



CATALOGUE DE PRODUITS



 WWW.BOULANGERIELEPETITBRETON.COM

 (514) 271-3340

 BOULANGERIELEPETITBRETON@GMAIL.COM

TABLE DES MATIÈRES

Special breads	2
Cheese square	3
Fougasse black olives	4
Fougasse Kalamata Olives	5
Fougasse cheese	6
Cheese ciabatta	7
Cheese loaf	8
Olive ciabatta	9
Olive loaf	10
Oat and buckwheat ciabatta	11
Oat loaf	12
Flax, sesame, and wheat loaf	13
Grains bania	14
Six-grains square	15
Six-grains	16
Brown bania	17
Whole wheat baguettine	18
Whole wheat and sesame baguette	19
Whole wheat baguette	20
Whole wheat and sesame loaf	21
Whole wheat loaf (650 g)	22
Whole wheat loaf	23
Whole wheat square	24
Whole wheat hunter	25
Khorasan baguette	26
Khorasan long loaf	27
Khorasan round loaf	28
Old fashion bread	29
Fields loaf	30
L'Odève	31
Walnut	32
Honey	33
Sicilian	34
Provençal	35



SPECIAL BREADS





CHEESE SQUARE

The large loaf, soft and very tasty, this bread will complement any sandwich. The creamy cheddar cheese will spoil any taste bud. Enjoy the bread toasted, roasted, fresh from the oven at any time of the day.

- Untreated and unbleached flour
- Sourdough
- Strong Cheddar Cheese
- Water
- Salt



Variations

Image	Types	Price
	Frozen	\$145.00
	Fresh	\$7.25





FOUGASSE BLACK OLIVES

Originating from Southern France and very common in Italy where it is called focaccia, the fougasse is a flat, honeycombed bread with a palm-like shape. It is a bread easy to break and share, making it the ideal snack on the go or perfect for an aperitif between friends. Our fougasses are particularly easy on the eyes, and each one is a tasting journey in itself. We offer it in three different varieties, either brimming with sliced black olives, whole pitted Kalamata olives or a strong grated cheddar cheese.

- Untreated and unbleached flour
- Sourdough
- Sliced black olives
- Grated and whole strong cheddar cheese
- Basil
- Garlic
- Water
- Salt



Variations

Image	Types	Price
	Fresh	\$5.95
	Frozen	\$238.00





FOUGASSE KALAMATA OLIVES

Originating from Southern France and very common in Italy where it is called focaccia, the fougasse is a flat, honeycombed bread with a palm-like shape. It is a bread easy to break and share, making it the ideal snack on the go or perfect for an aperitif between friends. Our fougasses are particularly easy on the eyes, and each one is a tasting journey in itself. We offer it in three different varieties, either brimming with sliced black olives, whole pitted Kalamata olives or a strong grated cheddar cheese.

- Untreated and unbleached flour
- Sourdough
- Kalamata pitted olives
- Basil
- Water
- Salt



Variations

Image	Types	Price
	Frozen	\$262.00
	Fresh	\$6.55





FOUGASSE CHEESE

Originating from Southern France and very common in Italy where it is called focaccia, the fougasse is a flat, honeycombed bread with a palm-like shape. It is a bread easy to break and share, making it the ideal snack on the go or perfect for an aperitif between friends. Our fougasses are particularly easy on the eyes, and each one is a tasting journey in itself. We offer it in three different varieties, either brimming with sliced black olives, whole pitted Kalamata olives or a strong grated cheddar cheese.

- Untreated and unbleached flour
- Sourdough
- Grated and whole strong cheddar cheese
- Water
- Salt



Variations

Image	Types	Price
	Fresh	\$6.25
	Frozen	\$250.00

CHEESE CIABATTA





Originally from Italy but nowadays popular in many countries, the ciabatta is characterized by a highly hydrated dough and complemented by olive oil and strong flavours such as our high-quality cheddar. Its baking in a warm oven gives it a thin, crispy crust and a particularly honeycombed crumb. It is a basic bread to have on hand, which will effortlessly enhance all types of sandwiches.

- Untreated and unbleached flour
- Sourdough
- Grated and whole strong cheddar cheese
- Water
- Salt



Variations

Image	Types	Price
	Fresh	\$2.10
	Frozen	\$189.00





CHEESE LOAF

Soft and tasty, this bread will instantly enhance any sandwich. Have it toasted or topped with honey for the perfect sweet and sour combination any time of day.

