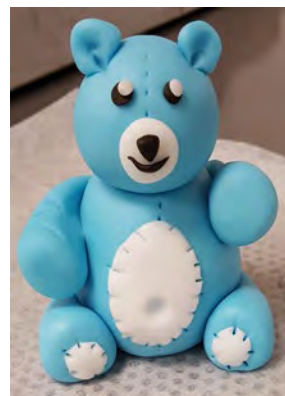
€ 2.00

Per Set

€ 3.00

Decoration figures

Marzipan and fondant figures in different sizes



Normal figure

Height 6 cm

€ 14.00

General figure

Height 6cm

€ 20.00

Standing figure

Height 7 cm

€ 20.00

Height 14 cm

€ 30.00

Laying figures

Length 7 cm

€ 15.00

Length 14 cm

€ 28.00

Fondant shoes

Schoes of different kinds.



per pair

Size approximately 7x4 cm

€ 18.50

Extras

Bow, Scarf, Flower

€ 2.00

Please note that the modeling of complex figures requires a lead time of at least 5 days.