

Cake catalogue



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INSTAGRAM// [cafehaussiesmayer](https://www.instagram.com/cafehaussiesmayer)

## Cake and tart offer

### Apple pie (without alcohol)

French apple pie with shortcrust pastry, almond paste,  
Wellant apples and vanilla cream  
contains gluten, egg, lactose, edible nuts, fructose



Ø 16 cm (6 pieces)  
€ 27.85

Take away price  
Ø 26 cm (10 pieces)  
€ 48.30

Piece  
€ 5.00

Ø 16 cm (6 pieces)  
€ 30.50

Restaurant price  
Ø 26 cm (10 pieces)  
€ 54.00

Piece  
€ 5.70

### Apple-Hazelnut (seasonal) (without alcohol)

Hazelnut sand mixture and a crispy shortcrust pastry base, slightly sour Boskoop apples,  
hazelnuts and a thin layer of apricot jam  
contains gluten, egg, lactose, nuts, fructose



Ø 16 cm (6 pieces)  
€ 31.00

Take away price  
Ø 26 cm (10 pieces)  
€ 52.25

Piece  
€ 5.20

Ø 16 cm (6 pieces)  
€ 34.80

Restaurant price  
Ø 26 cm (10 pieces)  
€ 58.60

Piece  
€ 5.85

Cheesecake  
(without alcohol)

Baked cheesecake made from a creamy quark mixture with freshly grated lemon and vanilla on a thin shortcrust base with a layer of apricot jam  
contains gluten, egg, lactose, fructose



Ø 16 cm (8 pieces)  
€ 29.95

Take away price  
Ø 26 cm (14 pieces)  
€ 50.40

Piece  
€ 5.00

Ø 16 cm (8 pieces)  
€ 34.25

Restaurant price  
Ø 26 cm (14 pieces)  
€ 56.20

Piece  
€ 5.70

Cream cake  
(without alcohol)

Classic cream cake with shortcrust pastry base, seasonal fruit, sliced almonds, apricot jam and cream icing  
contains gluten, egg, lactose, nuts, fructose

Depending on the season, we offer various cream cakes, please ask our service staff.



Ø 26 cm (10 pieces)  
€ 44.10

Take away price

Piece  
€ 4.90

Ø 16 cm (10 pieces)  
€ 49.20

Restaurant price

Piece  
€ 5.30

Citron Framboise  
(without alcohol)

Nougat crunch layer on a hazelnut shortcrust pastry base filled with nougat cream, lemon cream and Viennese base, covered with fresh raspberries  
contains fructose, egg, lactose, nuts, gluten, soy



Ø 16 cm (6 pieces)  
€ 30.45

Take away price  
Ø 26 cm (10 pieces)  
€ 59.00

Piece  
€ 6.65

Ø 16 cm (6 pieces)  
€ 34.80

Restaurant price  
Ø 26 cm (10 pieces)  
€ 66.15

Piece  
€ 7.45

Lime Yogurt Cake  
(with alcohol)

Yoghurt lime mousse with Grand Marnier, almond sponge cake, shortcrust pastry and fresh limes  
contains gluten, egg, lactose, nuts, fructose, alcohol, traces of soy



Ø 16 cm (6-8 pieces)  
€ 29.20

Take away price  
Ø 26 cm (12 pieces)  
€ 56.20

Piece  
€ 5.40

Ø 16 cm (6-8 pieces)  
€ 32.65

Restaurant price  
Ø 26 cm (12 pieces)  
€ 63.00

Piece  
€ 6.10

Sacher Cake  
(with alcohol)

Chocolate cake with a base soaked in orange juice, apricot brandy and Grand Marnier and spread with Alpe Praga's apricot spread, covered with dark chocolate icing  
contains gluten, fructose, lactose, egg, soy, alcohol



Ø 16 cm (8 pieces)  
€ 37.80

Take away price  
Ø 26 cm (16 pieces)  
€ 71.95

Piece  
€ 6.00

Ø 16 cm (8 pieces)  
€ 42.25

Restaurant price  
Ø 26 cm (16 pieces)  
€ 79.20

Piece  
€ 6.70

Schwarzwälder Kirsch tartlet  
(with alcohol)



Gluten free

A chocolate sponge cake baked without flour, with cherry brandy cream, chocolate mousse and sour cherries, decorated with chocolate shavings and Amarena cherries  
contains lactose, fructose, egg, nuts, soy



