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Patisserie - definition of patisserie by The Free Dictionary  
French pâtisserie is revered by customer and chef alike - and no wonder, for not anyone can call themselves a pâtissier. In France and Belgium, only those who train hard and pass various examinations can claim the title for themselves and their business.

What are pâtisserie, boulangerie and viennoiserie?

### Financier Patisserie

b. patisserie is a refined, yet modern, salon de thé with an open pastry kitchen in San Francisco with a menu composed of modern French style pastries along with American flavors and local influences.

A pâtisserie (French pronunciation: ) is a type of Italian, French or Belgian bakery that specializes in pastries and sweets, as well as a term for these types of food. In both countries, [which?] it is a legally controlled title that may only be used by bakeries that employ a licensed maître pâtissier in French, meester banketbakker in Dutch, Konditormeister in German (master pastry chef).

Our French Patisserie was named for both its Wall Street clientele and the classic French almond cake baked to resemble a bar of gold, a Financier. Our pastries are made with the finest ingredients and baked fresh daily. Our coffee is roasted in Brooklyn, packaged while the beans are still warm, and shipped to our stores within 24 hours of ...

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Sydney's finest patisserie, with delectable desserts ☑ made from the highest quality ingredients, available to order for delivery or instore pickup. Order now!

Yes there is. First off, it is not named La Patisserie, it is named Patisserie Artisan Breads and Pastries. Nothing French here at all.

Also, Artisan means to make by hand.

### Patisserie Lenox

noun, plural pa-tis-se-ries [puh-tis-uh-reez; French pah-teesuh-ree]. a shop where pastry, especially French pastry, is made and sold.

### Magnolia Bakery

Many are good but the Patisserie in Saginaw stands alone at the top. Pricy but you get what you pay for. Must be just extremely high quality ingredients and good bakers.

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Patisserie

The Patissier - Passion Fruit Meringue Central  
 Choose House salad, Baby Spinach salad, La Patisserie salad, or  
 the Greek salad without the toasties, then choose the balsamic  
 olive oil dressing, our signature cilantro-lime dressing, or the  
 citrus honey vinaigrette. \*All salads come with two toasties  
 except for the Quinoa Grilled Chicken and Kale, Baby Spinach,  
 Beet & Avocado.

Patisserie Cafe was opened soon after, supplying such high-end  
 bakeries as Dean & DeLuca and others. The Mendozas held a  
 simple belief that became their guiding principle: that good food  
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Our handcrafted cakes and pastries, always freshly-baked with  
 the finest ingredients, are equally perfect for special occasions or  
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