

# Galette des Rois

**The feast of epiphany, or little Christmas, held 12 days after Christmas, is a festival honoring the Three Wise Men**

The Galette des Rois is one of the most popular eating traditions in France and is made every January. A "feve" - a small figurine - is hidden in the galette before baking. The lucky guest who gets the feve is crowned king and chooses his queen among the other guests.

This tradition takes place all over France in every family and between friends and work colleagues. The children absolutely love the game!

## What is a Galette des Rois?

A puffed pastry with almonds and glazed with syrup. Best served warm.

## Galette des Rois is now available to order!

Please ask our staff for the feve (figurine) and you can place it yourself for your order

Medium: \$40

Large: \$45

