



Pâtisserie ARTISANALE

*Desserts for Weddings, Corporate
Events & Private Celebrations*



About Me



I'm Meda, the heart and hands behind Patisserie Artisanale, an artisan pastry studio based in Heerlen.

Baking allows me to combine creativity with precision, and I enjoy crafting desserts that look as good as they taste.

Patisserie Artisanale offers refined, handmade desserts with a focus on flavor, texture, and presentation. From elegant entremets to unique sweets for special occasions, everything is prepared in small batches with attention to detail and quality.



Services offered:



- Sweet tables (entremets, cakes, cupcakes, cookies, one bite)
- Cakes
- Fruit shape entremets
- Sweet table styling (glass plates, vintage jars, flowers, etc.)
- Delivery & setup
- Tasting appointments
- Alongside custom cakes and sweet tables, I also offer the option to attend your event with my charming vintage dessert trailer for a truly unique experience.

Why partner with me ?

- Handcrafted desserts made in small batches
- Premium presentation designed to impress guests
- Reliable delivery and professional setup
- Custom dessert concepts for every event
- Flexible for weddings, corporate events and private celebrations
- Consistent quality and attention to detail
- Unique signature entremets



Sweet table



One bite



One bite flavours



- *Lemon*
- *Chocolate*
- *Raspberry*
- *Cinnamon & apple*
- *Vanilla*
- *Passion fruit & mango*
- *Blueberries & coconut*
- *Mini choux*
- *Caramel*
- *Coconut & chocolate*
- *Strawberry & vanilla*
- *Anise & pineapple*
- *Choco mousse cups & macarons*
- *Red velvet cups & Heart shape biscuit*



Cakes



Cake flavours



- *Passion fruit & mango & coconut*
- *Raspberry & pistachio*
- *Lemon & lime*
- *Chocolate & coffee*
- *Red velvet*
- *Trio chocolate*
- *Cheesecake & vanilla*
- *Poppy seeds & blueberries*
- *Medovik & orange*
- *Pear & pecan*



Pies



Pies



- *Pecan*
- *Apricot frangipane*
- *Lemon & meringue*
- *Apple pie*
- *Bavarois & fresh fruits*
- *Chocolate & Caramel*
- *Chocolate & Sour cherries*
- *Basil frangipane & Peaches*
- *Plums rustic galette*
- *Pear*



Fruit shape entremets



*Fruit shape
entremets*

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- Mango
 - Pistachio
 - Lemon
 - Raspberry
 - Coffee bean
 - Cacao bean
 - Blueberry



Meet the trailer





Partner with Patisserie Artisanale

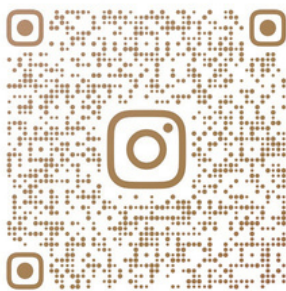
Ideal for:

- *Hotels*
- *Wedding venues*
- *Corporate events*
- *Conferences*
- *Luxury private parties*
- *Product launches*
- *Baby showers*
- *Birthdays*



Contact me:

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@PATISSERIE_ARTISANALE_