



# P R E S S   R E L E A S E

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## **IMPRESSION (Oct/Nov 1992)**

### **BAGATELLE - Boulanger Pâtissier Traiteur**

As you cross the threshold of Bagatelle, you may be forgiven for feeling that you've been whisked away from South Kensington and transported to the heart of Paris. Here you can obtain every imaginable French culinary delight.

Bagatelle's product range from Viennese pastries to wedding cakes, from ice-cream to quiches, breads and gateaux of every description. Pastel lighting and a warm French welcome serve to enhance the ambiance and authenticity of this unique establishment. The charming and enthusiastic patron, Monsieur Lesellier, delights in explaining the inspiration behind this innovative and original gallery of French cuisine. Each mouth-watering macaroon, every glorious gateau, is lovingly sculpted into a work of art. Naturally, the gateaux are endearingly named after works of French impressionists, with Monet at the predominant theme. The ingredients used are meticulously calculated to complement each other, with maximum nutrients, minimum sugar and no additives. Bread is freshly baked daily and all ingredients are imported from France. From the small tea party to large-scale functions, the all-French personnel provide creatively-presented sweet and savoury delicacies to suit all tastes. This colourful establishment takes food into the realms of fine art, from the sculpture to the masterpiece. Rest assured, the products taste as good as they look. Impression? Magnifique!

**Bagatelle, 44 Harrington Road, London SW7. Tel: 071 581 1551.**

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