- Untreated and unbleached flour
- Sourdough
- Grated and whole strong cheddar cheese
- Water
- Salt



Variations

Image	Types	Price
	Fresh	\$6.75
	Frozen	\$202.50

OLIVE CIABATTA




The perfect bread for submarines, now with the rich taste of olives and cheese. Use it in the preparation of your dinners or slice it lengthwise to accompany spreads of all kinds.

- Untreated and unbleached flour
- Sourdough
- Sliced black olives
- Grated and whole strong cheddar cheese
- Basil
- Garlic
- Water
- Salt



Variations

Image	Types	Price
	Fresh	\$2.10
	Frozen	\$189.00





OLIVE LOAF

With each bite of our olive loaf, hear the summery grasshoppers sing. This bread's olives and strong shredded cheddar cheese make it perfect for picnics or long indulging afternoons. Add up a touch of mayonnaise, a slice of ham and bites of fresh tomato and voilà!

- Untreated and unbleached flour
- Sourdough
- Sliced black olives
- Grated and whole strong cheddar cheese
- Basil
- Garlic
- Water
- Salt

Variations

Image	Types	Price
	Fresh	\$6.75
	Frozen	\$202.50

OAT AND BUCKWHEAT CIABATTA




Nourishing bread bursting with flavours. Toasted, its sunflower seeds are sublimed, enhancing each bite. Use it for your sandwiches, which will be all the better for it.

- Organic buckwheat flour
- Oat flakes
- Untreated and unbleached flour
- Sunflower seeds
- Sourdough
- Water
- Salt



Variations

Image	Types	Price
	Fresh	\$1.95
	Frozen	\$175.50





OAT LOAF

Made of organic rolled oats, organic buckwheat flour and sunflower seeds, our oat loaf is as healthy as it is beautiful displayed on counters, ready to be sliced and enjoyed. We have proudly created this loaf's recipe ourselves.

- Organic buckwheat flour
- Oat flakes
- Untreated and unbleached flour
- Sunflower seeds
- Sourdough
- Water
- Salt

Variations

Image	Types	Price
	Frozen	\$172.50
	Fresh	\$5.75

FLAX, SESAME, AND WHEAT LOAF





The darling of true connoisseurs. With its soft texture and nutty flavours, it is particularly tasty and could easily become your favourite. Sesame, wheat, and flax seeds adorn its outer crust and enrich its crumb. The seeds are first soaked for eight hours to extract their properties, then toasted to enhance flavour. A must-try!Wheat flour

- Untreated and unbleached flour
- Water
- Salt
- Sourdough
- Flax seeds
- Sesame seeds



Variations

Image	Types	Price
	Fresh	\$5.75
	Frozen	\$143.75





GRAINS BANIA

Enhanced with six grains and wheat flour, this rounded and domed bun is just as practical and suitable for making your sandwiches and burgers, which are sure to be enhanced.

- Untreated and unbleached flour
- Sourdough
- Organic rye flakes
- Oat flakes
- Sunflower seeds
- Millet seeds
- Flax seeds
- Sesame seeds
- Water
- Salt

Variations

Image	Types	Price
	Fresh	\$1.95
	Frozen	\$175.50





SIX-GRAINS SQUARE

Handy and hearty, have it toasted for breakfast or sliced for sandwiches at lunchtime. Its shape and high nutritional value only make it all the more versatile.

Variations



Image	Types	Price
	Fresh	\$6.75
	Frozen	\$135.00





SIX-GRAINS

This beloved rounded loaf has grown into our top best-seller. Its look and list of ingredients are mouth-watering in themselves: sunflower, flax, millet, sesame seeds, oat, and rye flakes. The latter are first soaked for twenty four hours, just enough time to extract all their properties, then roasted to enhance their flavours. Very nourishing, its texture remains nevertheless quite airy. Try it roasted and rest assured: it will delight your nose just as much as your taste buds.

- Untreated and unbleached flour
- Sourdough
- Organic rye flakes
- Oat flakes
- Sunflower seeds
- Millet seeds
- Flax seeds
- Sesame seeds
- Water
- Salt

Variations

Image	Types	Price
	Fresh	\$5.95
	Frozen	\$148.75

BROWN BANIA





This is our handy bun that is particularly useful in the preparation of burgers. It is just as tasty in its version of white flour ubut or organic wheat. Try it grilled on a hot summer day or plain all year round.

