

Monamour *cake menu*

Cake set

If you choose any cake plus drink we'll discount ¥100

MONAMOUR

¥530 (without tax)

Two kinds of nuts sponge with custard mousse and strawberries. This is our House Special.



SHORTCAKE

¥480 (without tax)

A very fine sponge cake with high quality whipped cream and strawberries. This is Mon Amour's signature cake.



BLUEBERRY

¥480 (without tax)

Abundant blueberries with special cream cheese and blueberry mousse.



TIRAMISU

¥500 (without tax)

Made with mascarpone cheese from Italy. This cake is rich and delicious. Coffee-flavored cake.



DUO CHOCOLAT

¥500 (without tax)

Two kinds of chocolate cream and hazelnut sponge. Accented with Orange and Grand Marnier syrup.



SAINT HONORÉ

¥580 (without tax)

From the traditional pastry of Saint Honoré. Put the Caramel cream on the chocolate tart and put the apple inside.



POIRE CARAMEL

500 (without tax)

Pear and caramel cream with praline chocolate. This cake Use pears caramelized and soaked overnight. The crispy texture is attractive.



MURASAKI SHIKIBU

¥430 (without tax)

Purple potato cream from Kagoshima with whipped cream from Hokkaido. This Cake has a mellow taste that mixed two kinds creams.



RAPHAEL

¥500 (without tax)

Made with French chocolate, rich mousse and crème brulee. The best-selling Chocolate cake in our shop.



SEASONAL TART

¥430 (without tax)

TARTE DE BRETAGNE A delightful cake from western France, made with loads of fresh fruit.



WHITE CHEESE CAKE

¥430 (without tax)

The rich taste of fresh cream from Hokkaido and fresh cheese.



MONT BLANC

¥430 (without tax)

The rich taste of chestnut makes this one of Mon Amour's most popular cake.



YUZU TART

¥480 (without tax)

This tart uses a refreshing Yuzu cream. And it has praline chocolate inside as an accent



BAKEDCHEESECAKE

¥370 (without tax)

Combines Edam and cream cheese, producing an intensely rich flavor.



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PUDDING À LA MODE

¥630 (without tax)

A children's favorite. Pudding with fresh cream and Plenty of fruit.



SAVARIN CHANTILLY

¥380 (without tax)

A traditional French pastry. Soaked rum into brioche dough and sanded fresh cream.



CARAIBE

¥530 (without tax)

This cake is a high-quality mousse chocolate with 66% cacao native to the Caribbean.



CHOU À LA CRÈME

¥270 (without tax)

This CHOU is made from a mix of custard and fresh Hokkaido cream, so it melts deliciously.



SOUFFLÉ AU CHOCOLAT

¥370 (without tax)

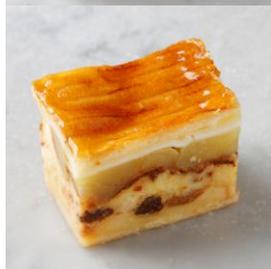
This cake is a fluffy and light souffle-type chocolate cake. A children's favorite.



BURON

¥370 (without tax)

This cake uses puff pastry like an apple pie. Apple and sponge crumb cake soaked in syrup.



CHÂTELET THÈ

¥500 (without tax)

The cake is a wonderful collaboration of fragrant black tea cream and crispy almond sponge bisque.



Limited time product

MANGUE FLAMBOISE

¥500 (without tax)

This cake combines the flavors of mango, raspberry and coconut. Mango and flamboise mousse is very refreshing and delicious.



Limited time product

MONTMARTRE

¥530 (without tax)

Exquisite harmony of milk chocolate and raspberry, two kinds of cream. Please enjoy the texture of 9 layers.



Limited time product

DELICATESSE

¥530 (without tax)

This cake is made of pistachio cream, nougat cream and sauteed apricot. Please enjoy the rich taste of the material.



Limited time product

CASSIS

¥530 (without tax)

This cake is made of cassis mousse, almond sponge and cassis fruit. The refreshing taste of cassis is delicious.



Limited time product

MATTERHORN

¥530 (without tax)

This cake is made from a Japanese-style cream that mixes white Bean paste and marron paste. Japanese chestnuts is inside.



Limited time product



Some of the items on this cake menu are not sold all year round. There are also limited-time products and new products that are not on this menu. Please ask the store clerk for more information about the cake.

※The price doesn't include tax.

The price is subject to compulsory 10 % consumption charge.