

# Bread

## selection



*Bagatelle*®

a signature of taste

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# Bread Rolls

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November 1999

Code	Product	Weight	Description
<b>White Bread- Fat Free</b>			
11105	La Baguette de Paris	50 g	<i>Wheat flour Mini baguette</i>
11106	L'Epi de France	50 g	<i>Wheat ear shape roll with salt "de Guérande" and poppy seeds</i>
11110	Michette	45 g	<i>Wheat flour long roll</i>
11130	Opéra	30 g	<i>Wheat flour oval roll</i>
11140	Petit Pain Rond	30 g	<i>Wheat flour round roll</i>
11150	Petit Pain Rond Sésame	30 g	<i>Wheat flour round roll with sesame seeds</i>
11160	Petit Pain Rond Pavot	30 g	<i>Wheat flour round roll with poppy seeds</i>

## White Bread- With Butter or Virgin Olive Oil

12060	Petit Viennois	50g	<i>High protein wheat flour, milk and butter brioche roll</i>
12240	Petit Londonien	45 g	<i>High protein wheat flour, milk and butter tin shape roll</i>
12180	Tabatière	50 g	<i>Milk, sugar and butter "Snuffbox" shape roll</i>
12190	Tabatiere speciale	50 g	<i>With a personalized message Maximum 7 letters</i>
12355	Petit Bagatini	50 g	<i>Virgin olive oil Ciabatta roll</i>
12358	Petite Focaccia	90g	<i>Virgin olive oil, sage, rosemary, rock salt and garlic roll</i>

## Brown Bread - Fat Free

12525	La Campagnelle	50 g	<i>Wheat, rye and bran flour country baguette</i>
12530	Cigale <sup>(1)</sup>	50 g	<i>Wheat, rye and bran flour long roll</i>
12550	Grillon	50 g	<i>Wheat, rye and bran flour long roll ( white flour on the top)</i>
12570	Coccinelle	30 g	<i>Wheat, rye and bran flour oval roll</i>
12960	Petit Seigle	50 g	<i>Rye and wheat flour round roll</i>
12665	Petit Pain au Son	50 g	<i>Bran tin shape roll</i>
12990	Petit Berlinois	50 g	<i>Rye flour, rye seeds and molasses round roll</i>

<sup>(1)</sup> This bread roll is baked in a traditional deck oven.  
This result in a bread with a thicker and darker underneath crust

## Brown Bread - With Butter

12640	Petit Complet	50 g	<i>Wholemeal flour round roll</i>
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## Special Bread

November 1999

12740	Drakkar	50 g	<i>Stoneground wheat flour long roll</i>
12348	Petit Canaillou	50 g	<i>Stoneground wheat flour and malt triangular shape roll</i>
12334	La Rustiquelle	50 g	<i>Stoneground, wheat flour and malt mini old-style baguette</i>
12340	Petit Rustique	45 g	<i>Stoneground wheat flour and malt square roll</i>
12342	Petit Rustique Spécial décoré	60 g	<i>Square roll &amp; logo in flour</i>
12910	Petit au Levain	50g	<i>Traditionnal stone ground "leaven" round roll</i>
12370	Petit 6 Céréales	45 g	<i>6 Cereals tin shape roll</i>
12275	Petit Solognot	50 g	<i>Unrefined stoneground wheat and rye flours, soja fibers, sunflower, brown lin and sesame seeds roll</i>
12850	Petit San Francisco	50 g	<i>Natural rye leaven with stoneground flour roll</i>

## Bread - With organic flour-

12895	Petit Intégral	50 g	<i>Organic flour and organic sea salt roll</i>
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## Fruity Bread - Contains Nuts and/or Raisins

13040	Petit Benoitton	60 g	<i>Wholemeal and rye flours with raisins round roll</i>
13140	Petit Louisianne	60 g	<i>Wholemeal and rye flours with pecan nuts round roll</i>
13240	Petit Dauphinois	55 g	<i>Wholemeal and rye flours with pecan nuts and raisins triangular roll</i>

## Fruity Bread - Fat Free

13540	Petit Pain aux 2 Citrons	50 g	<i>Wheat and rye flours with lime and lemon zests long roll</i>
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## Savoury Bread - With Butter or Virgin Olive Oil

