



NEW ORLEANS

STORE MENU

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LET US DELIVER TO YOUR DOOR



NO TIME TO PARK?

Let us bring it out to your car curbside

1

CHOOSE

Select from the menu

2

ORDER

Call a store

LAKESIDE 504.834.2277

MAGAZINE 504.520.8311

3

RECEIVE

Have your order
delivered to your door
or brought out to your car!

FRENCH MACARONS

These light almond meringues are sandwiched with our luscious buttercreams and mousselines

STRAWBERRY



CHOCOLATE



ALMOND



HAZELNUT



PISTACHIO



PECAN



SALTED
CARAMEL



BANANAS
FOSTER



CHICORY



CHOCOLATE
COVERED



 Ask about our seasonal flavors



Signature Collection

COLLECTIONS

Signature

Our Bestselling Collection filled with an assortment of flavors

Strawberry, Pistachio, Pecan, Almond, Chocolate, Hazelnut, Salted Caramel, and Bananas Foster

New Orleans

Featuring traditional flavors of the Big Easy

Salted Caramel, Bananas Foster, Chicory, and Pecan

Chocolate Covered

For the ultimate Chocolate Lover

Featuring our Dark Chocolate Covered Macarons

CONFECTIONS

Sophisticated selections to fill your sweet needs

Chocolate Bark

Sheets of chocolate filled with dried cherries, cashews, almonds, pistachios, and pecans lightly sprinkled with Maldon sea salt.

Available in milk and dark chocolate

Festival Bark

Sheets of milk chocolate filled with roasted peanuts, crunchy pretzels, and sweet caramel glazed popcorn lightly sprinkled with Maldon sea salt

Tahitian Vanilla Marshmallows

Fluffy handmade marshmallows that melt in your mouth

Drinking Chocolates

The purest form of drinking chocolate, made from our exclusive bittersweet chocolate.

Available in Extra Dark and Peppermint Stick

Southern Candied Pecans

Hand-picked Southern pecans, roasted to perfection and coated in a Louisiana sugar cane glaze

Big Awesome Cookies

A rich yet light, buttery cookie with a dark chocolate caramel center topped with a touch of fleur de sel and ribbons of dark chocolate, peanut butter, or raspberry jam

CHOCOLATE BARS

Which flavor do you fancy?

Choose from eight exotic flavors in white, milk, or decadent dark chocolate:

Nibs & Brittle

Double cream Swiss milk chocolate, pecan brittle, fleur de sel and cocoa nibs

Pistachio & Candied Rose Petal

Swiss milk chocolate, Sicilian pistachios and candied rose petals

Candied Violet

65% single bean dark chocolate topped with candied violets

Salted Pretzel

Swiss milk chocolate, fleur de sel, and salted pretzel sticks

Strawberry Amaretti Crunch

White chocolate with air dried strawberries, crushed Amaretti cookies, and caramelized cocoa nibs

Sucré 65

Exceptional bittersweet chocolate from the rarest cocoa bean

Peppermint Crunch

65% single bean dark chocolate topped with peppermint pieces

Coconut & Toasted Almond

65% single bean dark chocolate, coconut flakes, and almond slivers

 *Ask about our seasonal flavors*



ARTISANAL CHOCOLATES

AVERY



caramel milk
chocolate ganache
in dark chocolate
topped with salt

BLANGÉ



white chocolate
ganache, banana
and rum in white
chocolate

BOLIVIAN



bolivian bitter-sweet
chocolate ganache
in dark chocolate

HAZELNUT CREAM



semisweet ganache
with ground
piedmontese
hazelnuts

MADAGASCAR 64



64% chocolate
ganache, vanilla,
dark chocolate,
and cocoa nibs

MAGNOLIA



pecan ganache in
dark chocolate
and candied pecans

PEANUT BUTTER & JELLY



peanut butter
ganache and
strawberry jam in
dark chocolate

RHUM



bittersweet ganache
paired with a spiced,
dark rum

SICILIAN PISTACHIO



sicilian pistachio
and white chocolate
ganache in
dark chocolate

CHICORY



new orleans' favorite
coffee folded into
dark chocolate
ganache in dark
chocolate

