

## Bread List

our breads are crafted in the french-style and are made with the finest local, organic ingredients.

item	description
baguette	traditional french baguette with unbleached white flour
demi baguette	sandwich-sized traditional french baguette with unbleached white flour
no-salt baguette	traditional french baguette made without salt.
multigrain baguette	french baguette with a variety of whole grains
city loaf	traditional french loaf with unbleached white flour
city boule	traditional french unbleached white flour round loaf.
petits pains	french buns - mini versions of any listed breads (available with poppy seeds, sesame seeds, nuts or dried fruit).
raisin loaf	traditional french bread with raisins.
walnut loaf	traditional french bread with walnuts
hazelnut loaf	traditional french bread with P&H farms' hazelnuts.
fougasse	leaf-shaped, crusty country style bread; fillings include: oven-roasted garlic, onions, cheese and potatoes, or roasted garlic, basil, green olives, and cheese.
baguette lardon	traditional french baguette with meat and cheese.
sourdough/ pate fermentée	traditional sourdough bread.
rustic	traditional french bread made with spelt and unbleached white flour.
ciabatta	italian bread with unbleached white flour and durum semolina.
spelt	bread made exclusively with spelt flour (loaf or baguette).
country boule	rustic and hearty boule made with unbleached white and rye flour.
multigrain	bread made with unbleached white and rye flours with oats, poppy seeds, sesame seeds, flax seeds, sunflower seeds and millet.
rye	bread made with rye flour.
whole wheat loaf	bread made with whole wheat flour and unbleached white.
whole grain wheat loaf	bread made with whole grain wheat flour.
miche 59	large, round french country bread made with local red fife flour.

# marché 59

59 Walton Street  
Port Hope ON

specialty food store featuring fresh, local, organic, & heirloom products

irish soda	brown bread made with whole wheat and unbleached white flour and P&H farms' goat buttermilk.
brie	rich bread made with unbleached white flour.

## Pastry List

our bakery also produces fine french pastries and desserts, along with savouries made with fresh, local ingredients.

item	description
croissant	buttery, flaky viennoiserie bread roll
pain au chocolat	viennoiserie sweet roll with chocolate.
pain au raisin	viennoiserie sweet roll with raisins.
almond croissant	viennoiserie sweet roll with almonds and almond paste.
danish	viennoiserie pastry with seasonal fruit filling.
chausson	viennoiserie flaky pastry with seasonal fruit filling.
jalousie*	french pastry with light, fluffy dough and seasonal fruit filling
pain au lait	sweet P&H farms' goat's milk bread
pain de mie	sweet french bread
brioche a tete*	sweet breakfast bread
brioche/kugelhopf*	sweet raisin-filled yeast bread
fresh fruit tarts*	sweet custard tart topped with seasonal fruit from P&H farms
flan*	sweet custard in a tart shell
almond tarts*	sweet tarts with an almond base, topped with fresh seasonal fruit from P&H farms
mille feuille	layered puff pastry and crème pâtissière with almonds.
tropezienne*	a cake with sweet brioche and crème pâtissière
palmiers	sweet puff pastry
madeleines	mini sponge cakes.
eclairs	choux dough filled with crème pâtissière (chocolate and fruit options available).
quiche*	quiche made with P&H farms' fresh eggs, goat cheese and seasonal vegetables.
open face sandwich	artisanal bread topped with cheese and garlic.
pizza	unbleached white flour pizza dough topped with seasonal produce and cheese
french bread pudding*	bread pudding made with brioche and seasonal fruit.

\* larger formats available – prices vary depending on servings/ per item.