14740	Petit Pain Carottes	45 g	<i>High protein wheat flour, milk, fresh carrots, "fines herbes" and thyme tin shape roll</i>
14640	Petit Provence	50 g	<i>Wheat flour, milk, garlic and "fines herbes" tin shape roll</i>
14440	Petit Pain à l'Oignon	50 g	<i>Wheat flour, milk and onions round roll</i>
14140	Petit Niçois	50 g	<i>Wheat flour, Virgin Olive oil and green olives round roll</i>
14040	Petit Monaco	50 g	<i>Wheat flour, Virgin Olive Oil and black olives round roll</i>
14340	Petit Tomates Basilic	50 g	<i>Wheat flour, Virgin Olive Oil, sundried tomatoes and basil roll</i>

# Mini Bread Rolls

( Minimum order: 12 rolls per type)

## White Bread- Fat Free

11180 Mini Pain Rond 25 g *Wheat flour round roll*

## White Bread- With Butter

12093 Mini Viennois 25g *High protein wheat flour, milk and butter brioche roll*

## Brown Bread - Fat Free

12580 Mini Campagne 25g *Wheat, rye and bran flour roll*  
 12963 Mini Seigle 25g *Rye and wheat flour round roll*  
 12991 Mini Berlinois 25g *Rye flour, rye seeds and molasses round roll*

## Special Bread

12344 Mini Rustique 20g *Stoneground wheat flour and malt square roll*

## Fruity Bread - Contains Nuts and/or Raisins

13053 Mini Benoitton 25g *Wholemeal and rye flours with raisins round roll*  
 13151 Mini Louisianne 25g *Wholemeal and rye flours with pecan nuts round roll*  
 13251 Mini Dauphinois 25g *Wholemeal and rye flours with pecan nuts and raisins  
 triangular roll*

## Savoury Bread - With Butter or Virgin Olive Oil

14751 Mini Carottes 25g *High protein wheat flour, milk, fresh carrots,  
 "fines herbes" and thyme tin shape roll*  
 14451 Mini Pain à l'Oignon 25g *Wheat flour, milk and onions round roll*  
 14151 Mini Niçois 25g *Wheat flour, virgin olive oil and green olives round roll*  
 14051 Mini Monaco 25g *Wheat flour, virgin olive oil and black olives round roll*  
 14351 Mini Tomates Basilic 25g *Wheat flour, virgin olive oil sundried tomatoes and basil*

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## Baguette & Ficelle

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### White Bread-Fat Free

11010	Flûte	400 g	<i>Wheat flour large baguette</i>
11050	Parisiennne Baguette	220g	<i>Wheat flour french stick</i>
11070	Ficelle	140 g	<i>Wheat flour thin baguette</i>
11071	Fine Ficelle	140 g	<i>Wheat flour thin ficelle, ideal for "croûtons"</i>
11060	Baguettine	120 g	<i>Wheat flour half- baguette</i>

### Special Bread

12330	Baguette Rustique	250 g	<i>Stoneground and malt flour "A l'ancienne" baguette</i>
12921	Baguette au Levain	290g	<i>Traditionnal "leaven" baguette</i>

### Brown Bread -Fat Free

12490	Baguette Provençale	250 g	<i>Country baguette shape made of wheat, rye and bran flour</i>
12501	Ficelle Provençale	140 g	<i>Half thin country baguette</i>
12952	Ficelle de Seigle	140 g	<i>Rye thin baguette shape</i>

### Fruity Bread - Contains Nuts and Raisins

13231	Baguette Dauphinoise		<i>Wholemeal and rye flours with pecan nuts and raisins baguette</i>
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## Sandwich Bread

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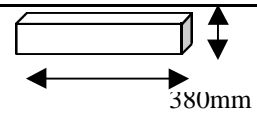
### White Bread- Fat Free

11080	Sandwich Blanc	85 g	<i>Long sandwich</i>
11090	Sandwich Rond Blanc	85 g	<i>Round sandwich</i>

### White Bread- With Virgin Olive Oil

12350	Bagatini	120 g	<i>Virgin olive oil ciabatta sandwich</i>
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# Tin Shape Loaf



**Note that a 48 Hours Notice is necessary to order this bread**

## White Bread- Fat Free

11005	Gros Pain Blanc Fermé	1200 g	<i>Wheat flour</i>
11006	Gros Pain Blanc Fermé	1200 g	** Sliced canapés **
11007	Gros Pain Blanc Fermé	1200 g	** Sliced sandwich **

