

BAGUETTES BY CHEFS.



EUROPEAN CUISINE WITH THE SPEED OF A FAST FOOD

**BAGETERIE
BOULEVARD**

OUR STORY

„The history of tabloid/boulevard press is connected to baguettes.“

The story of Bageterie Boulevard explains how the tabloid/boulevard press came into existence.

The word „boulevard“ or „bulvar“ in European languages refers to tabloid newspapers.

The story takes you back to the period of occupation, when bakers Pierre and François (ex journalists) wrote the only uncensored source of information in the form of short stories manually printed on paper wraps for fresh bread.

Do you know the history of Boulevard?

Rumor has that the history of tabloid dates back to Nazi occupation. At that time, it was forbidden to print newspapers in Paris and newspaper publishers were ordered to close their offices. This resulted in most journalists losing their jobs. They had to find a new job, which was also the case of Pierre Miette and François Beurre. The two journalists who had been working for the JOURNAL D'YVER were recruited by a baker whose shop was located just a few steps from their closed editorial office. Among people, the baker's office was long known as Boulangerie Boulevard because it was situated on the corner two main streets. Miette and François soon noticed that customers were gossiping while in queue for fresh bread – they were talking about what had happened in the street. And that's when they got an idea! Can there be a better material to print newspaper articles than paper bags into which fresh bread is wrapped? And so during the day they were selling bakery and during the night they were writing and printing stories that

their customers had recounted earlier that day. They built a very simple printing machine consisting of a bowl for ink and of single words which they created from old cookie cutters. They had only a very limited number of words; still it was enough to write short gossip and anecdotes. People started to like their simple way of writing, and baguette wrapping suddenly became the only uncensored source of information for local citizens. When the war ended, Pierre and François founded their own newspaper brand. On January 1, 1946 the first issue of their one-page newspaper was published. Portraying local gossip and scandals and being done in an unusual format with oversized headlines and restricted vocabulary, it was unique at that time. It has since been considered the first representative of its newspaper genre. And it is not by accident that that genre got the same name as the baker's where it had all begun. That's how the first tabloid, boulevard, saw the light of the day.



Pierre Miette and François Beurre leaving redaction and founding Boulangerie de Boulevard.

**BAGETERIE
BOULEVARD**

DESIGN AND PACKAGING

Packaging covered with stories.

Today, we still continue to write such stories to satirically comment on recent social and political events.

Tabloid press stories appear on:

- paper bags
- baguette and sandwich bags
- mugs and cups



**BAGETERIE
BOULEVARD**

ABOUT US

Bageterie Boulevard is an original exprès gourmet concept based on the archetype of a Parisian brasserie:

- traditional European cuisine in baguettes
- prepare on demand
- in four countries, over 40 stores
- offers various types of restaurants
- we don't fry
- offer throughout the day
- 10 fixed recipes, traditional and gourmet flavors
- urban lifestyle



