Name	Drawing	Description		ice	т	w	Th	F	S
Baguette white	S	classic white baguette	\$	4.0	•	•	•	•	•
Brioche Loaf	60	light and puffy white bread, enriched with eggs and butter	\$	9.5				•	•
Raisin Brioche	69	brioche style loaf with raisins	\$	8.0				•	•
White Peasant	63	white loaf	\$	7.0	•	•	•	•	•
Multigrain	60	whole wheat base, 75 grams of seven grains mix	\$	7.0	•	•	•	•	•
Sourdough		white sourdough	\$	7.0	•	•	•	•	•
Recuit Rebaked	(Z)	sourdough base, white unbleached flour, whole wheat flour, rye flour	\$	7.5	•	•	•	•	•
Bouttier		sourdough base made from fermented raisins, dark rye flour, white unbleached flour, crashed fermented raisins	\$	7.5					•
Rye Walnut Raisin		rye sourdough base, dark rye flour, white unbleached flour with walnuts and raisins	\$	7.5	•	•	•	•	•
Borodinsky, Dark Rye	60	100% rye, 100% sourdough	\$	8.0				•	•
Walnut Pecan		whole wheat base with walnuts and pecans	\$	7.5	•	•	•	•	•
Pain De Campagne	(III)	rye sourdough base with dark rye and unbleached white flour	\$	7.0	•	•	•	•	•
Whole Wheat	63	whole wheat bread	\$	7.0	•	•	•	•	•

Bread orders for next day should be placed by 10am.

Variety is subject to change without notice, please phone to confirm.

Manuel Vatruwe