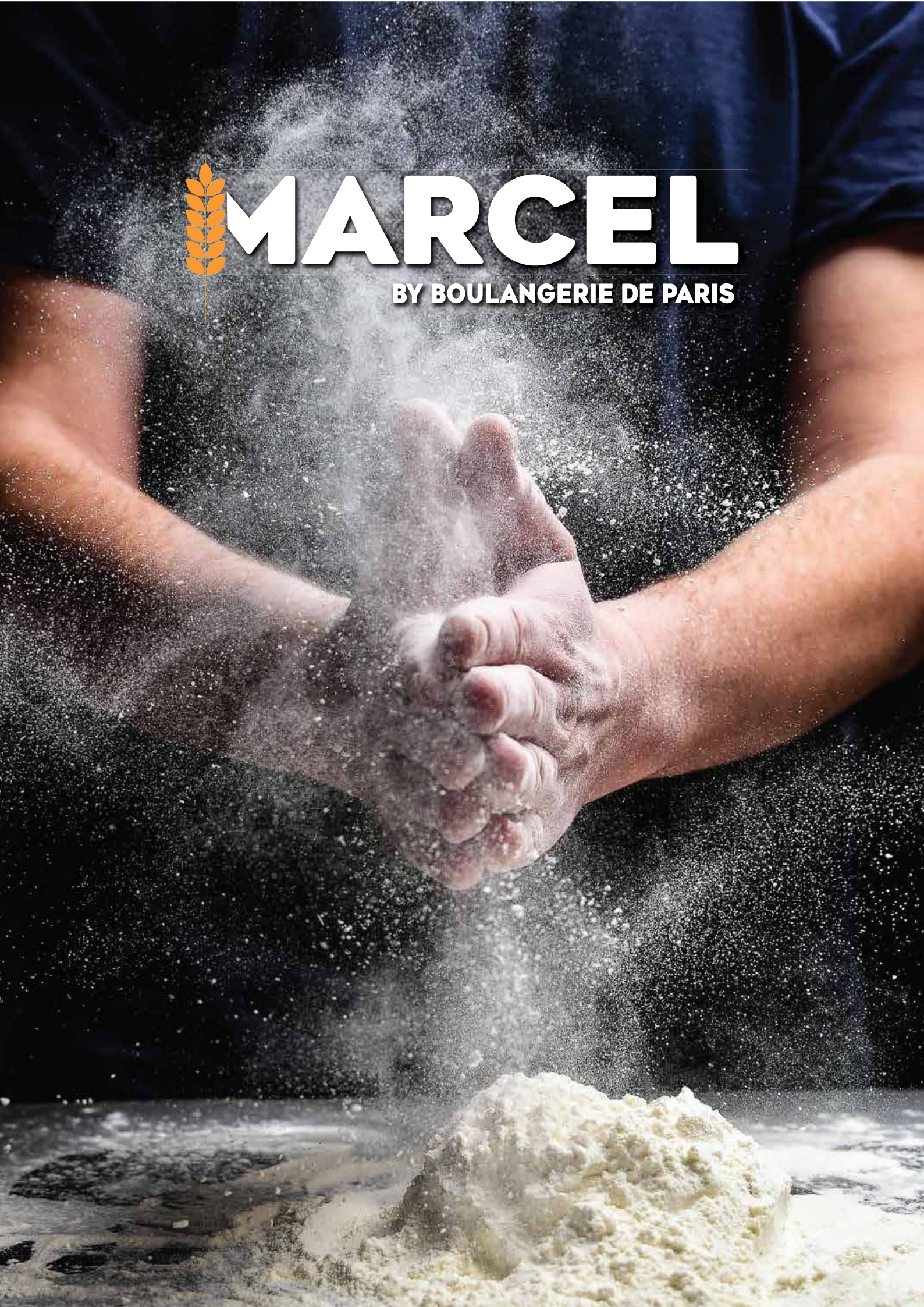




MARCEL

BY BOULANGERIE DE PARIS



OUR PRODUCTS



Baguette Epis
Onion 3 Seeds



Paillassou



Swedish Sugar
Brioche



Customised
Loaves



Long
Paillassou



Organic Vegetable
Activated Charcoal



Baguette Epis



Are You Nuts?