**BAGETERIE
BOULEVARD**

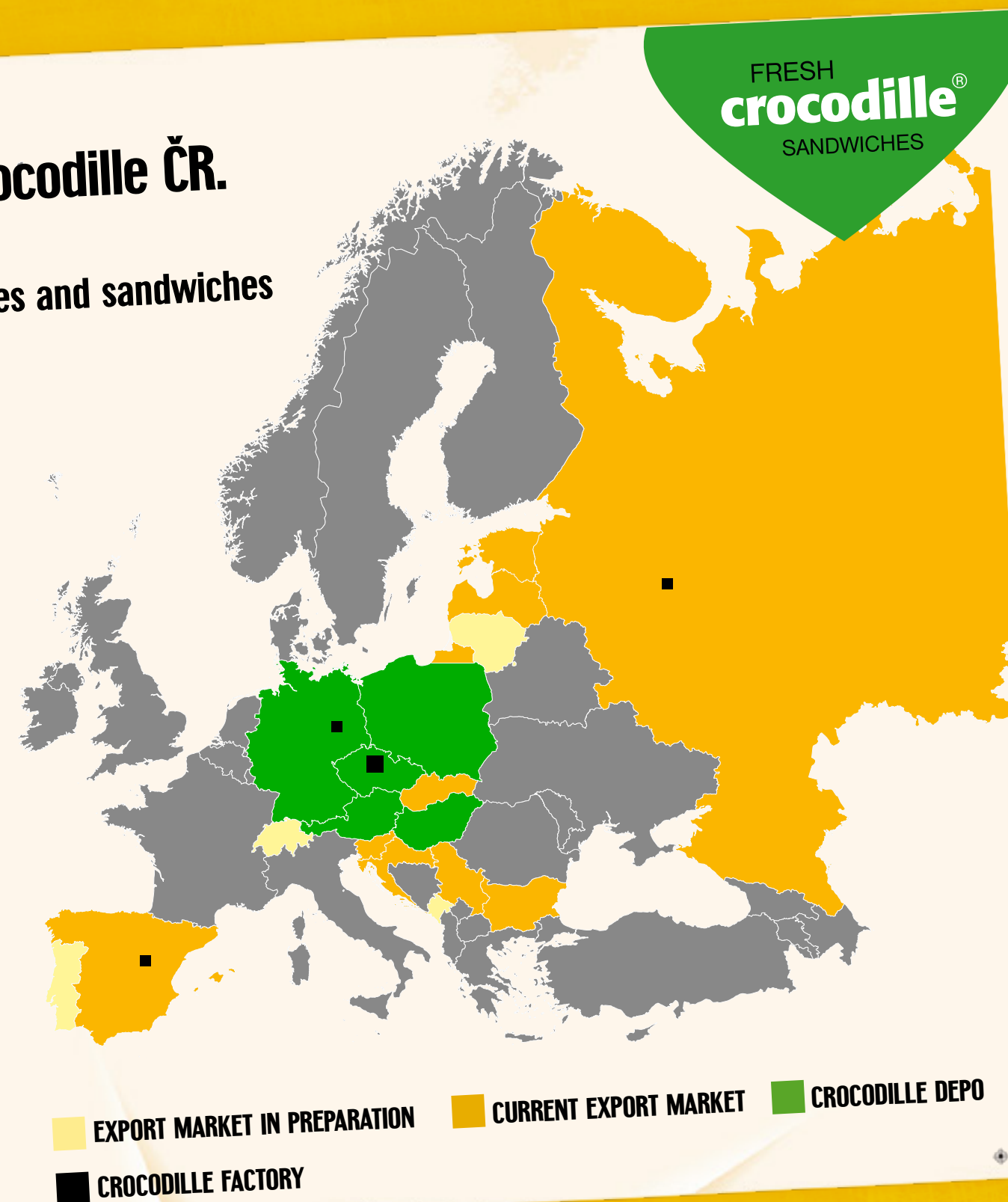
OUR ROOTS

BAGETERIE BOULEVARD is a concept of Crocodile ČR.



Petr Cichoň
owner of the company

- Crocodile ČR is a major producer of packaged baguettes and sandwiches
- 27 years of experience
- one owner
- operating in more than 20 countries
- over 30 millions baguettes and sandwiches per year
- strong logistics, central warehouses and factories
- over 1400 employees



**BAGETERIE
BOULEVARD**

CONCEPT POSITIONING

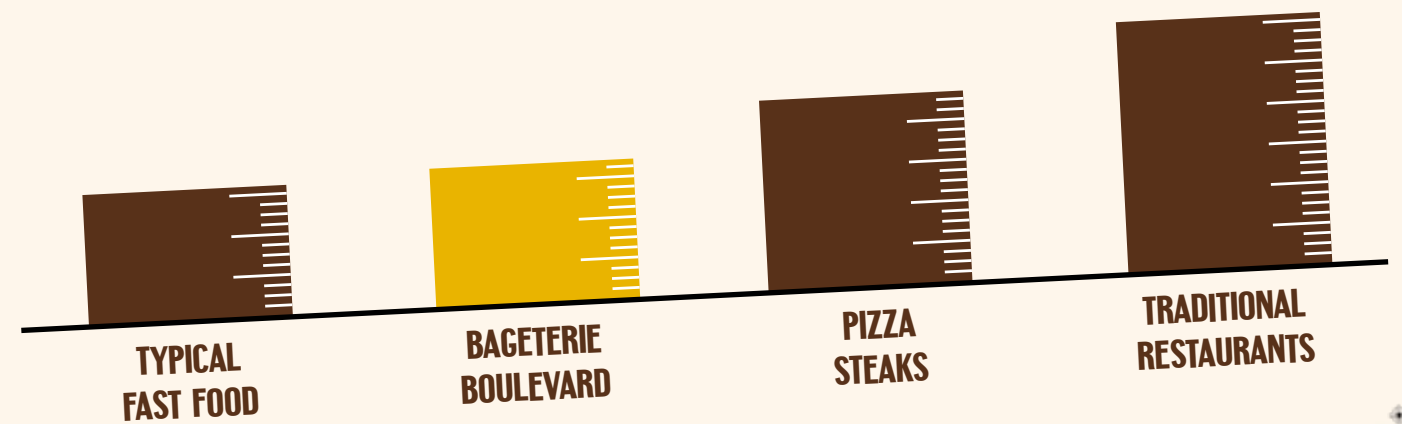


- White Collars • Big Cities •
- 25-45 • Middle and higher class •
- Middle and higher income •
- Women:Men 60:40 •

TYPICAL SHOPPING MALL FOOD COURT



PRICE LEVELS



**BAGETERIE
BOULEVARD**

OUR PORTFOLIO

TARGET MIX

TARGET MIX We strive to satisfy all our main target groups.



