Cake ケーキ



女神~バニラタルトが魅せる香り~

Goddess ~ The captivating scent of vanilla tart~

2人のパティシエが創り上げた、バニラの甘い香り・酸味・苦味・余韻を多彩な食感で表現した唯一無二のタルト。

Created by two pastry chefs, this one-of-a-kind tart expresses the sweet aroma, sourness, bitterness, and lingering aftertaste of vanilla through a variety of textures.



カフェ・オ・レ~想いが届ける未来~

Cafe au Lait ~Delivering a Future with Hope~

エスプレッソや豆、濃縮シロップを巧みに使い分け、香り豊かに広がるケーキ。世界に挑むパティシエの想いを込めた逸品。

This cake is richly fragrant, made by skillfully using espresso, beans, and concentrated syrup. A master-piece that embodies the passion of a pastry chef who is challenging the world



For you ~あなたに贈る想い~

For you ~ Thoughts for you ~

世界大会に挑むパティシエ・藤野に エールを込めて、チーフパティシエ・ 市原がプラリネとチョコの技を結集。 多くの方にこの特別な味わいを楽しん でいただきたい渾身のケーキです。

To cheer on pastry chef Fujino as he competes in the world championships, chief pastry chef Ichihara brings together his praline and chocolate skills. This is a cake that we have put our heart and soul into, and we hope that many people will enjoy its special flavor.



濃厚モンブラン ~新たな至福~

Supreme Mont-Blanc

3種のマロンクリームと軽やかな生クリームを合わせた濃厚な味わい。ムースや生地にも栗を使用した贅沢な一品です。

A rich flavor made from three types of chestnut cream and light fresh cream. This is a luxurious dish that uses chestnuts in both the mousse and dough.



至福のショートケーキ

Supreme Strawberry Sponge Cake

カステラのようなふんわり柔らかいスポンジに、ミルキーで濃厚な味わいの生クリームを合わせます。優しい甘さと苺の酸味の絶妙なバランスに仕上げました。

A soft and fluffy sponge similar to castella cake is combined with rich, milky fresh cream. It has an exquisite balance of gentle sweetness and the sourness of strawberries.