

dubbel sött.



the signature chocolate mousse
please see the private aviation collection

about dubbel sött

dubbel sött was started by Kate as a small side project to experiment with her love of baking and making custom chocolates. In 2021, Kate and her partner Tyler went to live in Mallorca to take a long break and it was during that time that they discussed the potential for expanding the business into a modern, scandinavian confectionary and patisserie that would be based in the UK.

Today dubbel sött is focused on creating mouth watering products for High End Retail, Private Aviation, Yachts and Events.



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the private aviation collection

treats and gifts on board

dubbel sött chocolate truffles

Available in boxes of 6, 9 or 24. Please see flavour list on page 7

Chocolate truffles are available colour branded for companies/occasions. Please enquire if you would like colour branding.

dubbel sött macarons

Available in boxes of 5 or 15. Please see flavour list on page 8

Macarons are available colour branded for companies/occasions. Please enquire if you would like colour branding.

kanelbullar (cinnamon buns)

Four mouth watering Swedish cinnamon buns topped with pearl sugar (pärlsocker)

the dubbel sött dream box - for the little ones

Every child's dream. A gift box containing four cupcakes, six cookies (supplied with icing to decorate with) and a mixture of large and small marshmallows. Perfect for 2 or more and guaranteed to keep them happy on board.

build a cookie box - for the little ones

A large chocolate chip cookie with sprinkles and icing for the little ones to decorate.

celebration cake (Please enquire)

Available in a variety of sizes and flavours for any celebration

macaron cake (Please enquire)

Available in a variety of sizes and flavours for any celebration

on board desserts

(available to order from private flight concierge)

signature chocolate mousse (V, 4, 7)

Pictured on page 1 - Soft chocolate mousse in a hard chocolate casing laid on raspberry coulis bed with icing sugar and dried raspberry. Inspired by a snow covered Japanese garden

höst chocolate mousse (the autumn flavour) (V, 4, 7)

Our signature chocolate mousse in a hard chocolate casing laid on a spiced cinnamon orange coulis bed with citrus peel pieces and a cinnamon stick. Inspired by the falling leaves of autumn

vinter chocolate mousse (the christmas flavour) (V, 4, 7)

Our signature chocolate mousse in a hard chocolate casing laid on raspberry coulis bed with icing sugar and pearl sugar. Inspired by a snow covered winter

deconstructed eton mess (V, 1, 4, 7, 9)

A visually pleasing plate of large English strawberries and homemade meringues on a Raspberry coulis bed, sprinkled with dried raspberry pieces and served with a side of English clotted cream

nordic sea salt caramel tart (V, 2, 4, 7)

Sea Salt Caramel filled pastry tart, Raspberry dacquoise topped with chocolate and covered with a sugar nest

the strawberry collection (V, VG, 7, 10)

Large fresh strawberries covered in Milk or White Chocolate, Coconut Flakes or Pistachios

dubbel sött dessert board (to share)

A dessert board containing two signature chocolate mousse's, two nordic sea salt caramel tarts and a selection of chocolate dipped strawberries

the retail and events collection

minimum order requirement

dubbel sött chocolate truffles

Available in boxes of 6, 9 or 24. Please see flavour list on page ?

Chocolate truffles are available colour branded for companies/occasions. Please enquire if you would like colour branding.

dubbel sött chocolate truffles - mini box

Available in boxes of 2 - Great for weddings favours or large corporate events

Chocolate truffles are available colour branded for companies/occasions. Please enquire if you would like colour branding.

dubbel sött macarons

Available in boxes of 5 or 15. Please see flavour list on page ?

