



CATALOGUE DE PRODUITS



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SWEET BREADS

Our sweet breads are the perfect morning treat: choose from cinnamon and raisins, mix of white and black chocolate, cranberry, or dark chocolate and orange. Our sweet breads shouldn't be reserved to tiny ones: they'll make all grown-ups' taste buds just as delighted.

MAPLE BREAD SEASONAL FEBRUARY AND MARCH





Another of our seasonal sweet breads we are happy to offer. Made of large pieces of crystallized maple syrup, it is the perfect way to welcome spring. Available during Quebec sugaring off season.

- Untreated and unbleached flour
- Water
- Sourdough
- Salt
- Crystallized maple syrup produced in Quebec



Variations

Image	Types	Price
	Frozen	\$211.75
	Fresh	\$6.05





CRANBERRY BREAD SEASONAL NOVEMBER, DECEMBER AND JANUARY

One of our seasonal sweet breads. Loaded with chunks of dark chocolate and fresh cranberries, it makes a great bread to munch on on its own, whether for celebrations or any mundane breakfast you would like to sweeten up.

- Untreated and unbleached flour
- Water
- Sourdough
- Salt
- Fresh cranberries
- White chocolate
- Dark chocolate

Variations

Image	Types	Price
	Frozen	\$220.50
	Fresh	\$7.35





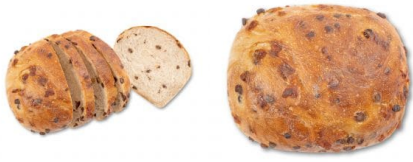
CHOCOLATE AND ORANGE

Revisiting the famous and well-proven sweet and sour combination, our white bread's inviting shape is also a real feast for the mouth. Its candied oranges and chunks of dark chocolate will delight all palates and appetites, young and old alike.

- Untreated and unbleached flour
- Water
- Sourdough
- Salt
- Dark chocolate
- Orange zest

Variations

Image	Types	Price
	Frozen	\$163.80
	Fresh	\$4.55





CHOCOLATE DUO

Decadence at its best. Even though it is almost invisible in the crumb, the white chocolate is paired with dark chocolate in the most enchanting combination. Enjoyed as a dessert or for brunch, it well replaces any chocolate spread, satisfying both taste buds and stomachs.

- Untreated and unbleached flour
- Water
- Sourdough
- Salt
- Dark chocolate
- White chocolate

Variations

Image	Types	Price
	Frozen	\$163.80
	Fresh	\$4.55




CINNAMON AND RAISINS

Here is our tinier squared version of the famous raisins and cinnamon bread, which will most likely spruce up all breakfasts. Sliced and toasted, they make for excellent toasts. No need to leave the comfort of your home on weekend mornings anymore: you can enjoy the taste of your corner café buns right from your kitchen.

- Untreated and unbleached flour
- Water
- Sourdough
- Salt
- Raisins
- Cinnamon

Variations

Image	Types	Price
	Frozen	\$163.80
	Fresh	\$4.55

