

Madeline's

PÂTISSERIE



Trained in classic French cuisine and having worked in the kitchens of several Michelin restaurants, Chef Nixon was inspired to master croissants in the kitchen of his French bistro - a favorite treat for his three sons. Named for his wife, Madeline, our line of products is scratch made and meant to be that "je ne sais quoi!" We hope you also share our products with those you love - à bientôt!



10871
**French Butter
Croissant**
24/2.5 oz.

Hand rolled with imported French butter for an ultra tender crumb and buttery soft interior.



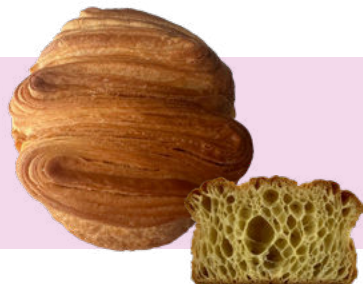
10873
**Chocolate
Croissant**
24/2.5 oz.

Valrhona cocoa infused dough pressed with our traditional dough to create a signature chocolate line. Interior is 49% dark chocolate for a rich chocolate flavor.



10875
**Raspberry
Croissant**
24/2.5 oz.

Buttery, flaky croissant contrasted with a bright raspberry filling. Finished with a vertically placed swirl to showcase the lamination of the croissant dough.



10877
**French Butter
Croissant Bun**
24/4.25"

Hand rolled with imported French butter for an ultra tender crumb and buttery soft interior, and shaped into a very unique bun shape.