



*Marchesi*  
1824

PASTRY CATALOGUE



# Cakes

*From fluffy “cupboard cakes” to classic baked cakes, Marchesi 1824 offers a selection of great pastry classics reinterpreted by its master pastry chefs. The constant search for the finest ingredients, each carefully selected from top Italian producers, reflects the passion that Pasticceria Marchesi wants to bring to the homes of its customers. Lightness, contrasts and inviting flavours characterize these outstanding pastries and baked goods, made to be shared with the people you love.*







### Aurora Cake

Sponge cake filled with custard cream and drizzled with non-alcoholic vanilla-flavoured syrup. Frosted with whipped cream and garnished with sponge cake crumble. Sprinkled with powdered sugar.

Ø 16 cm 🍴 4/5 £ 50,00 | Ø 20 cm 🍴 8 £ 80,00



### Chocolate Aurora Cake

This reinterpretation of the classic Aurora cake is composed of traditional sponge cake and chocolate cream and covered with delicious chocolate icing.

Ø 16 cm 🍴 4/5 £ 50,00 | Ø 20 cm 🍴 8 £ 80,00



### Saint Honoré

Sponge cake filled with zabaglione Chantilly cream and drizzled with non-alcoholic vanilla-flavoured syrup. Decorated with cream puffs filled with custard cream and puffs of classic and chocolate Chantilly cream.

Ø 16 cm 🍴 4/5 £ 50,00 | Ø 20 cm 🍴 8 £ 80,00



### Cheesecake

Hazelnut shortcrust pastry tart, filled with cream cheese, raspberry jelly and fresh raspberries.

Ø 16 cm 🍴 4/5 £ 50,00





### Torta della nonna

Shortbread pastry base, filled with custard cream, frangipane almond cream, and decorated with pine nuts and almonds.

Ø 16 cm 🧑 4/5 £ 50,00



### Millefoglie

Puff pastry alternating, at your choice, by layers of custard, chantilly cream, chocolate cream. Sprinkled with powdered sugar and finished with cream and crumbs of puff pastry.

🧑 4/5 £ 50,00







### **Almond paste cake with chocolate and rum**

Sponge cake filled with chocolate chantilly cream and alcoholic rum syrup.  
Covered with blue almond paste and decorated with royal icing.



### **Almond paste cake with strawberries and vanilla**

Sponge cake filled with Chantilly cream, fresh strawberries and drizzled with non-alcoholic vanilla-flavoured syrup. Covered with pink almond paste and decorated with royal icing.



### **Almond paste cake with pistachio and vanilla**

Sponge cake filled with pistachio chantilly cream and non-alcoholic vanilla-flavoured syrup.  
Covered with green almond paste and decorated with royal icing.





### Raspberry Sacher-Torte cake

Cocoa and chocolate sponge cake base filled with chocolate cream, fresh raspberry jelly and chocolate mouse. Covered with cocoa glaze and raspberry garnish.

Ø 16 cm 🍷 4/5 £ 50,00      Ø 20 cm 🍷 8 £ 80,00



### Hazelnut

Pâte sablée base, hazelnut cream and cocoa sponge cake. Covered with dark chocolate mousse. Chocolate glaze and hazelnut garnish.

Ø 16 cm 🍷 4/5 £ 45,00







### **Fantasia al pistacchio**

Sponge cake filled with pistachio Chantilly cream and drizzled with non-alcoholic vanilla-flavoured syrup. Frosted with whipped cream and garnished with chopped pistachios. Decorated with Chantilly whipped cream, Chantilly cream and pistachio Chantilly cream.

Ø 16 cm 🍴 4/5 £ 50,00

Ø 20 cm 🍴 8 £ 80,00



### **Sbrisolona**

Corn meal and raw almonds give this single serving pastry special crispness.

Ø 16 cm 🍴 4/5 £ 20,00





### Apricot tart

Shortcrust pastry tart with apricot jam filling.

Ø 16 cm 🍴 4/5 £ 35,00



### Linzer tart

Spiced shortcrust pastry tart with raspberry jam filling.

Ø 16 cm 🍴 4/5 £ 35,00



### Lemon tart

Shortcrust pastry tart with lemon cream, decorated with baked meringues and candied lemon peel.

Ø 16 cm 🍴 4/5 £ 35,00



### Fresh fruit tart

Shortcrust pastry tart, filled with custard cream and decorated with fresh seasonal fruit.