The BDP Loaves

OUR PRODUCTS



**Beetroot & Rosemary
Ciabatta**



White Artisan Deli 1.5kg



**Moroccan Turmeric
& prunes tagine
DELI 1.5kg**



**Signature
MARCEL LOAF 2Kg**



**Long White Loaf
800g**



Charcoal Brioche Bun



**Signature Charcoal Apricot
Fennel & Pumpkin Seed Deli 1.5kg**



**FIG and Almonds
450 g**



**Apricot fennel
& pumpkin seed
charcoal ciabatta**



**Artisan Tomato
& Rosemary Foccacia**



Brioche Bun 100g



Artisan Baguette 350g

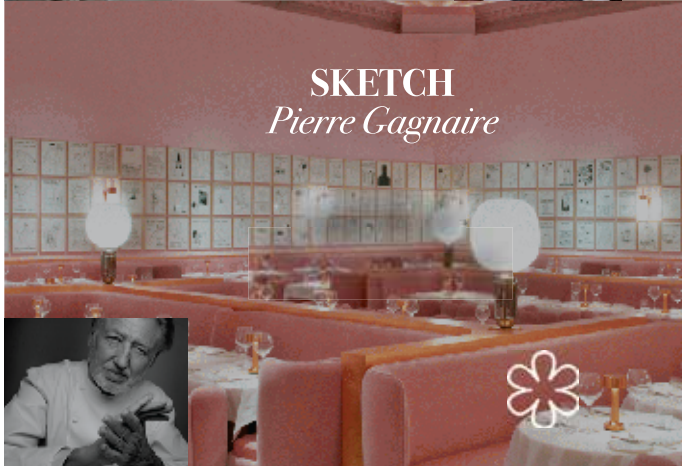


**Date & Cinnamon
Whole-wheat & Rhye Loaf**



Seeded Viennois 80g

OUR CLIENTS



LONDON

In 2007 , London is where our first artisan wholesale bakery was born where we have been baking for most Michelin stars chefs and 5 stars hotels .

Since this this day our journey continued to différents parts of the world .



OUR CLIENTS



LOS ANGELES

We've been operating in Los Angeles for more than 8 years now. We are honored to be working with some of the best hotels and restaurants in California.



OUR CLIENTS

LAS VEGAS

We are currently developing new round of deliveries in Las Vegas and we are excited to announce that we will be partnering with some of the best hotels and restaurants in the region "



BELLAGIO[®]
LAS VEGAS

Wally's[®]

LAS VEGAS



THE VENETIAN[®]
LAS VEGAS



MGM RESORTS

DUBAI

We've been operating in Dubai for a year now. We are honored to be working with some of the best Hotels, Restaurants and Supermarkets in Dubai.



Gigi Rigolatt

Jumeirah[™]
HOTELS & RESORTS



OUR PHILOSOPHY

Our overriding philosophy at Boulangerie de Paris is to provide our customers with natural delicious wholesome breads and first class personal service.

The Ingredients

In today's modern food industry, where the focus is on mass production, the use of chemicals and additives is enlisted to speed up the process. This has led to a new generation of food allergies.

At Boulangerie de Paris we do things the **old fashioned way**.

We use only **stoneground, unbleached** flours meaning it is completely **free** from additives and preservatives.

And we use **no chemicals** to speed up the fermentation of the dough. Instead we let it ferment as nature intended.

With a little help from our secret recipe 'starter' (containing only the finest natural ingredients, and 4% yeast in the cold weather), the results are our delicious range of sourdough breads made from **organic ingredients**.

The Oven

All of our breads are baked in our traditional **hand built, wood fired** oven, created specifically for us with a custom large stone plate. Believe us, when you taste the bread, you'll understand the difference between electric and wood burning.

The Craft

Our old fashioned values even extend to our training. Our Head Baker completed his full apprenticeship under one of the few remaining true Master Bakers in France, and is committed to continuing this trend by offering enthusiastic young bakers the chance to complete apprenticeships and learn their trade properly, ensteeling in them the traditional values and methods taught to him.

Our extensive range of breads includes those from France and Italy, sweet and savoury, white and brown, and a wealth of variety inbetween - in fact our diverse menu is something we are very proud of!



EARTH



WIND



WATER



FIRE



PASSION



MARCEL

BY BOULANGERIE DE PARIS

Bakery



Bread Is Made To Share

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