

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.



12158
Almond
Croissant

24/3.5 oz.
Hand rolled, rich, and buttery with a luscious almond filling.



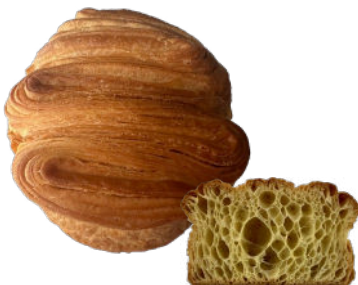
10873
Chocolate
Croissant

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.



11977
Cheese
Danish

24/2.5 oz.
Flaky croissant dough filled with cheesecake and lemon zest for a perfect balance of richness and freshness.



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.



12156
Cinnamon Roll
Croissant

24/3.5 oz.
Flaky, buttery, and swirled with cinnamon-sugar bliss—layered croissant perfection meets gooey cinnamon roll indulgence.

