

Kanapee at home

Our Canapées au Kanapee – original, convenient, delicious. We make scrumptious little bits for your festivities or catering at home. Be it rustically Franconian or delightfully noble, be it cold or hot, from spicy to sweet, fresh and fruity, healthy and yummy. Enquire within, we offer you a customized variety at a fair price.

Our tortes and cakes – individual, delectable, home-made. Let's talk about your wishes. Please order at least three days ahead.

Tortes (28cm)	Price in €	
Black Forrest Cherry Torte	23,--	A German classic. Juicy, fruity, creamy with a good lacing of cherry liqueur.
Hawaii-Dome-Torte (Chocolate sponge cake)	22,--	An elegant dome filled with pineapple-yoghurt-cream – a feast for the eye that holds its promise.
Walnut-Amaretto-Dome-Torte with Marzipan	23,--	Nutfans will love this delectable creation. Franconian walnuts with delicious Italian amarettini and whipped cream meet underneath a dome of marzipan and chocolate.
Latte Macchiato Torte	22,--	A cool refreshment. Whipped cream of espresso and vanilla, decorated with dark chocolate coffee beans.
Yoghurt-Fruit-Dome-Torte (raspberry, strawberry, lemon...)	21,--	We create and decorate your yoghurt-fruit-dome-torte according to your wishes with a grid of sponge cake or cream decoration.
Cheesecake-Cream-Torte with top layer of mixed fruit	22,--	A variation of the German classic. Fruity cheesecake-cream, especially pretty during strawberry season.
Fresh Summer Torte with peaches or apricots	22,--	A fruity-fresh creamy delight with a top layer of yellow fruit yoghurt.
Marble-Chocolate-Cream-Torte	22,--	Chocolate and vanilla cream meet in this creamy temptation to create a marbled effect.
Banana-Chocolate-Cream-Torte	22,--	Children and husbands love this creation decorated with banana chips.
Cherry-Almond-Baiser-Torte	21,--	A favorite with our customers – cherries, cream and a fluffy top of almond-baiser.
Charlotte with fruit of your choice	23,--	A queen amongst tortes with a dome of marmalade-filled sponge-cake-rolls, filled with fruity whipped cream.
Mocha-Buttercream-Torte	23,--	Light and creamy despite butter. Thin layers of sponge cake, soaked with freshly brewed espresso and filled with a fine layer of light butter cream.
Frankfurter Kranz	23,--	Klassisch, cremig und unheimlich gut. Rührteig mit Marmelade sowie Vanille- und Schokobuttercreme gefüllt, außen frisch geröstete gehackte Mandeln
Cakes (28cm)		
Tangerine-Sourcream-Cake	14,--	A favorite with our guests. Creamy cheesecake with fruity pieces of tangerine and almond flakes on top. Shortcrust.
Bienenstich with Vanilla Cream	14,--	Our big hit. Fluffy sponge cake baked with almond flakes and filled with delicious vanilla-flavored whipped cream.
Cheesecake	14,--	Our cheesecake is creamy and light due to an extra dollop of cream and pure rape oil. A classic delight.
Cheesecake with Poppy Seed	14,--	The classic delight with a fine layer of poppy seed on a shortcrust bottom.
Cheesecake with apples and crumbs	14,--	Two favorites combined: cheesecake with apples – always a hit.
Apple Pie, covered or with crumbs	14,--	Almost throughout the year, we have home-grown apples for this pie. It is available with raisins upon request.
Apple-Sourcream-Cake (almond short crust)	14,--	Almond short crust with a fine aroma of cinnamon, filled with creamy cheese and chopped apples, topped off with a grid of crust.
Apple Cake with Pecan/Walnut-Crust	14,--	One of our guests' darling. Sponge dough with apple halves and a top crust of nuts drenched in maple syrup, glazed with apricot jam. Not only for nut lovers.
Vienna Apple Pie	14,--	A delightful variation. Baked Cream and almonds hide apple halves on short crust.

Apple-Wine-Torte with whipped cream	14,--	Apples with half a liter of Franconian wine on short crust topped with whipped cream sprinkled with cocoa.
Fruit tart (strawberry, raspberry, mixed fruit...)	14,--	Our fruit tart dough is moist and elegant, made with a cup of orange juice and pure rape oil. Topped with a seasonal fruit of your choice, with our without alcohol.
Juicy Carrot Cake with Fresh Cheese Icing	14,--	Moist and nutty and wonderful, covered in a sinful white layer of delicious fresh cheese icing.
Lemon Cake with Sparkly	14,--	Moist and fine sponge dough, drenched with an entire piccolo of sparkly wine, icing of your choice.
Nut Cake Pear Hélène	14,--	Shortcrust with a yummy nut filling with pear halves and German cranberries, glazed with apricot jam.
Philadelphia-Cherry-Cheesecake	14,--	An 80s revival. Delicious butter cookie crumb crust, topped with a fresh cheese cream and cherries.
Square Cakes (30x40cm)		
Waves of the Danube	18,--	A German-Austrian classic with white and brown sponge dough, cherries and butter cream, topped with chocolate icing.
Square Fruit Tart (strawberry, raspberry, mixed)	18,--	Our fruit tart dough is moist and elegant, made with a cup of orange juice and pure rape oil. Topped with a seasonal fruit of your choice, with our without alcohol.
Sour Cream Squares with fruit (strawberry, raspberry, peach...)	20,--	A sight to behold and always delicious. Our fruit tart crust with fruit, topped with a sour cream filling, garnished with whipped cream.
(je 16 Stücke)		
Glühwein-Cake with almonds	14,--	A wintry delight. Sponge dough with chocolate and mulled wine, covered in sugar icing made from mulled wine and sprinkled with freshly roasted almond flakes.
Apple Crumb Cake	14,--	Juicy sponge cakes with apples and buttery crumbs.
Apple Cheese Cake with grid	16,--	A crust with apple halves and cheese cake filling, topped with a crust grid. Makes many pieces and tastes delicious.
Walnut-Carrot-Squares with fresh cheese icing	14,--	Ground-up walnuts and juicy carrots – a classic cut in squares.
Cherry Squares with crumbs	14,--	Sponge cake with cherries and buttery crumbs.
Yeast cake with fruit and crumbs	14,--	Depending on the season, best in late summer and autumn with juicy plums fresh off the tree – a Franconian special, like a piece of home for us.