Ø 16 cm 🍴 4/5 £ 50,00



# Single Servings

*The world of Marchesi 1824 cakes is transformed into a mignon version.*

*These single servings are the protagonists of a careful selection made by our master pastry chefs. Delicate pastry masterpieces, they delight the palate thanks to skilful production techniques and the choice of the finest ingredients.*

*Every taste is a journey, guided by flavours, into the history of Pasticceria Marchesi.*







### **Lemon tart**

Shortcrust pastry tart with lemon cream, decorated with baked meringues and candied lemon peel.

*£ 12,00 each*



### **Apricot tart**

Shortcrust pastry tart with apricot jam filling.

*£ 9,00 each*



### **Linzer tart**

Spiced shortcrust pastry tart with raspberry jam filling.

*£ 12,00 each*









### **Blue**

Cocoa sponge cake, hazelnut brittle and dark chocolate cream.  
Covered in vanilla Bavarian cream.  
Covered with a light blue glaze and decorated with the Marchesi crown.

*£ 12,00 each*



### **Green**

Sponge cake, pistachio brittle and Bronte pistachio cream.  
Covered in vanilla Bavarian cream.  
Covered with a pale green glaze and decorated with the Marchesi crown.

*£ 12,00 each*



### **Pink**

Sponge cake and red berry and strawberry cream.  
Covered in vanilla Bavarian cream.  
Covered with pink glaze and decorated with the Marchesi crown.

*£ 12,00 each*



### **Yellow**

Sponge cake, lemon cream and Sorrento lemon jelly.  
Covered in vanilla Bavarian cream.  
Covered with yellow glaze and decorated with the Marchesi crown.

*£ 12,00 each*





### **Sbrisolona**

Corn meal and raw almonds give this single serving pastry special crispness.

*£ 8,00 each*



### **Torta della nonna**

Shortcrust pastry base filled with custard cream. Covered in frangipane cream and decorated with pine nuts, sliced almonds and powdered sugar.

*£ 12,00 each*



### **Fresh fruit tart**

Shortcrust pastry base with a delicate custard cream decorated with fresh fruit

*£ 12,00 each*





### **Cheesecake**

Hazelnut shortcrust pastry tart, filled with cream cheese, raspberry jelly and fresh raspberries.

*£ 12,00 each*



### **Raspberry Sacher-Torte cake**

Cocoa and chocolate sponge cake base filled with chocolate cream, fresh raspberry jelly and chocolate mouse. Covered with cocoa glaze and raspberry garnish.

*£ 12,00 each*



### **Tiramisù**

Mascarpone cream, ladyfingers soaked in coffee and unsweetened cocoa powder.

*£ 12,00 each*





### **Three chocolates**

Three layers of dark chocolate, milk chocolate and white chocolate Bavarian cream accompany fluffy cocoa sponge cake.

*£ 12,00 each*



### **Hazelnut**

Pâte sablée base, hazelnut cream and cocoa sponge cake. Covered with dark chocolate mousse. Chocolate glaze and hazelnut garnish.

*£ 12,00 each*



### **Monoporzione 1824**

A crisp cocoa shortbread crust is topped with alternating layers of hazelnut and chocolate crunch, soft creamy filling, and chocolate mousse. Everything is covered with an elegant glaze and decorated with the classic Marchesi 1824 crown.

*£ 13,00 each*



# Pastry shop

*These light, elegant bite-sized delights are filled with unique flavours. Marchesi 1824 presents its pastry collection: from classic cream puffs to reinterpretations of its most famous cakes, these intriguing delicacies stimulate the imagination with every morsel.*







### **Cream puff**

Cream puff filled with custard cream,  
decorated with a chocolate disk.

*£ 3,60 each*



### **Pistachio cream puff**

Cream puff filled with pistachio cream,  
decorated with a chocolate disk.

*£ 3,60 each*



### **Hazelnut cream puff**

Cream puff filled with hazelnut cream,  
decorated with a chocolate disk.

*£ 3,60 each*



### **Cream craquelin**

Puff pastry base covered with shortcrust pastry.  
Filled with custard cream and dusted with powdered sugar.

*£ 3,60 each*



### **Chocolate craquelin**

Puff pastry base covered with shortcrust pastry.  
Filled with dark chocolate cream and dusted with cocoa.

*£ 3,60 each*



### **Chantilly cream puff**

Cream puff with a thin layer of custard cream and  
whipped cream, dusted with powdered sugar.

*£ 3,60 each*





### **Blueberry tartlet**

Shortbread pastry base with a light layer of custard cream and blueberry.