MODERN CUSTOMERS



HEALTHY AND LOW CALORIE-ORIENTED



VALUE-ORIENTED



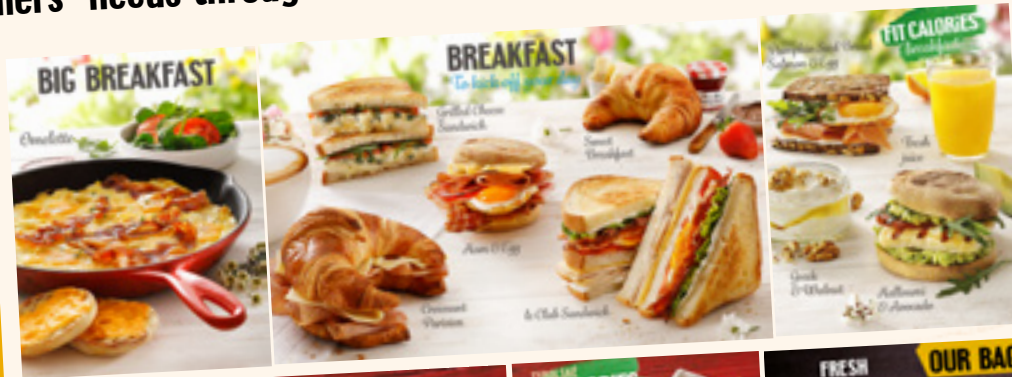
TEENAGERS

BAGETERIE BOULEVARD

DAYPARTS & NEED-STATES

MORNING TO EVENING, MONDAY TO SUNDAY, SPRING TO WINTER
Our goal is to meet our customers' needs throughout the entire day.

BREAKFAST



LUNCH



SNACKING



DINNER



**BAGETERIE
BOULEVARD**

A GOOD BREAKFAST KICKS OFF A SUCCESSFUL DAY

Enjoy your morning in Bageterie Boulevard.

In the morning, Bageterie Boulevard offers a wide range of breakfast products. Customers can combine these products with their favorite type of coffee, tea or fresh juice. Coffee served in porcelain mugs, original BB music and the daily newspaper are typical components of our breakfast menu.



**BAGETERIE
BOULEVARD**

BASIC PORTFOLIO

Fresh and Grilled Baguettes/ 3 + 1 kinds of bread

The basic BB product is a French baguette filled with various ingredients, all of which are fresh and healthy. These may be quite simple (meat, fish or vegetarian), but there are also very sophisticated haute cuisine recipes drawing inspiration from the culinary tradition of world-renowned European gastronomy.

The main menu consists of 10 fixed recipes, 5 of which are grilled and 5 of which come fresh. Customers may choose from 3 kinds of freshly baked French Bread plus 1 gluten-free, yet cannot modify the fillings to order.



**BAGETERIE
BOULEVARD**

SEASONAL MENUS

The seasonal CHEF MENU™ has already become a legendary component of the BB concept.

- Gourmet experience in a baguette
- four times a year, each season from a different region
- prepared by renowned chefs
- 2 CHEF MENU fillings, 2 for FIT CALORIES and 1 soup
- seasonal and local ingredients
- extensive marketing promotion