## White Bread- With Butter or Virgin Olive Oil

11020	Gros Pain Italien	1200g	<i>Wheat flour &amp; virgin olive oil</i>
11021	Gros Pain Italien	1200g	** Sliced canapés **
11022	Gros Pain Italien	1200g	** Sliced sandwich **
12010	Gros Viennois Fermé	1200 g	<i>High protein wheat flour, milk and butter tin shape loaf</i>
12011	Gros Viennois Fermé	1200 g	** Sliced canapés **
12012	Gros Viennois Fermé	1200 g	** Sliced sandwich **

## Brown Bread - Fat Free

12918	Gros Seigle Fermé	1600 g	<i>Rye and wheat flours</i>
12919	Gros Seigle Fermé	1600 g	** Sliced canapés **
12920	Gros Seigle Fermé	1600 g	** Sliced sandwich **

## Brown Bread - With Butter

12620	Gros Complet Fermé	1200 g	<i>Wholemeal flour</i>
12621	Gros Complet Fermé	1200 g	** Sliced canapés **
12622	Gros Complet Fermé	1200 g	** Sliced sandwich **

## Fruity Bread - Contains Nuts and/or Raisins

13110	Gros Louisianne Fermé	1600 g	<i>Wholemeal and rye flours with pecan nuts</i>
13111	Gros Louisianne Fermé	1600 g	** Sliced canapés **
13112	Gros Louisianne Fermé	1600 g	** Sliced sandwich **
13210	Gros Dauphinois Fermé	1600 g	<i>Wholemeal and rye flours with pecan nuts and raisins</i>
13211	Gros Dauphinois Fermé	1600 g	** Sliced canapés **
13212	Gros Dauphinois Fermé	1600 g	** Sliced sandwich **

**Special Bread**

12272	Gros Solognot	1600g	<i>Unrefined stoneground wheat and rye flours, soja fibers, sunflower, brown lin and sesame seeds roll</i>
12273	Gros Solognot fermé	1600g	<i>** Sliced canapés **</i>
12274	Gros Solognot fermé	1600g	<i>** Sliced sandwich **</i>

**Fruity Bread - Fat Free**

13505	Gros Citron Fermé	1600g	<i>Wheat and rye flours with lime and lemon zests</i>
13506	Gros Citron Fermé	1600 g	<i>** Sliced canapés **</i>
13507	Gros Citron Fermé	1600 g	<i>** Sliced sandwich **</i>

**Savoury Bread - With Butter or Virgin Olive Oil**

14705	Gros Carotte Fermé	1600g	<i>High protein wheat flour, milk, fresh carrots, "fines herbes" and thyme</i>
14706	Gros Carotte Fermé	1600 g	<i>** Sliced canapés**</i>
14707	Gros Carotte Fermé	1600 g	<i>** Sliced sandwich **</i>
14405	Gros Oignon Fermé	1600 g	<i>Wheat flour, milk and onions</i>
14406	Gros Oignon Fermé	1600 g	<i>** Sliced canapés **</i>
14407	Gros Oignon Fermé	1600 g	<i>** Sliced sandwich **</i>
14005	Gros Monaco Fermé	1600 g	<i>Wheat flour, virgin olive oil and black olives</i>
140051	Gros Monaco Fermé	1600 g	<i>** Sliced canapés **</i>
140052	Gros Monaco Fermé	1600 g	<i>** Sliced sandwich **</i>

**Sliced Breads**

Traditionally 1200/1600 g	sandwich sliced	approximately 38 slices
Traditionally 1200/1600 g	canapés sliced	approximately 12 slices

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## Display Bread and Large Loaf

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**Brown Bread - Fat Free**

12430	Gros Campagne	1200g	<i>Long large country square loaf made of wheat, rye and bran flours</i>
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**Special Bread**

12300	Boule Canaillou	2400g	<i>Stoneground wheat flour and malt large round loaf</i>
12915	Boule au Levain	2400g	<i>Large round stoneground "leaven"loaf</i>
12710	Gros Polka	1200g	<i>Stoneground wheat flour long large loaf</i>
12812	XL San Francisco	4000g	<i>Natural rye leaven with stoneground flour large loaf</i>
12810	Boule San Francisco	2000g	<i>Extra large round loaf</i>
12820	Gros San Francisco	1200g	<i>Large loaf</i>