9 pieces  
€ 48.85  
(Order 1 day in advance)

Take away price

Piece  
€ 5.70

9 pieces  
€ 52.95

Restaurant price

Piece  
€ 6.40

Siesmayer cake  
(with alcohol)

Shortcrust pastry and hazelnut bases with brittle and chocolate, filled with caramel cream, orange cream, hazelnut spirit and a nougat crunch layer, covered with chocolate icing  
contains lactose, fructose, egg, nuts, gluten, alcohol, soy



Ø 16 cm (8 pieces)  
€ 37.30

Take away price  
Ø 26 cm (14 pieces)  
€ 70.60

Piece  
€ 5.95

Ø 16 cm (8 pieces)  
€ 42.25

Restaurant price  
Ø 26 cm (14 pieces)  
€ 78.95

Piece  
€ 6.65

Passion Fruit Cake  
(without alcohol)

Shortcrust pastry base and chocolate sandcream with passion fruit cream and passion fruit chocolate ganache  
contains gluten, egg, fructose, lactose, nuts, soy



Ø 16 cm (6 pieces)  
€ 29.95

Take away price  
Ø 26 cm (12 pieces)  
€ 55.65

Piece  
€ 5.45

Ø 16 cm (6 pieces)  
€ 32.95

Restaurant price  
Ø 26 cm (12 pieces)  
€ 62.10

Piece  
€ 6.10

Japanese birthday cake  
(with alcohol, if you like without alcohol)

The Japanese birthday cake consists of a Viennese sponge cake filled with Crème Pâtissière, Cherry brandy, Crème fraîche cream. The Japanese birthday cake is rounded off with mixed fresh berries. (The chocolate sign is not included)  
contains egg, gluten, lactose, fructose

A white chocolate sign with the desired text must be ordered separately.



Take away price

Ø 16 cm (6-8 pieces)  
**€ 50.95**  
(Order 2 day in advance)

Ø 26 cm (14 pieces)  
**€ 67.50**  
(Order 2 day in advance)

Restaurant price

Ø 16 cm (6-8 pieces)  
**€ 57.25**  
(Order 2 day in advance)

Ø 26 cm (14 pieces)  
**€ 78.65**  
(Order 2 day in advance)

Chocolat sign

Small

**€ 4,90**

Medium

**€ 6,90**

Large

**€ 8,90**

## Pâtisserie offer

### Blueberry tartlet (seasonal) (without alcohol)

Shortcrust pastry base with marzipan-sand mixture, crème pâtissière and fresh blueberries  
contains gluten, egg, lactose, nuts



Ø 16 cm  
**€ 36.75**  
(Order 1 day in advance)

Ø 26 cm  
**€ 60.90**  
(Order 1 day in advance)

Piece  
**€ 6.60**

Ø 16 cm  
**€ 42.25**  
(Order 1 day in advance)

Restaurant price  
Ø 26 cm  
**€ 68.50**  
(Order 1 day in advance)

Piece  
**€ 7.40**

### Raspberry tartlet (seasonal) (without alcohol)

Shortcrust pastry base with marzipan-sand mixture, crème pâtissière and fresh raspberries  
contains gluten, egg, lactose, nuts



Ø 16 cm  
**€ 36.75**  
(Order 1 day in advance)

Ø 26 cm  
**€ 60.90**  
(Order 1 day in advance)

Piece  
**€ 6.60**

Ø 16 cm  
**€ 42.25**  
(Order 1 day in advance)

Restaurant price  
Ø 26 cm  
**€ 68.50**  
(Order 1 day in advance)

Piece  
**€ 7.40**



Matcha Orange  
(with alcohol / gluten free)



Matcha orange mousse on a crispy amaranth base with lime, liquid orange core with Grand Marnier, covered with mirror glaze and dark chocolate decoration contains egg, lactose, fructose, alcohol, soy



Take away price  
Piece  
**€ 6.60**

Restaurant price  
Piece  
**€ 7.35**

Frankfurter Kranz  
(with alcohol)

The Frankfurter Kranz consists of a Viennese base soaked in lemon juice, French butter cream with arrack, redcurrant jam, hazelnut brittle and Amarena cherries contains gluten, egg, lactose, nuts, fructose, alcohol



Ø 26 cm  
**€ 50.20**  
(Order 5 days in advance)

Ø 26 cm  
**€ 56.30**  
(Order 5 days in advance)