THE EARL



64% dark chocolate
and extra virgin
olive oil infused white
chocolate ganache

MALTED MILK



milk chocolate
ganache and
malted cream in
dark chocolate

SUCRÉ® DARK



our signature palet
single bean origin from
Maracaibo, Venezuela

MEUNIÈRE



brown butter
folded into white
chocolate ganache
in dark chocolate

WEDDING CAKE



toasted almond
white chocolate
ganache in
white chocolate

COLLECTIONS

Signature

Featuring one of each of our Signature Sucre artisan chocolates filled with a variety of exotic flavors

Sucré Dark, Sicilian Pistachio, Wedding Cake, Hazelnut Cream, The Earl, Peanut Butter & Jelly, Chicory, Magnolia, Malted Milk, Blangé, Rhum, Meunière, Avery, Bolivian, and Madagascar 64

Odyssey

Explore the globe as you taste the unexpected flavors of these chocolates

Sicilian Pistachio and The Earl

Dark Chocolate Lovers

Fall in love with our Dark Collection

Sucré Dark, Madagascar 64 and Bolivian

Indulge

Treat yourself to these familiar and satisfying flavors

Peanut Butter & Jelly, Wedding Cake, Malted Milk, Hazelnut Cream and Rhum

Fleur de Lis

A collection for the true Saints fanatic

Meunière

New Orleans

The finest ingredients indigenous to our region are incorporated into these delicious chocolates

Blangé, Meunière, Avery, Magnolia and Chicory



Ask about our seasonal flavors



New Orleans Collection

CUPCAKES

Signature filled cupcakes topped with rich buttercream

Chocolate / Chocolate
Chocolate / Salted Caramel
Vanilla / Chocolate
Vanilla / Toasted Almond
Vanilla / Strawberry

 *Ask about our seasonal cupcake flavors*



SUCRÉ CAKE GUIDE

TIFFANY



Our signature cake of dark chocolate mousse, raspberry mousse, raspberry gelee and chocolate raspberry cake

9" serves 12-16: \$65

FLOURLESS CHOCOLATE TORTE



Extra rich and dense chocolate almond cake finished with an even richer chocolate ganache

6" serves 8-10: \$35
9" serves 12-16: \$55

"PLUSH" RED VELVET



Everything you know, nothing you've ever had! A delicious crimson sponge cake layered with a rich cream cheese

6" serves 8-10: \$35
9" serves 12-16: \$55

PRESENT CAKE



Our famous gift box of vanilla cake and a Southern strawberry cream wrapped in your favorite colors

8" serves 12-16: \$45
10" serves 20-24: \$75
8"+10" stacked serves 30-36: \$125
10"+12" stacked serves 40-50: \$175

ALPINE



Vanilla cake with chocolate buttercream and covered in dark chocolate shavings

6" serves 8-10: \$35
9" serves 12-16: \$55

SOUTHERN PECAN



Italian cream cake layered with rich Dulce de Leche and roasted pecans finished with salted caramel buttercream

6" serves 8-10: \$35
9" serves 12-16: \$55

RICHOCULOUS



Chocolate sponge, chocolate crunch cremeaux, milk chocolate caramel cream

9" serves 12-16: \$65

COCONUT KEY LIME



Graham cracker crust layered with Italian cream cake and coconut cremeaux finished with a zesty key lime mousse

9" serves 12-16: \$65

CITRON BERRY



Lemon cake with light lemon curd, assorted berries, and light vanilla cream scented with lemon zest

9" serves 12-16: \$65

SUCRÉ®

A SWEET BOUTIQUE

Ask about our Seasonal Cakes

Please call for availability. "Happy Birthday" and "Congratulations" plaques available.