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# Loaf

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## White Bread- Fat Free

11100 Couronne de Lyon 400g *Crown made of rolls*

## White Bread- With Butter or Virgin Olive Oil

12230 Le Londonien 400g *High protein wheat flour, milk, and butter " brioche" loaf*  
 12220 Pain Anglais Fermé 300g *High protein wheat flour, milk, and butter tin shape brioche loaf*  
 12160 Grosse Tabatière 400g *Milk, sugar and butter "Snuffbox" shape loaf*  
 12352 Ciabattelle 250g *Virgin olive oil ciabatta long loaf*  
 12356 Focaccia 230g *Virgin olive oil round focaccia with sage, rosemary, rock salt and garlic*  
 12357 Plaque Focaccia 1600g *Rectangular focaccia with sage, rosemary, rock salt and garlic*

## Special Bread

12361 6 Cereales Batard Long 800g *Long shape 6 cereals loaf*  
 12360 6 Céréales 400g *6 Cereals tin shape loaf*  
 12720 Boule Meule 400g *Stoneground wheat flour round loaf*  
 12310 Gros Canaillou 400g *Stoneground wheat flour and malt triangle shape loaf*  
 12925 Miche Levain 400g *Round traditionnal stoneground "leaven" loaf*  
 12825 Médium San Francisco 400g *Natural rye leaven with stoneground flour loaf*

## Brown Bread - Fat Free

12470 Boule campagne 800g *Country "boule" loaf made of wheat, rye and bran flours*  
 12480 Campagne 400g *Country oval loaf made of wheat, rye and bran flours*  
 12950 Seigle 400g *Rye long loaf*  
 12660 Pain au Son 400g *Bran tin shape loaf*  
 12980 Le Berlinois 400g *Rye flour, rye seeds, molasses loaf*

## Brown Bread - With Butter

12630 Complet 400g *Wholemeal tin shape loaf*

## Fruity Bread - Contains Nuts and /or Raisins

13120 Louisianne 400g *Wholemeal and rye flours with pecan nuts long loaf*  
 13220 Dauphinois 400g *Wholemeal and rye flours with pecan nuts and raisins triangular shape loaf*

## Fruity Bread - Fat Free

November 1999

13510 Pain aux 2 Citrons 400 g *Wheat and rye flours with lime and lemon zests long loaf*

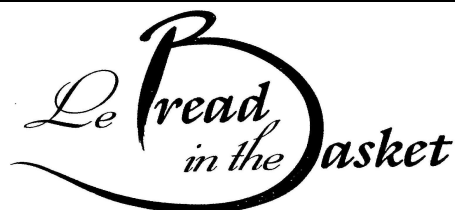
## Savoury Bread - With Butter or Virgin olive Oil

14310 Tomate 400g *Wheat flour, virgin olive oil, sundried tomatoes and basil round loaf*  
14710 Pain Carottes Fines Herbes 400g *High protein wheat flour, milk, fresh carrots, "fines herbes" and thyme long loaf*  
14610 Le Provence 400g *Wheat flour, milk, garlic and "fines herbes" long loaf*  
14410 Pain à l'Oignon 400g *Wheat flour, milk and onions long loaf*  
14110 Niçois Olives Vertes 400g *Wheat flour, virgin olive oil and green olives long loaf*  
14010 Monaco Olives Noires 400g *Wheat flour, virgin olive oil and black olives long loaf*

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## Loaf in its Poplar wood "baking basket"

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## Brown Bread- No Fat

12475 Campagne barquette 220g *Wheat, rye and bran flours- country loaf*  
12476 Campagne barquette 220g *Sliced*  
12955 Seigle barquette 220g *Rye and wheat flours*  
12956 Seigle barquette 220g *Sliced*  
12985 Berlinois barquette 220g *Rye flour, rye seeds and molasse*  
12986 Berlinois barquette 220g *Sliced*

## Special bread

12725 Meule barquette 220g *Stoneground wheat flour*  
12726 Meule barquette 220g *Sliced*  
12271 Solognot barquette 220g *Unrefined stoneground wheat and rye flours, soja fibers sunflowers, brown lin, and sesame seeds*  
12272 Solognot barquette 220g *Sliced*