Take away price

Restaurant price

Piece  
**€ 5.65**

Piece  
**€ 6.35**

Chocolat Framboise  
(without alcohol / gluten free)  
not available as round cake, see page 17



Chocolate sponge cake filled with raspberry jelly, raspberry ganache, nougat ganache and crème fraîche cream, covered with chocolate icing and decorated with fresh raspberries  
contains egg, fructose, lactose, nuts, soy



Take away price  
Piece  
€ 6.45

Restaurant price  
Piece  
€ 7.20

Frou Frou (seasonal)  
(without alcohol)

Hazelnut and cinnamon sponge base with nougat crème fraîche cream, lemon curd, crunchy orange ganache, covered with chocolate icing  
contains fructose, lactose, gluten, nuts, egg, soy



Take away price  
piece  
€ 6.20

Restaurant price  
Piece  
€ 6.95

Opéra  
(with alcohol)

not available as round cake, see page 17

Almond sponge cake, caramel rum buttercream, chocolate ganache, coffee,  
covered with chocolate icing  
contains gluten, egg, lactose, alcohol, nuts, soy



Take away price

Piece

€ 6.40

Restaurant price

Piece

€ 7.10

Mille Feuille Toscana  
(without alcohol)

Fine puff pastry layered with with raspberry jelly,  
and vanilla, pistachio and raspberry buttercream  
contains lactose, gluten, fructose, nuts, egg



Take away price

Piece

€ 6.50

Restaurant price

Piece

€ 7.35

Fraisier (seasonal)  
(with alcohol)

not available as round cake, see page 17

Cream sponge cake filled with pistachio buttercream with cherry brandy, fresh strawberries, merenge and apricot jam  
contains lactose, gluten, fructose, nuts, egg, alcohol



Take away price  
Piece  
**€ 6,25**

Restaurant price  
Piece  
**€ 7,00**

Amalfi Beeren Törtchen  
(with alcohol)

A composition of fluffy sponge cake layers, fruity mousse made from white wine and Amalfi lemons with a filling of fresh berries and a hint of candied Amalfi lemon peel  
contains gluten, egg, fructose, lactose, alcohol, soy



Take away price  
Piece  
**€ 5,95**

Restaurant price  
Piece  
**€ 6,55**

Swiss Rübli  
(without alcohol)



Juicy carrot sponge bases with almonds, filled with carrot cream cheese cream, covered with roasted flaked almonds, decorated with a sweet carrot chip  
contains egg, fructose, lactose, nuts



Take away price  
Piece  
€ 5,65

Restaurant price  
Piece  
€ 6,20

### **Petite l'étagère**

(A seasonally varying selection of five petits some with alcohol - please contact us by phone for more information)  
contains gluten, egg, lactose, edible nuts, soy



Take away price  
€ 14.20

Restaurant price  
€ 15.80

## Vegan Pastry

### Vegan Black Forest



Vegan chocolate sponge cake with Amarena cherry filling, nougat mousse and coconut cream, topped with a cherry layer, decorated with Amarena cherries and hazelnuts  
contains gluten, fructose, nuts, soy



#### Take away price

Ø 16 cm (8 pieces)  
€ 39.90

Piece  
€ 5.90

#### Restaurant price

Ø 16 cm (8 pieces)  
€ 44.95

Piece  
€ 6.60

(For Ø 16 cm order 2 days in advance)

### Vegan & gluten-free New York Cheesecake with Raspberry



Fruity vegan cream cheese with cashew, vegan oat shortcrust pastry, coconut cream and fresh raspberries  
contains fructose, nuts, soy, legumes



#### Take away price

Ø 16 cm (6 pieces)  
€ 42.55

Ø 26 cm (12 pieces)  
€ 67.75

Piece  
€ 7.10

#### Restaurant price

Ø 16 cm (6 pieces)  
€ 47.60

Ø 26 cm (12 pieces)  
€ 75.45

Piece  
€ 7.45

(For Ø 16 /26 cm order 2 days in advance)

### Vegan Apple Pie



Vegan sand mass with Wellant apples, vegan oat shortcrust pastry and apricot jam  
contains gluten, fructose, soy, legumes



Take away price  
€ 5.15

Restaurant price  
€ 5.65

### Vegan Blueberry



Gluten free

Vegan fruit mousse of blueberries and cassis based on tofu, gluten-free sand mixture and  
almond crumble, covered with blueberry-cassis glaze and coconut cream  
contains fructose, soy, nuts, legumes