- Wheat flour
- Stone-ground whole-wheat flour
- Water
- Salt
- Sourdough



Variations

Image	Types	Price
	Fresh	\$1.90
	Frozen	\$171.00

WHOLE WHEAT BAGUETTINE





Identical to our traditional baguettine in shape, size and texture, this bread is suitable for those who prefer whole wheat for their toasts, sandwiches, or snacks.

- Wheat flour
- Stone-ground whole-wheat flour
- Water
- Salt
- Sourdough

Variations



Image	Types	Price
	Frozen	\$138.75
	Fresh	\$1.85

WHOLE WHEAT AND SESAME BAGUETTE





Enjoy the taste, size, and texture of your regular baguette with the bonus of sesame seeds sprinkled over a crispy crust. Try it briefly warmed up in the oven, bringing out all its rich sesame notes.

- Wheat flour
- Stone-ground whole-wheat flour
- Water
- Salt
- Sourdough
- Sesame seeds

Variations



Image	Types	Price
	Fresh	\$3.70
	Frozen	\$148.00

WHOLE WHEAT BAGUETTE




The cousin of our white baguette. Made of simple and whole ingredients such as organic wheat flour, water, sourdough, yeast, and salt.

- Wheat flour
- Stone-ground whole-wheat flour
- Water
- Salt
- Sourdough

Variations



Image	Types	Price
	Fresh	\$3.50
	Frozen	\$140.00

WHOLE WHEAT AND SESAME LOAF




Our wheat loaf with a twist: its crust gently coated with sesame seeds enhances its taste without taking from neither its texture nor nutritional content.

- Wheat flour
- Stone-ground whole-wheat flour
- Water
- Salt
- Sourdough
- Sesame seeds



Variations

Image	Types	Price
	Fresh	\$5.35
	Frozen	\$133.75





WHOLE WHEAT LOAF (650 G)

Our traditional round loaf with an airy texture and crunchy crust enriched with the nutritional qualities of whole wheat flour.

- Wheat flour
- Stone-ground whole-wheat flour
- Water
- Salt
- Sourdough

Variations



Image	Types	Price
	Fresh	\$5.95
	Frozen	\$119.00

WHOLE WHEAT LOAF




Although similar in size to the Belgian loaf, it is made with organic whole wheat flour, therefore enhancing its nutritional value. Perfect to take away, enough to satisfy anyone.

- Wheat flour
- Stone-ground whole-wheat flour
- Water
- Salt
- Sourdough

Variations



Image	Types	Price
	Frozen	\$131.25
	Fresh	\$5.25




WHOLE WHEAT SQUARE

This is our healthy, homemade version of the famous commercial sliced bread. Quick and easy to prepare and consume, its ingredients both fill you up and promote good digestion.

- Wheat flour
- Stone-ground whole-wheat flour
- Water
- Salt
- Sourdough



Variations

Image	Types	Price
	Fresh	\$6.15
	Frozen	\$123.00




WHOLE WHEAT HUNTER

Identical to the hunter in shape and size, it features organic whole wheat flour.

- Farine blé entier moulu sur pierre
- Eau
- Sel
- Levain

Variations



Image	Types	Price
	Frozen	\$118.25
	Fresh	\$7.75

KHORASAN BAGUETTE





Khorasan wheat is an ancient variety of durum wheat originating from Egypt. At Le Petit Breton, we use it in round loaves, long loaves, or baguettes. Our organic Khorasan wheat bread is known for its mild and sweet taste as well as its hazelnut notes, golden colour, and high nutritional value. Indeed, Khorasan wheat is particularly rich in fibre, phosphorus, magnesium, selenium, and zinc, and therefore helps in maintaining an optimal health without compromising on taste.

- Whole organic Khorasan flour
- White organic Khorasan flour
- Sourdough
- Water
- Salt



Variations

Image	Types	Price
	Fresh	\$4.25
	Frozen	\$148.75

KHORASAN LONG LOAF





Khorasan wheat is an ancient variety of durum wheat originating from Egypt. At Le Petit Breton, we use it in round loaves, long loaves, or baguettes. Our organic Khorasan wheat bread is known for its mild and sweet taste as well as its hazelnut notes, golden colour, and high nutritional value. Indeed, Khorasan wheat is particularly rich in fibre, phosphorus, magnesium, selenium, and zinc, and therefore helps in maintaining an optimal health without compromising on taste.