Radek Hasman
EXECUTIVE CHEF
LA COLLEZIONE



BAGETERIE
BOULEVARD

SEASONAL MENU 2013-2017

Florent Courriol
French Michelin Chef
Winter 2013-2014



Jan Beneš
U Štěpána - Executive Chef
Spring 2014



Patrick Raingeard
Hotel Cap Estel - Executive Chef
Winter 2014



WESTERN CZECHIA

Radek David
Babiččina zahrada
- Executive Chef
Spring 2015



ROME

Andrea Crippa
Chef of Cooking School Laboratorio
Summer 2015



Georges Rognard
Dvůr Hoffmeister - Executive Chef
Autumn 2014



Lubo Mikuš
Restaurateur
of Atelier Red & Wine
Winter 2015



AUSTRIA-HUNGARY

Markéta Pavleje
Foodblog Kitchenette, Autumn 2015



**BAGETERIE
BOULEVARD**

SEASONAL MENU 2013–2017

SELECTED CHEF MENU™ 2016

Kamila
Rundusová
KAMU
Spring 2016



ASIAN FUSION



Miroslav Kalina
Kalina Restaurant
Autumn 2016



ALSACE

Ioannis Asarlidis
Chef & Owner of Kavala Restaurant
Summer 2016



GREEK STYLE CHEF MENU

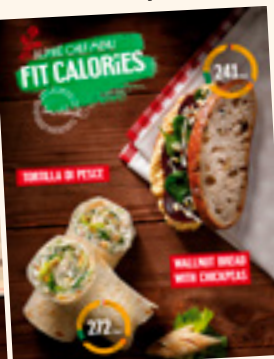


GREECE

TRENTINO



Martin Kortus
Cooking School Laboratorio
Winter 2016



Radek
Hasman
Executive Chef
La Collezione
Spring 2017



MARCHE



Riccardo Lucque
Chef and restaurateur
Aromi, La Finestra
Summer 2017



TUSCAN CHEF MENU



TUSCANY

Marek Raditsch
Executive Chef
Kampa Group
Autumn 2017



SCANDINAVIA



Jan Punčochář
Winter 2017



CZECH

BAGETERIE
BOULEVARD

SEASONAL MENU 2018-2019

Matteo De Carli
Spring 2018



Patrik Bečvář
Summer 2018



Vojtěch Kalásek
Autumn 2018



**BAGETERIE
BOULEVARD**

FIT CALORIES

FOR HEALTHY AND LOW CALORIE-ORIENTED CUSTOMERS

- Healthy and fresh
- low calorie
- special bread

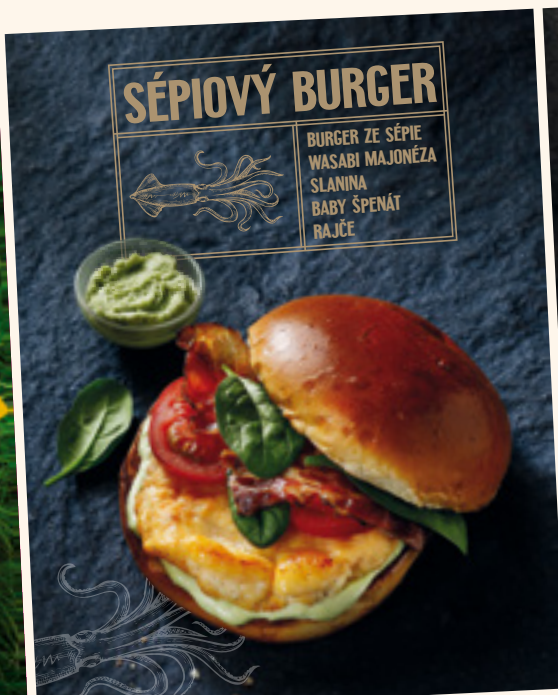


BAGETERIE
BOULEVARD

SPÉCIALITÉ DU CHEF

SEASONAL CHOICE FOR SOPHISTICATED CUSTOMERS

During the last 4-6 weeks of each CHEF MENU™ period, we introduce a Limited Edition baguette, resulting in rejuvenated customer interest in the CHEF MENU™.



**BAGETERIE
BOULEVARD**

LE FAST SNACK

The Affordable Option from Our Menu

These full-flavor products complement our portfolio by offering a smaller meal, ideal as a midday snack.

They are primarily targeted at younger customers and available at a very attractive price, though no compromise is made regarding either their quality or taste.



**BAGETERIE
BOULEVARD**

OUR COMBO

BB COMBO

At Bageterie Boulevard, the customer is offered a complete meal option. Characteristic complements to our menu are soups of the day or roasted potato wedges with Tartar sauce.



CHOOSE YOUR BAGUETTE



CHOOSE YOUR SIDE DISH



ICE TEA 0,4 l



TRY OUR MENU DEAL
WITH ICE TEA AND PATATAS (OR SALAD/SOUP) AND YOU'LL SAVE 34 CZK

**BAGETERIE
BOULEVARD**

OFFICE CATERING

The **BB BOX** delivery solution is targeted at businesses and office centers.

- 4 types: with baguettes and with sweets
- we also deliver drinks
- fast delivery service
- intuitive online order system
- for meetings, offices etc.



BOX 4 FAMILY

Family box is the ideal food-sharing solution for your roadtrip or picnic.

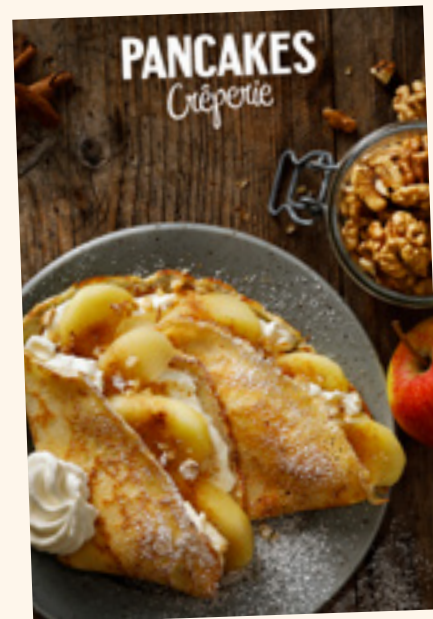
- Every box contains baguette 8 pieces - 4 different kinds in white bread and 2x patatas with tartar sauce.
- Select restaurants offer the possibility of assembling your own BB Box from baguettes of your own choosing.



