



*Scrumptious, exquisite  
and utterly unique*

## Cakes Price List 2021-22

Size (inches)	Round	Square	Dummy	Extra height
Four	170CHF	190CHF	100CHF	+ 75CHF
Six	190CHF	210CHF	100CHF	+ 75CHF
Eight	210CHF	230CHF	120CHF	+ 90CHF
Ten	230CHF	250CHF	120CHF	+ 90CHF
Twelve	250CHF	270CHF	140CHF	+ 105CHF
Fourteen	270CHF	290CHF	140CHF	+ 105CHF

5% discount on three tiers or 10% discount on four tiers of the same flavour  
25% discount for “naked” or buttercream only cakes (no fondant icing)

Name or date icing cut-out base board @ 50CHF

## Servings

Size (inches)	Dessert (round)	Dessert (square)	Canape (round)	Canape (square)
Four	8	10	15	20
Six	10	15	20	30
Eight	20	25	40	50
Ten	30	35	60	70
Twelve	40	50	80	90
Fourteen	55	70	100	110

## Cupcakes and Mini Cakes

Cupcakes	6-10CHF each	Min order 12
Individually iced mini cakes	35-40CHF each	Min order 20
Profiteroles/Croquenbouche	5CHF (sm) 7CHF (med)	Min order 30
French macarons	5CHF each	Min order 12 per flavour
Meringue roses (filled)	14CHF each	Min order 12

## Flowers & Decorations

Carved “character” designs	start from 100CHF extra
Wired sugar flowers	start from 60CHF each
Freehand-made roses	10CHF each
Moulded/stamped decorations	start from 3CHF each
Fresh flowers & fruit	Quoted separately when final design has been agreed

Elaborate decoration will be priced separately and depends on final design



☎ 0041 (0)27 565 2206

✉ info@cookinthealps.com

📍 First Floor, Route de la Poste 11,  
1936 Verbier CH

🌐 www.mountainthyme.ch  
www.mountainthymedinner.ch

## Cake flavour suggestions

*We can make any flavour cake and match it with any icing flavour you choose*

- Classic boozy fruit cake with marzipan
- Lemon & poppyseed drizzle cake with Limoncello buttercream
- Rich chocolate fudge cake with raspberry buttercream
- Carrot & walnut cake with orange & mascarpone buttercream
- Lavender & lemon drizzle cake with white chocolate buttercream
- Chocolate mud cake sandwiched with salted caramel
- Coffee & hazelnut cake with Tiramisu buttercream
- Victoria sponge with raspberry jam & vanilla buttercream
- Banana & chocolate chip cake with milk chocolate ganache
- Rich gingerbread with lightly scented lemon buttercream
- Fresh raspberry Bakewell cake with raspberry buttercream

## Cupcake suggestions

- Red velvet cupcakes with mascarpone frosting
- Dark chocolate cupcakes with chocolate & ginger ganache
- Banana & chocolate chip with rich chocolate buttercream
- Light & fresh lemon cupcakes with Italian meringue icing
- Vanilla cupcakes with apricot filling and classic vanilla buttercream
- Raspberry cupcakes with fresh raspberry buttercream
- Orange & cranberry cupcakes with white chocolate buttercream
- Lavender cupcakes with Earl Grey icing
- Rhubarb & ginger cupcakes with rose buttercream
- Espresso cupcakes with salted caramel buttercream

**Delivery & Set Up** 2CHF/km from 1936 & 30CHF ph, min 50CHF  
Cake stands\* can be hired from 50CHF

\*any equipment hired from Mountain Thyme must be returned within 1 week

**Wedding cake orders must be placed 2 months in advance of the delivery date**

**Birthday cakes must be ordered at least 2 weeks ahead of the delivery date**



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