Macarons are available colour branded for companies/occasions. Please enquire if you would like colour branding.

celebration cake (Please enquire)

Available in a variety of sizes and flavours for any celebration

macaron cake (Please enquire)

Available in a variety of sizes and flavours for any celebration

dubbel sött chocolate truffles

flavour list - boxes of six, nine or twenty four

special flavours for the end of this year

spiced orange
pumpkin spiced caramel
gingerbread
irish cream
mint

permanent flavours

all chocolate

(Branded chocolates come all chocolate as standard)

sicilian lemon
apple
mango
orange
raspberry
ginger
coconut
strawberries and cream
raspberry and coconut
hazelnut
biscoff
salted caramel
amaretto
irish cream and chai
pink champagne
champagne

(V, 7)

dubbel sött macarons

flavour list - boxes of five or fifth-teen

special flavours for the end of this year

spiced orange
gingerbread
mint

permanent flavours

chocolate
white chocolate
salted caramel
cappuccino
chocolate banana
chocolate hazelnut
blueberry
strawberry
strawberry and chocolate (red and half coated with chocolate)
raspberry
raspberry coconut
cotton candy
lemon sherbet
orange
mango
passion fruit
pistachio

White chocolate filling with any colour for events or branding (Enquire for pricing)

Gold flake topping box (Any of our flavours, topped with gold flake)

ordering with dubbel sött

private aviation orders

orders for private aircraft, fbo's or commercial jets can be placed either through private flight concierge or directly with us by emailing - hello@dubbelsott.com

minimum orders: there is no minimum order requirement for private aviation however delivery charges will be set by private flight concierge and will be dependent on airport location.

minimum order time: please enquire for minimum order times. the size of the order will determine the minimum order time

co branded bulk orders: we can fulfil regular orders in bulk if the products are kept in the correct storage areas. these can then be distributed by the client onto the required flights.

delivery: all deliveries will be handled by private flight concierge. once an order has left dubbel sött we are not liable for any damages

retail and events orders

orders for retail and events can be placed directly with us by emailing - hello@dubbelsott.com

minimum orders: please enquire for minimum order requirements

minimum order time: please enquire for minimum order times

co branded bulk orders: we can fulfil regular orders in bulk if the products are kept in the correct storage areas. these can then be distributed by the client onto the required flights.

delivery: all deliveries will be handled by private flight concierge. once an order has left dubbel sött we are not liable for any damages

cancellation policies

private aviation

normal orders cannot be refunded if cancellation is received less than 72 hours before the requested delivery time. Cancellations made outside of the 72 hour window won't be subject to cancellation fees and are fully refundable.

bulk orders cannot be refunded if cancellation is received less than 14 days before the requested delivery time

retail and events

orders cannot be refunded if cancellation is received less than 14 days before the requested delivery time

Payment Terms

Orders must be paid in full prior to the cancellation window. Items will not be made until payment is received. Please allow up to 30 days for any refunds that are approved.



allergy information

Allergens and Dietary Menu Key

V	Vegetarian
VG	Vegan
1	Celery
2	Cereals containing gluten
3	Crustaceans
4	Eggs
5	Fish
6	Lupin
7	Milk
8	Molluscs
9	Mustard
10	Nuts
11	Peanuts
12	Sesame seeds
13	Soybeans
14	Sulphur dioxide and Sulphites
15	Tree Nuts

BAKED GOODS MAY CONTAIN LUPIN.

SOME PRODUCTS MAY CONTAIN SULPHUR DIOXIDE AND SULPHITES.

EDIBLE FLOWERS MAY CONTAIN CELERY/MUSTARD.

ALL OF OUR PRODUCTS ARE MADE IN A KITCHEN WHERE NUTS (PEANUTS, ALMONDS, HAZELNUTS, WALNUTS, BRAZIL NUTS, CASHEWS, PECANS, PISTACHIOS,MACADAMIA NUTS), DAIRY AND GLUTEN ARE USED. ALTHOUGH ALL CARE HAS BEEN TAKEN TO AVOID ANY RISK TO CONSUMERS, WE CANNOT ACCEPT RESPONSIBILITY FOR ALLERGIC REACTIONS FROM OUR PRODUCTS.

dubbelsott.com

@dubbelsott

