

LE 76

PÂTISSERIE & BAKERY



A LITTLE BLISS IN EVERY BITE



Jean Marc

THE OWNER

Executive Chef

I am very happy to be once again creating desserts directly to consumers. I was born in Normandie, France. Normandie's 'departement' number is 76, hence the name of my Patisserie.

I've been creating French desserts for 35 years, from 5 star cruise liners in the USA to Michelin star restaurant in France. After having worked as the development chef for Mark's & Spencer and

Harrods in London, I came to Australia to open Benchmark Patisserie, where I supplied customers like Max Brenner & Baskin & Robbins, also I was part of the team that created Kurtosh.

I'm happy to be back in front of the customer, making specialty desserts.

I believe in traditional techniques, quality ingredients and translating these to make people happy.

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OUR HISTORY

Le 76 Patisserie & Bakery was formed in 2021. The business was started with the love of the owner bakery world.

Having spent the last 20 years helping build two major brands and supplying many more with delicious Pastries, Desserts and Cookies Jean Marc decided it was time to apply his skills to a smaller more refined market with his own spin on his original recipes and with his personal time and care producing some of the best quality Pastries, Deserts, Cakes and Bread Sydney has seen

with limited marketing Le 76 has established itself as the premier Patisserie & Bakery in Sydney's lower north shore through word of mouth and outstanding customer retention



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A B O U T

OUR VISION



Vision

Serve happiness through the best quality baked products to every precious moment

Mission

Bake on-site from scratch with premium quality ingredients and fresh daily products for our clients and satellite Stores



AND MISSION

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OUR VALUE PROPOSITION

Embrace innovation as a part of creations
Proudly making French Pâtisserie & Bread from scratch



CAKES



06



AND PASTRY

BAKED BREAD



- Bread
- pastry
- danish
- Cake
- macaroons



Customer Rewards Program

Special programs for our loyal customers, such as special prices, vouchers, and exclusive gifts held monthly or annually

Social Media Marketing

Reach our customers online through the activation of our social media

Adequate Abilities

Improve employee abilities for better services, both in stores and online



**PATISSERIE
& BAKERY**

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OUR
MARKETING
STRATEGY

JEAN MARC MILESTONES

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1989 to 1991

Hotel saint Simeon 5 stars hotel and 2 Michelin Stars at the time in Honfleur.

Demi chef de party in pastry section

1991 to 1993

Canizaro house in Wimbledon & other 5 stars hotels in London

Head pastry chef

1993 to 1995

Appollo ship chandlers

Executive pastry chef on cruise liners preparing for about 2000 passengers

1995 to 1997

Harrods Département store in London

sous chef running a team of 40 pastry chefs and 20 bakers

1997 to 1999

Development chef for Marks and spencer

developing pastry lines over 250 stores uk wide
Creating desserts to be produce in large volume

1999 to 2003

Jean-Marc's patisserie Pty in Sydney

Successful first and second shop in Sydney (Broadway & Pymont).



JEAN MARC MILESTONES

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2003 to 2021

Running Benchmark as a business partner owning 50% of the company, turning over about \$4m/yearly. supplying Max brenner, kurtosh, sushi train, basking Robbin and many retail shops.

while running Benchmark we open our first Kurtosh in Randwick in 2006 i was a part owner of 33%, responsible for the cake creation and supply, open another 4 stores after that, managing all the aspect of the daily running of the shops.

Jean-marc Masset

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HOW TO ORDER OUR PRODUCTS MASSIVELY

- 1 - Go to our website at www.reallygreatsite.com*
- 2 - Add items to the cart*
- 3 - Fill in the occasion and your address*
- 4 - Complete the payment*
- 5 - Wait for the delivery confirmation message*



CONTACT US

*Kindly connect with us for further detail
information and business affairs*

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