*£ 3,50 each*



### **Strawberry tartlet**

Shortbread pastry base with a light layer of custard cream and strawberry.

*£ 3,50 each*



### **Pistachio and raspberry tartlet**

Crunchy vanilla shortcrust pastry with pistachio cream, garnished with fresh raspberries and toasted pistachios.

*£ 3,60 each*



### **Whipped cream meringue**

Two meringues joined by a swirl of whipped cream.

*£ 3,50 each*



### **Cannoncino**

Puff pastry horn caramelized in the oven and filled with custard cream.

*£ 3,60 each*



### **Rum babà**

Yeast cake soaked in rum and covered in jelly.

*£ 3,60 each*





### Gianduja, mango and passion fruit cup

Crunchy dark chocolate base with gianduja mousse, passion fruit jelly and mango. Finished with dark chocolate icing.

*£ 3,60 each*



### Coffee and hazelnut tartlets

Crunchy vanilla shortcrust pastry with a praline and a hazelnut and coffee cream inside, finished with a hazelnut and coffee cream.

*£ 3,60 each*



### Cooked cream tartlets

Crunchy vanilla shortcrust pastry flavored with lemon, with a custard baked in the oven.

*£ 3,60 each*



### Limoncello "morbidone"

Soft cake soaked in limoncello syrup and finished with lemon chantilly cream.

*£ 3,60 each*



### Yogurt cup

Crunchy white chocolate base with strawberry jelly and yogurt cream. Finished with cream and wild strawberries.

*£ 3,60 each*



### Lemon and meringue tartlet

Crispy vanilla shortcrust pastry filled with lemon cream and finished with crunchy meringue.

*£ 3,60 each*





### **Pink**

Sponge cake, creamy with red fruits and strawberries.  
All covered with a pink glaze.

*£ 3,50 each*



### **Green**

Sponge cake, pistachio crunchy and Bronte pistachio cream.  
All covered with a green glaze.

*£ 3,50 each*



### **Hazelnut**

Pâte sablée base, hazelnut cream and cocoa sponge cake.  
Covered with dark chocolate mousse.  
Chocolate glaze and hazelnut garnish.

*£ 3,50 each*



### **Sacher mignon**

Cocoa and chocolate sponge cake base filled with chocolate cream,  
fresh raspberry jelly and chocolate mousse.  
Covered with cocoa glaze and raspberry garnish.

*£ 3,50 each*



# Biscuits

*Light, crisp Marchesi 1824 biscuits are a little treat for any time of day. Flours are mixed with grains, cocoa and coffee, creating unique flavours to be enjoyed simply as they are or garnished with soft fillings.*







**Zaletta**

Shortbread biscuit with corn meal.

*£ 2,00 each*



**Chocolate Diamantino**

Cocoa shortbread biscuit with edge rolled in brown sugar.

*£ 2,00 each*



**Heart-shaped frollino with chocolate**

Heart shaped shortbread biscuit with dark chocolate (72%) covered bottom.

*£ 2,00 each*



**Star-shaped frollino with chocolate**

Star-shaped shortbread biscuit with dark chocolate (72%) covered bottom.

*£ 2,00 each*



**Saraceno**

Flower-shaped buckwheat shortbread biscuit.

*£ 2,00 each*



**Raspberry farfalletta**

Shortbread biscuit filled with raspberry jam.

*£ 2,00 each*



**Apricot occhio di bue**

Shortbread biscuit with apricot jam at its centre.

*£ 2,00 each*





### Bacio di dama

Almond biscuit with sugar, butter, wheat flour and dark chocolate (72%).

£ 2,00 each



### Chocolate bacio di dama

Almond biscuit with sugar, butter, wheat flour, cocoa and dark chocolate (72%).

£ 2,00 each



### Caffè

Shortbread biscuit with 100% Arabica coffee granules.

£ 2,00 each



### Krumiro

Shortbread biscuit partially dipped in dark chocolate (72%).

£ 2,00 each



### Ventaglietto

Fan-shaped puff pastry biscuit, caramelized in the oven with sugar.

£ 2,00 each



### Canestrello

Shortbread biscuit.

£ 2,00 each



### Esse

Piped biscuit made from buttery shortbread.

£ 2,00 each



117 MOUNT ST, MAYFAIR, LONDON W1K 3LA

E-MAIL: [info.london@marchesi1824.com](mailto:info.london@marchesi1824.com)

TEL: +44 20 8075 5380