CRÊPERIE INSIDE

Shop in shop solution

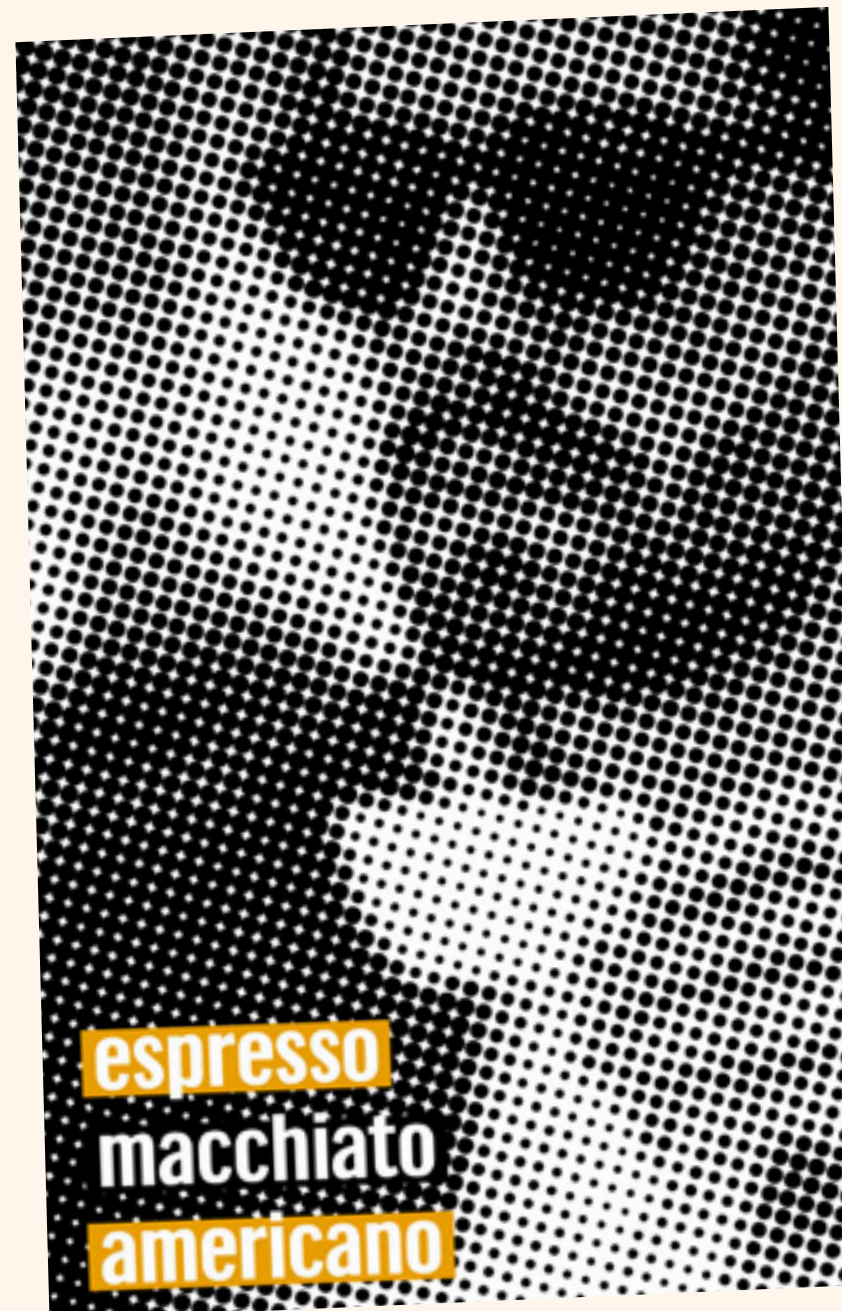
- 2 basic fillings
- 1 seasonal option
- Only in select BB restaurants
- Can be a part of the main BB front bar or stand-alone



OUR COFFEE STORY

High quality coffee is an essential part of the BB concept.

- Special coffee blend from Naples
- family business with tradition
- La Cimbali machine



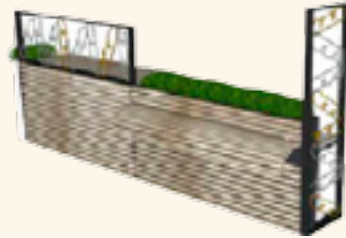
**BAGETERIE
BOULEVARD**



TYPES OF RESTAURANTS

**BAGETERIE
BOULEVARD**

SIGNATURE DESIGN ELEMENTS



FRENCH KISS

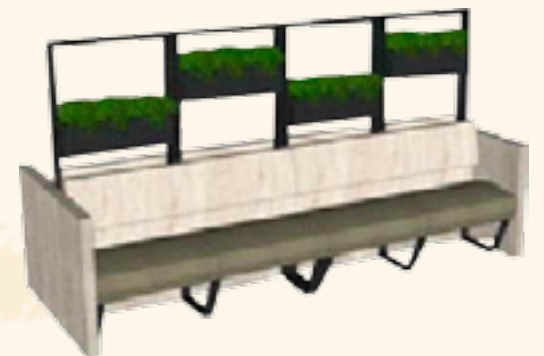
Nein été, le New Times s'inquiétait!

elin de la baguette française. Au point
tion a lancé en juin 2014 une



FAMOUS SIAMESE TWIN

Prague has become
a popular location
for shooting major
motion pictures.



