

We can customize and decorate our cakes to suit any occasion. Extra charges may apply.



WEDDING CAKES



For more pictures of our cakes, please visit our website, Facebook or Flickr.

For more information on Wedding cakes, see our Wedding cake brochure.

Our products are all prepared in our Ravensworth bakery where you can come and watch our staff at work.

Allergen Notice: All products share work surfaces and equipment and have been exposed to all ingredients used in our facility. Ingredients used at our facility include, but are not limited to milk, eggs, peanuts, tree nuts, soy & wheat.

Ravensworth Shopping Center

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CAKES



Birthdays ♦ Anniversaries
Showers ♦ Sweet Sixteen
Bridal ♦ Graduation
First Communion ♦ Baby
Father's Day ♦ Baptism

Come Taste Switzerland

Our Most Popular Cakes

6 & 8 inch cakes available in store daily
Other sizes available by special order

FRENCH FRUIT Vanilla sponge cake brushed with brandy syrup and filled with vanilla Bavarian cream. Topped with fresh fruits and toasted almonds on the sides.

DARK CHOCOLATE MOUSSE Chocolate sponge cake brushed with rum syrup and filled with a light chocolate mousse. Finished with chocolate buttercream and chocolate shavings.

WHITE CHOCOLATE MOUSSE Vanilla sponge cake brushed with kirsch liquor syrup and filled with white chocolate mousse. Finished with vanilla buttercream and white chocolate shavings.

RASPBERRY TRUFFLE Chocolate sponge cake filled with raspberry buttercream and finished with chocolate buttercream.

BLACK & WHITE Layers of vanilla and chocolate sponge cake filled and finished with vanilla buttercream.

LEMON RASPBERRY Vanilla sponge cake with a thin layer of raspberry marmalade. Filled and finished with lemon buttercream.

VANILLA Vanilla sponge cake with a thin layer of apricot marmalade. Filled and finished with vanilla buttercream.

CHOCOLATE TRUFFLE Chocolate sponge cake brushed with orange syrup. Filled and finished with chocolate buttercream.

HAZELNUT Vanilla sponge cake with a thin layer of apricot marmalade. Filled and finished with hazelnut buttercream.

CARROT Three layer carrot cake made with fresh ground carrots and cinnamon. Filled with cream cheese, pineapple and walnuts. Finished in cream cheese icing with walnuts and decorative carrots.

Specialty & Seasonal Cakes

Please call to inquire about availability

BLACK FOREST Chocolate sponge cake brushed with kirsch liquor syrup. Filled with whipped cream and sour cherries. Extra Kirsch available for an additional charge.

FRESH BERRY CHEESECAKE A light-textured cheesecake with a graham cracker crust topped with fresh berries. Also available without berries.

CIOCCOLATISSIMO Rich chocolate cake filled with bittersweet chocolate mousse, decorated with chocolate curls and/or fresh raspberries.

MILK CHOCOLATE RASPBERRY Four layers of flourless chocolate cake brushed with raspberry syrup and filled with milk chocolate mousse. Finished with cocoa powder and fresh raspberries. (Sheet cakes only) GLUTEN-FREE

NAPOLEON Layers of pastry cream and puff pastry topped with fondant. Toasted almonds on sides. (Sheet cakes only)

CHOCOLATE STRAWBERRY NAPOLEON Puff Pastry with a layer of chocolate mousse and a layer of whipped cream & strawberries, topped with fondant. Toasted almonds on the sides. (Sheet cakes only) EGG-FREE

SACHER TORTE Intense chocolate almond cake filled with apricot marmalade and brandy and finished with chocolate ganache.

STRAWBERRY SHORTCAKE Vanilla sponge cake filled with fresh whipped cream and strawberries. Finished with whipped cream, toasted almonds and chocolate dipped strawberries.

TIRAMISU Layers of espresso brandy soaked ladyfingers and mascarpone rum mousse topped with white chocolate mousse.

MOCCA Vanilla sponge cake with a thin layer of chocolate ganache. Filled and finished with mocca buttercream.

ROUND OR SHEET CAKES AVAILABLE
FOR ANY SIZE GATHERING

French Pastries

Additional seasonal items may be available

NAPOLEON

ÉCLAIR

CUPCAKES

FRUIT TART

CRÈME BRULEE

CREAM HORN

BERRY QUARK

SWISS ROULADE

DARK CHOCOLATE MOUSSE CAKE

WHITE CHOCOLATE MOUSSE CAKE

Signature Pastries

CHOCOLATE PYRAMID Bittersweet chocolate mousse with crispy chocolate pearls and a white chocolate center on a chocolate cake base.

TIRAMISU Layers of espresso brandy soaked ladyfingers and mascarpone rum mousse topped with white chocolate mousse.

MILK CHOCOLATE RASPBERRY Four layers of flourless chocolate cake brushed with raspberry syrup and filled with milk chocolate mousse. Finished with cocoa powder & fresh raspberries. GLUTEN-FREE

CIOCCOLATISSIMO Rich chocolate cake with bittersweet chocolate mousse and ganache

ISMELDA French raspberry macarons filled with Grand Marnier Chantilly cream, fresh raspberries

And look for Seasonal Pastries

BLACK FOREST CAKE Chocolate sponge cake brushed with kirsch liquor syrup. Filled with sweet whipped cream and sour cherries.

ZUGER KIRSCH TORTE Kirsch soaked vanilla sponge cake with hazelnut meringue and Swiss meringue buttercream. Finished with powdered sugar and toasted almonds.

SACHER TORTE Intense chocolate almond cake filled with apricot marmalade and brandy and finished with chocolate ganache.

Mini and Petite Pastries

Also Available!

Ask about our current selection