Take away price  
€ 6.60

Restaurant price  
€ 7.40

Vegan Passion



Gluten free

Vegan fruit mousse of mango and passion fruit based on tofu, gluten-free chocolate sand mixture and almond crumble, covered with mango-passion fruit glaze  
contains fructose, soy, nuts, legumes



Take away price  
€ 6.65

Restaurant price  
€ 7.45

Vegan Opéra



Vegan almond sandcream with espresso, chocolate ganache, whipped vanilla cream, hazelnut cream, almond crunch layer and vegan coffee chocolate icing  
contains nuts, soy, gluten



Take away price  
€ 6.75

Restaurant price  
€ 7.25



## Individual cakes and tarts

### Individual cakes and tarts (to order):

We would be happy to offer you individual cakes, also 3-tier ones, in consultation with our pastry chef Mr. Ricco Kreuzsch.

Please contact the banquet department regarding this  
on + 49 069 900 29 150  
to make an appointment with Mr. Kreuzsch

Talk to us - we will be happy to advise you!

### Sizes of the rectangular cake

The following starter cakes are only available rectangular:

Opera	18 x 14 cm - approx. 6 pieces	€ 38.40
	23 x 18 cm - approx. 12-14 pieces	€ 64,00
	27 x 14 cm - approx. 16-18 pieces	€ 96.00
	36 x 18 cm - approx. 22-25 pieces	€ 128.00
	45 x 27 cm - approx. 32-34 pieces	€ 192.00
	45 x 36 cm - approx. 42-45 pieces	€ 256.00
Frou Frou	18 x 14 cm - approx. 6 pieces	€ 37.20
	23 x 18 cm - approx. 12-14 pieces	€ 62.00
	27 x 14 cm - approx. 16-18 pieces	€ 93.00
	36 x 18 cm - approx. 22-25 pieces	€ 124.00
	45 x 27 cm - approx. 32-34 pieces	€ 186.00
	45 x 36 cm - approx. 42-45 pieces	€ 248.00
Chocolat Framboise	18 x 10 cm - approx. 6 pieces	€ 38.70
	20 x 18 cm - approx. 12-14 pieces	€ 64.50
	30 x 18 cm - approx. 16-18 pieces	€ 96.75
	36 x 20 cm - approx. 20-22 pieces	€ 129.00
	40 x 27 cm - approx. 32-34 pieces	€ 193.50
	48 x 30 cm - approx. 42-45 pieces	€ 258.00
Fraisier	24 x 10 cm	€ 37,50
	25 x 16 cm	€ 62,50
	30 x 20 cm	€ 93,75
	32 x 25 cm	€ 125,00
	40 x 30 cm	€ 187,72
	50 x 32 cm	€ 250,00







Cholate sign

A nice and simple ornament for your cake

Per sign

(Price varies depending on size)

**Small € 4,90**

**Medium € 6,90**

**Large € 8,90**

Fondant-trailor

Fondant-trailor in different sizes

Per trailor

(Price varies depending on effort)

Ø 14 cm

**€ 24.00**

Ø 20 cm

**€ 28.00**

Flowers ornament

Flower dacoration in different varies



Roses

(green leafes included)

Up to 7 leafes

**€ 5.90**

Up to 9 leafes

**€ 7.50**

2 Buds

(like one rose with 7 leaves)

**€ 5.90**

Excelled Flowers

(Price varies depending on mass)

**€ 6.00**

### Fondant shields

A nice and simple ornament for your cake



Up to 3 words  
€ 8.50

Up to 4 words  
€ 11.50  
(Price varies depending on effort)

### Foodprints

Excelled pair foodprints



Up to 6 pair  
€ 8.50

7 to 12 pair  
€ 16.50

### Butterfly

Excelled butterflies three times (small, normal, big)



Per Set  
€ 2.50

### Decoration figures

Marzipan and fondant figures in different sizes



General figure  
Height 6cm  
€ 19.50

Standing figure  
Height 7 cm      Height 14 cm  
€ 19.50      € 29.50

Laying figures  
Length 7 cm      Length 14 cm  
€ 14.50      € 27.00

Extras  
Bow, Scarf, Flower  
€ 1.50

### Fondant shoes



Shoes of different kinds.

per pair  
Size approximately 7x4 cm  
€ 17.50

Please note that the modeling of complex figures requires a lead time of at least 5 days.