Special order requires 1 week advance notice

GALLERY CAKES



Peony
Perfection



Sucré Pearls



The Knot



Fleur de Mask



Wild Things



Candy Chaos



Stars & Stripes



Baby Cakes

Cake Flavor

Vanilla • Chocolate • Red Velvet • Lemon

Interior Filling

Vanilla • Chocolate • Cream Cheese • Strawberry
Salted Caramel • Lemon • PB&J • Toasted Almond

6" + 8"	(serves 20 - 24)	150.00
8" + 10"	(serves 30 - 36)	200.00
10" + 12"	(serves 40 - 50)	250.00



Call about Sucré Wedding Cakes

SUCRÉ SUNDAES



Gimme S'more



Citron Nut



All Things NOLA



Americana



Sucré Sundae

Sucré Sundae

Chocolate and Caramel Sauce, Triple Dark Chocolate Gelato, Chocolate Croutons, Whipped Cream, Cocoa Nibs, Macaron

All Things NOLA

Bananas Foster Sauce, Brown Butter Pecan Gelato, Bread Pudding Pieces, Whipped Cream, Candied Pecans

Citron Nut

Strawberry Sauce, Pistachio and Lemon Curd Gelato, Sponge Cake, Whipped Cream, Blueberries, Macaron

Americana

Mixed Berry Sauce, Strawberry and Vanilla Gelato, Sponge Cake, Whipped Cream, Cone Crisps

Gimme S'more

Chocolate and Caramel Sauce, Vanilla Gelato, Graham Crackers, Whipped Cream, Toasted Marshmallow

Caribe

Mixed Berry Sauce, Mango and Coconut Basil Sorbet, Whipped Cream, Cocoa Nibs, Toasted Coconut, Macaron

Gelato Po-Boy

Chocolate, Strawberry, and Vanilla Gelato in a Pâte à choux Shell, Whipped Cream and Strawberry and Chocolate Sauce

Plated dessert (serves 2)

MacCake

Vanilla Gelato, Strawberries and Berry Coulis
sandwiched between two Mac Biscuits

BAC Sundae

Dark Chocolate Caramel Cookie and Vanilla Gelato
with Caramel and Chocolate Sauce

Double Fudge N' Stuff Brownie Sundae

Pecan Double Fudge Toffee Brownie, Caramel Sauce,
and Vanilla Gelato

GELATO

Small
Medium
Large

Pint
Quart



Café Au Lait



Strawberry



Tahitian Vanilla



Cookies n' Cream

Gelato Flavors

Tahitian Vanilla • Lemon Curd • Toasted Almond • Pistachio
Brown Butter Pecan • Strawberry • Sugar Free Raspberry
Triple Dark Chocolate • Café Au Lait • Coconut Fudge • Cookies n' Cream
Nectar Cream • Mint Chocolate Chip • Peanut Butter Crunch
Confetti Cupcake • Charlie's Brownie Fudge Ripple

 *Ask About Our Seasonal Flavors*

Sorbet

Lemon • Coconut Basil • Mango • Raspberry

BEVERAGES

Coffee & Tea

Cold Drip
Espresso
Iced & Hot Tea
Cappuccino
Latte
Mocha
Café Au Lait
Italian Soda

Chocolait

Chocolait drinks are served frozen or hot

Dark Chocolate
Milk Chocolate
White Chocolate
Lavender

Café Glacé

A refreshing combination of our gelatos and espresso

Mocha • Raspberry • Vanilla • The Sucré Praline

16oz.

Sucrè Shakes

*Create your own unique blend from any of our gelatos
or sorbets to be blended with whole milk*

Vanilla Malt • Chocolate Caramel • Strawberry Shortcake

12oz.

Flavored Syrups

Enhance any drink on our menu with your choice of flavor

Vanilla • Chocolate • Almond • Caramel • Hazelnut
Raspberry • Strawberry • Seasonal Flavors

 Sugar free also available



SUCRÉ®

A SWEET BOUTIQUE

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HOURS OF OPERATION

Sunday - Thursday: 8am - 10pm

Friday - Saturday: 8am - Midnight

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Call about Wedding and Specialty Cakes

