

Catalogue

of made-to-order
cakes and desserts



In the 1980s, the world faced many historical events and significant changes, some of which left a lasting impression on society.

This period brought a great shift and progress to the Goriška region, in economy as well as in society and tourism. These years left an important mark on the lives of the people on both sides of the state border and a lasting legacy of success. One such everlasting and nostalgic remnant of that time is the Delta cake or Delta slice, which was created for the opening of the Argonavti Hotel in 1980 (in the late 1980s, the Argonavti Hotel was bought by the Iskra Delta Company). Both the Argonavti Hotel and the Iskra Delta Company had an excellent pastry shop and restaurant, which later became part of the Park Hotel, where the Delta cake is still an integral part of the dessert menu.

Ingredients for the Delta cake: walnuts, sugar, chocolate powder, egg whites, vanilla cream, chocolate glaze

The cake recipe is a well-kept secret of the Park's pastry chef.



Price list of desserts*:

	€/kg
Plain cake	22.00
Extra cakes	27.00
Wedding cakes	27.00
<hr/>	
Image for the cake**	8.00
Cake toppings: Various types of chocolate glazing, Fruit glazing with gelatin, Chocolate decoration, Sugar decoration, Milk and fruit filling (disc), Fresh fruit	5.00
Cake packaging	3.50

Cakes varieties and their prices*:

	€/pieces
Mignon	2.00
Slice of cake	4.00
Pie	3.50
Strudel	3.00
Mini slice of cake	3.00
Mono-portion dessert	4.00
Special dessert	5.00

*The prices are in euro. VAT is included in the prices.

**You can submit the picture on an USB key or email it to slascicarna.park@hit.si.



Flavours :

Basic cream:

Vanilla cream, Chocolate mousse, White chocolate mousse, Cookie cream, Strawberry cream, Stracciatella cream, Hazelnut cream, Nutella cream, Orange cream, Coconut cream, Lemon cream, Assorted creams (to be arranged with the confectioner)

Extra cream:

- House-special Delta Cake with Walnut sponge cake and vanilla cream
- Chocolate mousse with crème brûlée
- Mascarpone cream with fruit filling (strawberry, wild berry, etc.)
- Yoghurt espuma with fresh fruit in pieces

Cake shapes:

- Other
- Rectangle
- 3D (ladybird, butterfly, heart, etc.)
- Wedding cake on a rack

Sponge cake:

- Vanilla sponge cake
- Chocolate sponge cake

Cake weight:

Minimum cake weight 1.5kg



Allergens:

- 1 Cereals that contain gluten and their products – wheat, rye, barley, oats, spelt, Khorasan wheat or hybrids thereof
- 2 Eggs and products thereof
- 3 Peanuts and products thereof
- 4 Soya beans
- 5 Milk and dairy products (with lactose)
- 6 Nuts and products thereof (hazelnuts, walnuts, poppy seeds)

To place your order:

Patisserie: t 053362434 (from 8am to 2pm)

Café bar Rosa: t 053362621 (from 2pm)

email: slascicarna.park@hit.si

As we like to discuss the details of each order with our customers, please call us after having placed your order by e-mail. You will receive confirmation of your order within 24 hours. Orders must be placed at least 2 days before the planned event.



List of contents

	page
A Birthday cakes	6 - 10
B Cakes for special occasions	11, 12
C Extra shape cakes	13 - 16
D Wedding cakes	17



Birthday cakes



A|2



A|3



A|4



A|5



A|6



A|7



A|8



A|9



A|10



A|11



A|12



Cakes for special occasions



Extra shape cakes



C|2



C|3



C|4



C|5



Wedding cakes



Desserts



E | 2



E | 3



E | 4



E | 5