LOBBY
46 MÍST

FRONTBAR

KOMPLETACE

BAGETERIE
BOULEVARD

HIGH STREET

- at frequented spots in cities, near public transport hubs
- usually corners of main streets.
- large windows
- additional outdoor seating

ENERGY SUPPLIES	CONSUMPTION	NOTE
ELECTRICITY	73 kW	3x80 A
VENTILATION	10 kW	2500 m ³ (in/out)
COOLING	15 kW	-
WATER	1 m ³ /day	DN63
WASTE DRAINAGE	1 m ³ /day	DN200

Daily Foot Traffic in Number of People
over 10.000

Space Required
100–300 m²

Estimated Investment
€ 200,000 to € 500,000



EXTERIOR



INTERIOR



TYPICAL LAYOUT

**BAGETERIE
BOULEVARD**

FOOD COURT

- in shopping malls
- in foodcourt or corner facade
- sometimes with own lobby

ENERGY SUPPLIES	CONSUMPTION	NOTE
ELECTRICITY	73 kW	3x80 A
VENTILATION	10 kW	2500 m³ (in/out)
COOLING	15 kW	-
WATER	1 m³/day	DN63
WASTE DRAINAGE	1 m³/day	DN200

Daily Foot Traffic in Number of People

15.000

Space Required

60–80 m²

Estimated Investment

€ 130,000 to € 220,000



FOODCOURT



FOODCOURT WITH LOBBY



**BAGETERIE
BOULEVARD**

DRIVE

- standalone restaurant
- situated primarily on main roads (motorways, highways, etc.)
- as well as adjoining shopping centers and retail parks.
- the drive-thru is an integral component of this unit type.

ENERGY SUPPLIES	CONSUMPTION	NOTE
ELECTRICITY	136 kW	3x160 A
VENTILATION	10 kW	2500 m³ (in/out)
COOLING	15 kW	-
WATER	4 m³/day	DN63
WASTE DRAINAGE	3 m³/day	DN200

Daily Traffic in Number of Cars	Space Required*
15.000	1.000–2.000 m²
Estimated Investment	
€ 500.000 to € 800.000	

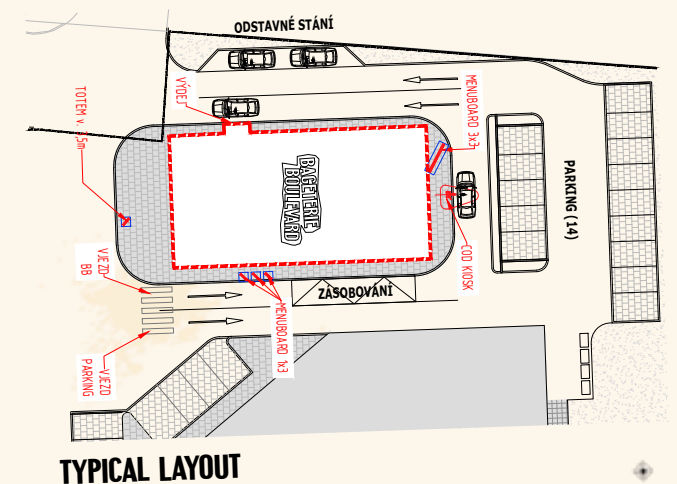
* Building over 250 m² + land min. 750 m² without own parking.



EXTERIOR



INTERIOR



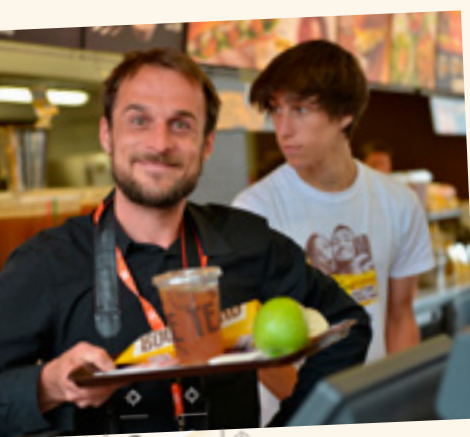
TYPICAL LAYOUT

**BAGETERIE
BOULEVARD**

EVENTS

We also operate Bageterie Boulevard as temporary restaurants during cultural festivals, sport events and trade fairs.

Our restaurants can also be run seasonally during the winter at ski resorts or during the summer at beach resorts.



