

La Fournette BAKERY & CAFÉ

OLD TOWN
1547 N. Wells St.
Chicago, IL 60610
312.624.9430

LINCOLN PARK
2468 N. Clark St.
Chicago, IL 60614
773.360.1761

Winter Hours
Mon – Sat:
7am – 6:30pm
Sun:
7am – 5:30pm

Phone in your order. We'll have it ready!

Chef Pierre's Bread Selection

Crusty, aromatic, and flavorful; the way bread is supposed to be. Most of La Fournette's breads are made with natural sourdough starters – a slow process that results in superior flavor and texture.

Baguette Chef Pierre's classic French baguette is baked fresh every day from a natural starter. The chewy crumb, accented by perfectly crisp crust, makes it perfect to serve with any meal. *2⁹⁵*

Rustic Pavé Rustic French bread, perfect for sandwiches or pairing with soup. *5⁹⁵*

Beer Bread One of Chef Pierre's specialties made with rye flour, mashed potatoes and beer with a crackly beer crust. The spongy crumb is great for serving with stews or as a base for a delicious sandwich. *4⁷⁵*

Country Bread Made with wheat and rye flour, this hearty bread is great to serve with any dish. *4⁷⁵*

Cheese Bread A selection of three cheeses gives this bread its particular flavors. Sooo cheesy! *5⁷⁵*

Multigrain Bread La Fournette's sourdough multigrain bread is flecked with flax, sunflower, sesame, and pumpkin seeds. *3⁹⁵*

Pain de Mie Sandwich Bread This classic white sandwich bread makes great sandwiches and delicious toast. *4⁷⁵*

Honey and Whole Wheat Sandwich Bread This is the whole wheat version of our classic Pain de Mie. The honey brings a wonderful flavor to this healthy and delicious bread. *5⁰⁵*

Olive Fougasse Bread This typical flavored bread from Provence has just enough salt to be a standalone snack or perfect pair for savory dips and spreads. *5⁷⁵*

Miche La Fournette *Our signature bread*
The favorite of La Fournette redefines the meaning of sourdough bread: the dense, spongy crumb packs a flavor that doesn't need to be dressed up to be enjoyed. Take home this two pound loaf whole to share with a crowd or ask for it to be halved for a smaller gathering. *6⁹⁵*

Pierre's Salted Bretzel Chef Pierre's famous Alsatian Bretzel is soft and chewy with a briny crust sprinkled with sea salt. *2¹⁵*



Authentically French.
Uniquely different.

Macarons, Confitures, Specialties & Gifts

ASSORTED MACARONS

The addictive Parisian delicacy of almond meringue cookies filled with ganache, nut paste or fruit fillings. Seasonal flavors vary but include chocolate, pistachio, Bourbon Vanilla, salted caramel, raspberry-chocolate, mango/passion fruit, hazelnut, and cassis. *1^{80 ea.}*

Also available in boxes of 6 and 12 for every day, or a pyramid of 30 for special occasions.

SPRITZ COOKIES

Discover this selection of traditional, crispy butter cookies from Alsace, available in five different flavors: Vanilla-Almond, Hazelnut, Pistachio, Coffee, Chocolate.

7⁸⁵ (5.3 oz bag) *2³⁰* (small bag)

HOMEMADE PRESERVES & SPREADS

Chocolate-Hazelnut Spread Our homemade version of the famous Nutella; creamy hazelnut paste and smooth European milk chocolate. Also try the crispy version. *9¹⁰*

Salted Caramel Spread The perfect balance of salty and sweet, this can be spread on a baguette for a snack or warmed up and poured over ice cream for a decadent dessert. *8⁵⁰*

Willamette Raspberry Jam *7⁵⁰*

Strawberry Jam *7⁵⁰*

Apricot-Bourbon Vanilla Jam *7⁵⁰*

Strawberry-Rhubarb Jam *7⁵⁰*

Blueberry Jam *8⁵⁰*

Seasonal jams also available.

La Fournette can help you give a tasteful gift!

Bakery fresh baskets and gift cards mean there are a thousand ways to make your friends and family happy! Ask one of our servers for more details.

