



HAVE YOUR  
CAKE

AND EAT IT TOO!

3  
*bakeries*

3  
*bakers*

3  
*cakes*

*Written by* MARY MATLACK  
*Photography by* DANIEL GARCIA

# La Lune Sucrée

## THE SHOP

Tucked between the leading fixed gear bicycle boutique in San Jose and a fiercely popular coffee house, *La Lune Sucrée* is an authentic European Pastry Café—complete with sidewalk seating, French music in the air and delicate palate-pleasing delights. For the savory minded: fresh crepes with poached eggs, honey ham, Gruyere cheese, and housemade Hollandaise share the board with sandwiches, salads, and soupe du jour. And when your sweet tooth is acting up, *La Lune Sucrée* offers an ever changing selection of pastries, croissants and breads baked in the French and German tradition. Accompany your meal with an assortment of drinks—fine coffee, tea, and cocoa or just bring your cuppa over from *Philz*—it's the neighborly thing to do.



## THE BAKER

Bettina Pope has always been a cook—entertaining 25 for Thanksgiving dinner, catering for friends and school events, and finally working as an apprentice under chefs in Florida and the Loire Valley in France. Born in the Black Forest region of Germany, Bettina met her husband Mark and together they raised a family in Florida. Mark had grown up in the Bay Area and when his kids left the nest, they set up house in California, too. Pretty soon grandchildren were arriving. “When our first granddaughter was born,” says Mark, “Bettina and I started realizing that we didn’t want to be in Florida and have our family, our grandbabies out in California.” They spent years planning, developing menus, and taste testing. Finally, after Bettina completed eight weeks in France as an apprentice in patisseries and chocolatiers, their hard work culminated in a serendipitous purchase of their petite café. Bettina can be seen in the kitchen most mornings and in the afternoons, you can often find her with Mark—and sometimes a grandbaby—enjoying a pastry in her storybook sidewalk café.

## THE CAKE

Schwarzwälder Kirschtorte (shvartz val duh keersh tor tuh) is a musical name for a cake—as long as pronouncing words in German comes easy to you. (Otherwise, stick with a mouthful of Black Forest Cake.) Whatever you call it—be sure not to miss a taste when Chef Bettina has this treat in her case. Better yet, order your own freshly-baked cake. Chef Bettina uses her mother’s recipe—a specialty of the Black Forest region. She starts with a butter crust layer and “the other two layers are made with chocolate, almonds, flour, eggs butter, sugar,” explains Bettina. “Lots of yummy ingredients.” The layers are sprinkled with Kirschwasser (a tart cherry liqueur) and finally the whipped cream is mixed with Morello cherries—a type of sour cherry popular in Germany—and homemade vanilla sugar. The three tiers are stacked and smothered with the enhanced whipped cream and then the whole masterpiece is covered in chocolate shavings and a few more special cherries. Chef Bettina’s creation is beautiful and delicate, but the almond cake and the sour cherry cut the sweetness and add a level of sophistication. “German desserts aren’t usually so sweet,” says Bettina, but she’s certainly sweet enough to make you a specialty cake any day of the year—as long as she doesn’t have a date with a grandchild.



*La Lune Sucrée*  
116 Paseo de San Antonio  
San Jose, CA 95112  
408.292.2070  
[lalunesucree.com](http://lalunesucree.com)