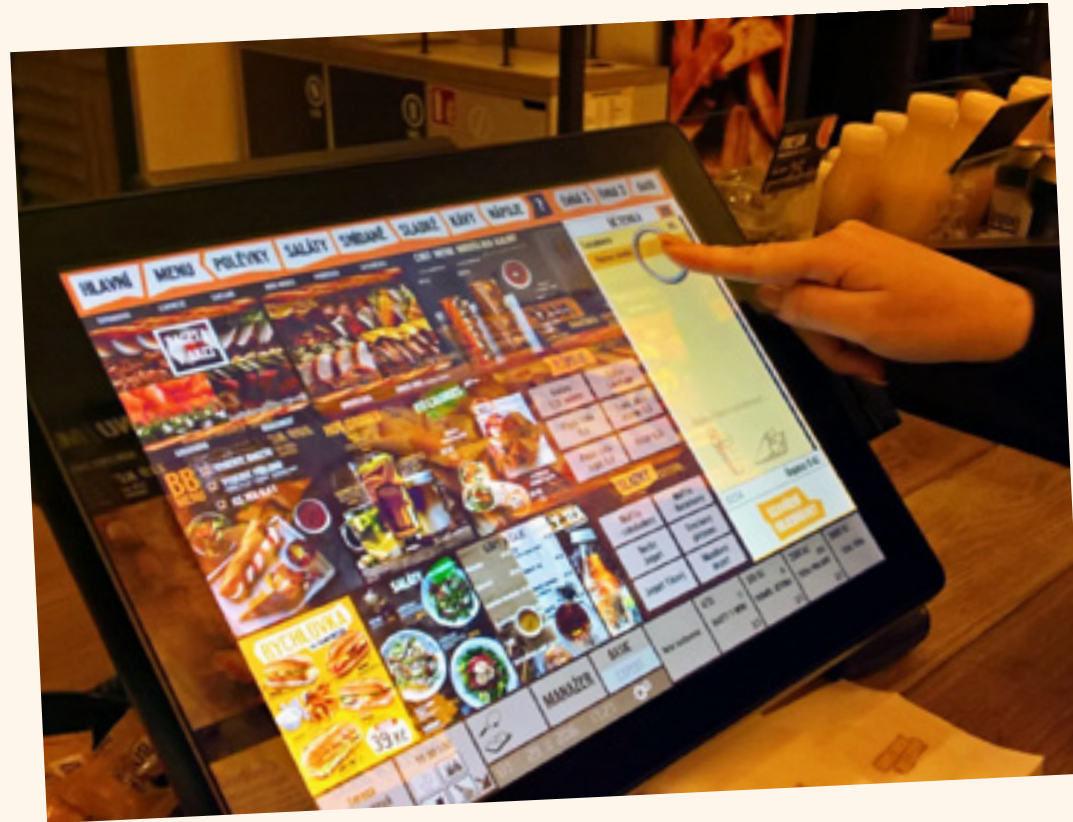
**BAGETERIE
BOULEVARD**

PROPRIETARY CASH REGISTER SYSTEM

BB SYSTEMS MAKE IT EASY

Our restaurants operate on our own system:

- cash register with customer display
- kitchen display
- customer order board
- drive system
- self-order kiosk



CASH REGISTER SYSTEM



CUSTOMER ORDER BOARD

KITCHEN DISPLAY



SELF-SERVICE KIOSK



CUSTOMER DISPLAY

BAGETERIE
BOULEVARD

SELF-SERVICE KIOSK

SIMPLE & USER FRIENDLY

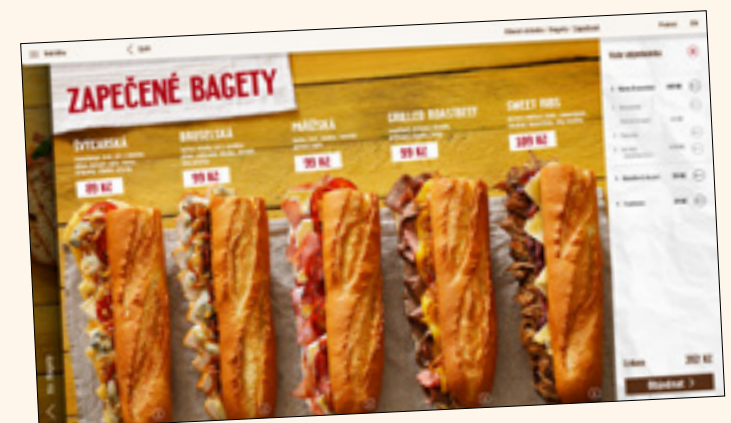
original design



HOME SCREEN WITH PRODUCT CATEGORIES



NAVIGATION THROUGH PHOTOGRAPHIC SCENES



PRODUCT MENUBOARDS



BB MENU OFFER AND CUSTOMIZATION



INTUITIVE ORDER PLACEMENT AND PAYMENT

**BAGETERIE
BOULEVARD**

TRAINING CENTER

We have developed an easily transferable system for training the entire Bageterie Boulevard structure.

Training helps us maintain consistency in the quality of products and services provided by all BB restaurants.

We have built our own proprietary training center, including a functional model of a BB restaurant for training employees.

We also utilize e-learning on-site in our restaurants via dedicated iPads that interface with our proprietary training courses and certifications.



**BAGETERIE
BOULEVARD**

FRANCHISING

Most of our restaurants are operated by individual franchisees. Come grow with us!

Three fundamental rules we follow:

- 1/ We treat your money as if it were our investment.**
- 2/ Transparent purchase pricing.**
- 3/ If you are not making a profit, you don't pay the franchising fee.**

More at www.bb.com/fransiza

Master-franchising

To expand to other European and non-European markets, we seek opportunities for establishing national licenses, master franchise agreements, or to develop joint ventures.