- Whole organic Khorasan flour
- White organic Khorasan flour
- Sourdough
- Water
- Salt



Variations

Image	Types	Price
	Fresh	\$6.85
	Frozen	\$205.50





KHORASAN ROUND LOAF

Khorasan wheat is an ancient variety of durum wheat originating from Egypt. At Le Petit Breton, we use it in round loaves, long loaves, or baguettes. Our organic Khorasan wheat bread is known for its mild and sweet taste as well as its hazelnut notes, golden colour, and high nutritional value. Indeed, Khorasan wheat is particularly rich in fibre, phosphorus, magnesium, selenium, and zinc, and therefore helps in maintaining an optimal health without compromising on taste.

- Whole organic Khorasan flour
- White organic Khorasan flour
- Sourdough
- Water
- Salt

Variations

Image	Types	Price
	Fresh	\$6.85
	Frozen	\$205.50





OLD FASHION BREAD

The hunter's cousin. Similar in appearance and size, it swaps white flour for a crumb of least 10 % organic rye flour. Rich in fibre, it supports a balanced intestinal flora.

- Untreated and unbleached flour
- Organic Rye flour
- Water
- Salt
- Yeast



Variations

Image	Types	Price
	Fresh	\$5.75
	Frozen	\$115.00

FIELDS LOAF





This rounded whole wheat loaf can easily be placed in the centre of a table, in a picnic basket. No matter how you choose to enjoy it, it calls for sharing. Its combination of organic buckwheat, sesame and sunflower seeds enhances its consistency and refines its flavours.

- Untreated and unbleached flour
- Water
- Salt
- Sourdough
- Buckwheat seeds
- Sesame seeds
- Sunflower seeds



Variations

Image	Types	Price
	Fresh	\$5.75
	Frozen	\$172.50





L'ODÈVE

Typically squared, it is the ancestor of unshaped French breads. It can be recognized by its crumb's airy bubbles, testimony to its long fermentation process and overhydration, making it as soft as any bread lover could wish for. This is a large white bread which does not compromise on taste and will satisfy your whole family for a few days.

- Untreated and unbleached flour
- Water
- Salt
- Sourdough



Variations

Image	Types	Price
	Fresh	\$5.75
	Frozen	\$138.00

WALNUT





Our walnut bread combines expertise, deliciousness, and versatility. It goes well paired with all types of cheese: strong, it will balance their taste out and mild, it will enhance them with its walnuts; richness. The walnuts make up 25 % of the crumb, giving it its purplish hue. Roasted and enhanced with a knob of butter and a drizzle of honey, it takes on a whole new flavour and will invariably transform your breakfasts. Whether plain or toasted, no matter the time of day, our nut bread is set to leave its mark.



- Untreated and unbleached flour
- Water
- Salt
- Yeast
- Walnuts

Variations

Image	Types	Price
	Fresh	\$6.25
	Frozen	\$187.50





HONEY

A sweet treat in the midst of your day – our honey bread is a dessert in disguise. Its rounded shape and crunchy crust call for share. Its crumb consisting in 25 % of whole roasted hazelnuts and nicely accompanied by premium raisins, it can be enjoyed either toasted or plain, alone or with any cheese.

- Untreated and unbleached flour
- Water
- Salt
- Yeast
- Honey
- Raisins
- Hazelnuts

Variations

Image	Types	Price
	Fresh	\$6.75
	Frozen	\$202.50

SICILIAN





Ultimate favorite, the Sicilian is an instant trip to South Italy renewing itself with each bite. This white bread well combines the summery flavours of olive oil, garlic, strong cheddar cheese, basil, and black olives. Just like the Provençal, it is best enjoyed slightly warmed up, with a sweet red wine as an aperitif, releasing all the bread's warm flavours.



- Untreated and unbleached flour
- Water
- Yeast
- Salt
- Sliced black olives
- Grated and whole strong cheddar cheese
- Olive oil
- Garlic
- Basil

Variations

Image	Types	Price
	Fresh	\$6.75
	Frozen	\$270.00

PROVENÇAL





This popular white bread is made of olive oil, garlic, a generous amount of strong grated cheddar cheese and an abundance of herbs de Provence, all of which turning each bite into a burst of flavours. Our Provençal bread will enhance all sorts of creams and soups but can also be enjoyed simply sliced in between meals.

- Untreated and unbleached flour
- Water
- Yeast
- Salt
- Grated and whole strong cheddar cheese
- Olive oil
- Garlic
- Herbs of Provence



Variations

Image	Types	Price
	Fresh	\$6.75
	Frozen	\$270.00