**Bread - With organic flour -**

12890	Integral barquette	220g	<i>Organic flour and organic sea salt</i>
12892	Integral barquette	220g	<i>Sliced</i>

**Fruity Bread- Contains Nuts and/or Raisins**

13025	Benoitton barquette	220g	<i>Wholemeal and rye flour with raisins</i>
13026	Benoitton barquette	220g	<i>Sliced</i>
13125	Louisianne barquette	220g	<i>Wholemeal and rye flour with pecan nuts</i>
13126	Louisianne Barquette	220g	<i>Sliced</i>
13225	Dauphinois barquette	220g	<i>Wholemeal and rye flour with pecan nuts and raisins</i>
13226	Dauphinois barquette	220g	<i>Sliced</i>

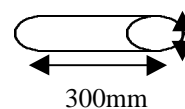
**Fruity Bread- Fat Free**

13515	Citron barquette	220g	<i>Wheat and rye flours with lime and lemon zests</i>
13516	Citron barquette	220g	<i>Sliced</i>

**Savoury Bread - With Butter or Virgin Olive Oil**

14715	Carottes barquette	220g	<i>High protein wheat flour, milk, fresh carrots, "fines herbes" and thyme</i>
14716	Carottes barquette	220g	<i>Sliced</i>
14615	Provence barquette	220g	<i>Wheat flour, milk, "garlic and fines herbes"</i>
14616	Provence barquette	220g	<i>Sliced</i>
14415	Oignon barquette	220g	<i>Wheat flour, milk and onions</i>
14416	Oignon barquette	220g	<i>Sliced</i>
14115	Nicois barquette	220g	<i>Wheat flour, virgin olive oil and green olives</i>
14116	Nicois barquette	220g	<i>Sliced</i>
14015	Monaco barquette	220g	<i>Wheat flour, virgin olive oil and black olives</i>
14016	Monaco barquette	220g	<i>Sliced</i>
14315	Tomates barquette	220g	<i>Wheat flour, sundried tomatoes and basil</i>
14316	Tomates barquette	220g	<i>Sliced</i>

# Cylinder shape bread



## Brown Bread-Fat Free

12951 Seigle Toast 300 g *Rye and wheat flour*

## Brown Bread- With Butter

12635 Complet Toast 250 g *Wholemeal flour*

## Fruity Bread- Contains Nuts and/or Raisins

13130 Louisianne Toast 250 g *Wholemeal and rye flour with pecan nuts*  
 13230 Dauphinois Toast 250 g *Wholemeal and rye flour with pecan nuts and raisins*

## Fruity Bread- Fat Free

13530 Citron Toast 250 g *Wheat and rye flours with lime and lemon zests*

## Savoury Bread

14720 Carottes Toast 250 g *High protein wheat flour, milk, fresh carrots, "fines herbes" and thyme*  
 14620 Provence Toast 250 g *Wheat flour, milk, "garlic and fines herbes"*  
 14420 Oignon Toast 250 g *Wheat flour, milk and onions*  
 14020 Monaco Toast 250 g *Wheat flour, virgin olive oil and black olives*

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# Misceallenous bread and produce

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## 7 working days notice

15001	Pyramid of 42 mini rolls (25 g)		<i>Selection of 42 mini rolls VIP 15 mini-rustiques, 6 mini-tomato &amp; basil 5 mini-onions, 5 mini-Dauphinois 6 mini-viennois, 5 mini-green olive</i>
15103	Brochette mini-pains		<i>Mini skewers with 3 assorted mini-breads</i>
15010	Boule décorée	1.5 kg	<i>Decorated Country bread with personalised message</i>
15080	Plaque décorée		<i>In non edible dough with personalised message</i>
15090	Panier Tressé		<i>Empty basket in non edible dough</i>
15101	Brouette (Wheelbarrow)		<i>In non edible dough to present various bread or rolls</i>

## 2 working days notice

01140	French fresh yeast	1 kg	
16009	White flour T55	1 kg	<i>5 Kg Minimum Order</i>
16010	Fresh bread crumb white	1 kg	<i>5 Kg Minimum Order</i>

### **All our breads are traditionally made and hand finished**

All weights given are for cooked products. Weights may vary slightly.  
Please allow a slight discrepancy when comparing the shape and weight of two products.

**All our breads are FREE of genetically modified organisms ( GMC**