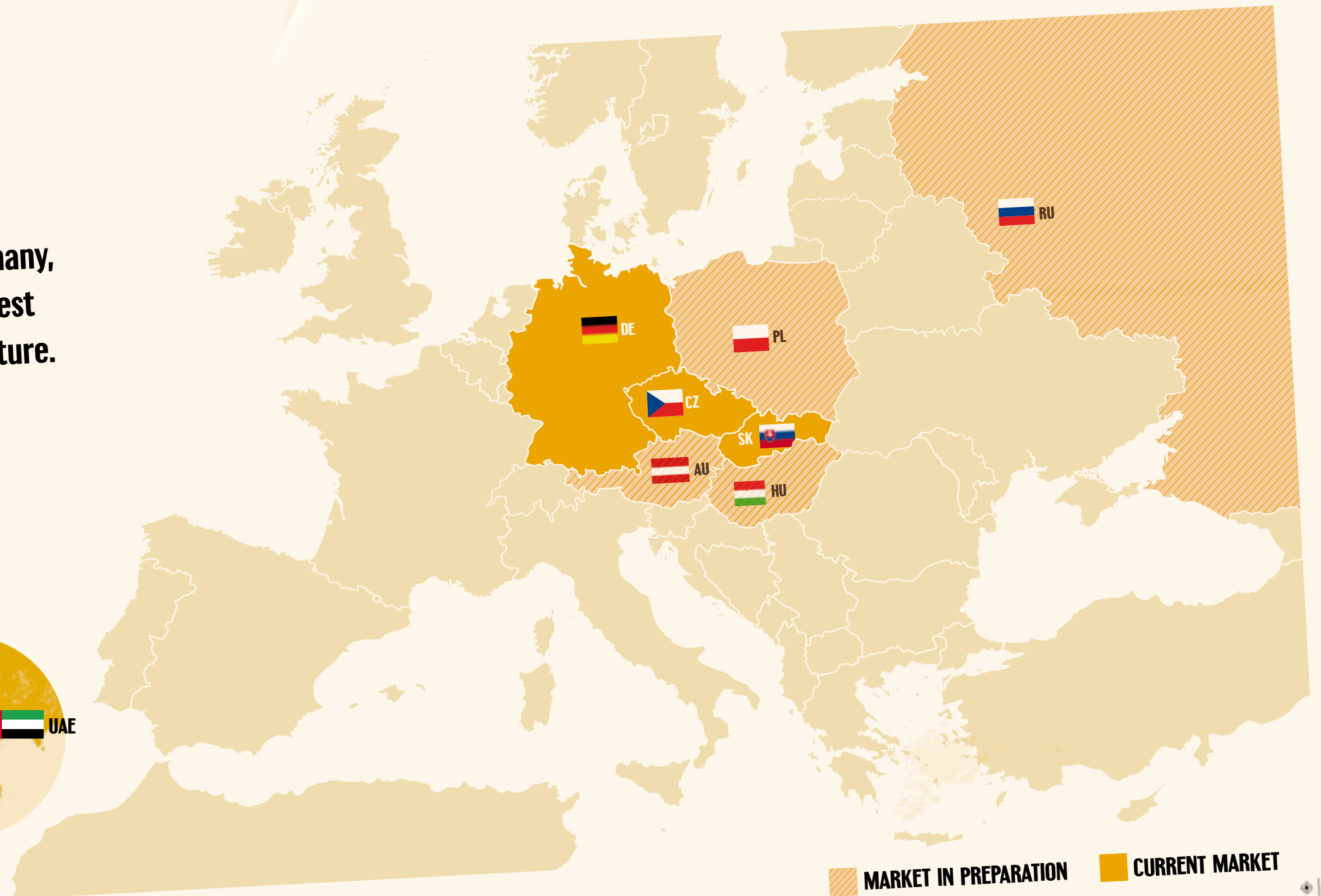
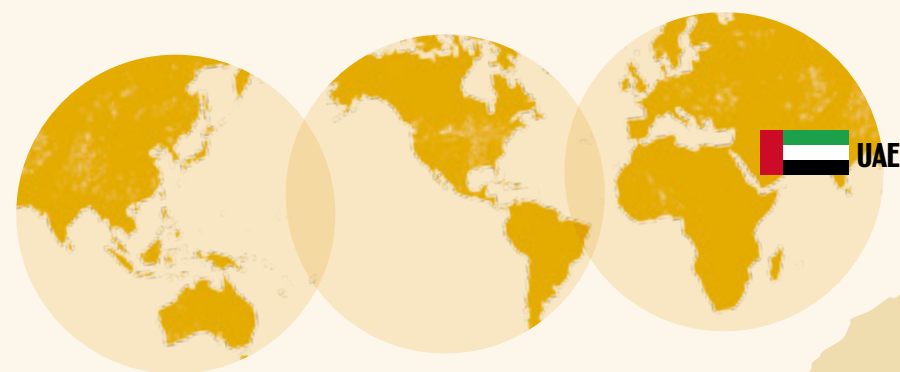


**BAGETERIE
BOULEVARD**

EUROPEAN EXPANSION 2019-2020

Our Plans to Enter New Markets

Our current priority markets are Germany, Austria and Hungary, where we can best utilize our existing logistic infrastructure.



BAGUETTES THE FRENCH WAY.



info@bageterie.com

bageterie.com/download

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