

Seasonal Pies

Strawberry 7,700won / Large 37,000 won

Strawberry Season starts just after the first of the year and continues until late April or early May.

Our Strawberry pie starts with a TARTINE pre-baked pie shell, and then we coat the inside of the shell with dark chocolate, next, a nice helping of our own vanilla pie filling is scooped in.

The richest and most flavorful ripe strawberries are gently placed on the vanilla pie filling and they are coated with a strawberry glaze and just when you thought it couldn't get any better, a drizzle of chocolate tops off this wonderful confection.

APPLE PIE [Fiona's Favorite] 7,700won / 37,000won

Apple Season is usually from early Fall until mid-March

Apples fresh from the orchard, what could be better?

We buy our apples directly from the farmer so that we know they are of the highest quality and the perfect variety for our pies.

We core and slice all of our apples by hand, and we leave on the peel.

Leaving the peel on adds texture and color to our apple pies.

We then mix in brown sugar, flour and just the right amount of cinnamon and then bake it all in our famous crust until golden brown.

My friend Fiona would rather have an apple pie than cake for her birthday!

PUMPKIN PIES & Cheesecake

Pumpkin Season starts just before Halloween [Oct. 31st] and ends after new Years.

TRADITIONAL PUMPKIN PIE 6,600won / Large 33,000won

This pie is made using the classic recipe of cream, milk, eggs, brown sugar, molasses and five spices. Nothing say Holiday Season like TARTINE'S Pumpkin Pie.

PUMPKIN CREAM PIE 6,600won / Large 33,000won

An original TARTINE pie. This pie was created in our test kitchen by Chef Garrett, with a truly unique taste.

For this exclusive pie,

Chef Garrett takes cooked local pumpkin and allows it to cool, and then he adds brown sugar and 5 spices and mixes it all to a smooth texture.

Whipped cream is folded into the pumpkin mixture to add an airy lightness.

A dollop of whipped cream is placed on top with a sprinkling of toasted pecans on its very summit.

This cream pie could easily become your new Holiday favorite.

PUMPKIN CHEESECAKE 6,600won per piece /

Whole cake 63,000won 10 -12 piece

We add local pumpkin and 5 spices to our New York Cheesecake recipe.

This cheesecake is a big hit at Holiday parties and dinners.

If you want to serve the very best, serve a baked item from TARTINE, Seoul.

