

EXPRÈS GOURMET™ FROM EUROPE



BRAND MISSION

CULTURAL TENSION

In the beginning there was a fresh, crunchy baguette... Looking at it, we asked ourselves three questions:

- Does fast food automatically mean an uncultured compromise?
- Does gastronomy built on quality ingredients always have to be expensive?
- And finally, is it necessary to employ serious tone every time we talk about quality food?

OUR MISSION Democratization of European gastronomy not too seriously.



HISTORY OF TABLOID

"The history of tabloid/boulevard press is linked to baguettes."

The story of Bageterie Boulevard explains how the origin of tabloid is linked to baguettes. The word "boulevard" or "bulvar" in European languages refers to tabloid newspapers.

The story takes you back to the period of nazi occupation, when bakers Pierre and François (ex journalists from Paris) 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?



Nette Maette and Francois Bearte learing redaction and founding Balangerie de Bu



SHOP DESIGN AND PACKAGING

Packaging covered with stories

The idea of newspaper headlines is transferred onto the product packaging, as well as becoming a part of the very interior of the restaurants themselves.

Tabloid press stories appear on:

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









ABOUT US

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

Today we are:

- present in 3 european countries with over 60 stores
- operating three shop formats (high street, food court, drive)
- presenting both traditional and seasonal recipes covering all day fare





CUSTOMER & PRICE POSITIONING



- · WHITE COLLAR
- · BIG CITIES
- · 25-45

· MIDDLE AND HIGHER INCOME

·· WOMEN:MEN 60:40

TYPICAL SHOPPING MALL FOOD COURT





OUR CUSTOMER MIX





DAYPARTS & NEED-STATES

MORNING TO EVENING, MONDAY TO SUNDAY, SPRING TO WINTER

Our goal is to meet our customers needs throughout the entire day.





CORE PORTFOLIO

Fresh and hot baguettes in four types of bread.

The basic BB product is a French baguette filled with fresh and healthy ingredients. Their complexity varies from simple recipes (meat, fish or vegetarian) to sophisticated haute cuisine recipes drawing inspiration from the culinary tradition of world-renowned European gastronomy.

Main menu consists of 8 fixed recipes, 4 of which are hot and 4 of which are fresh. Customers may choose from 3 kinds of freshly baked French bread + 1 gluten-free.



SEASONAL MENU

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

- introduced 4 times a year
- prepared with a renowned European chef
- presenting regional ingredients characteristic

for the local gastronomy

 marketed through both local and state-wide campaigns





SEASONAL MENU





2020

2021







SUMMER

























SEASONAL MENU





BEBALANCED

FOR HEALTHY AND LOW CALORIE-ORIENTED CUSTOMERS

- healthy and fresh
- low calorie
- innovative bread offering





ADDITIONAL SIGNATURE PRODUCTS



A GOOD BREAKFAST KICKS OFF A SUCCESFUL DAY

Morning with 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.





"LE FAST" SNACK

Affordable offering for kids and teenagers

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OFFICE CATERING

BB BOX - ideal delivery solution for your office catering.

TRACE STREET

bbbox.cz/en



BAGUETTE BOXES

Box4family™ is the ideal food sharing solution for your on-the-go occasions.

Choose one of our standard boxes or go for your personal favorites mix.







CRÊPERIE INSIDE

Some locations offer a shop-in-shop creperie corner.



OUR DRINKS

Our coffee blend comes from a small family-owned coffee roastery near Naples.













OUR RESTAURANT FORMATS

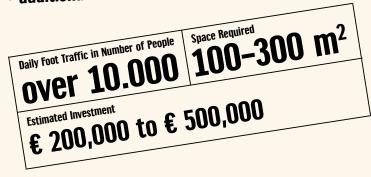
BAGETERIE BOULEVARD





HIGH STREET

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

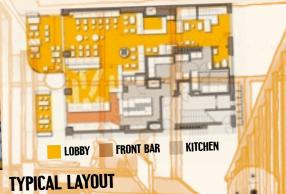


ENERGY SUPPLIES	CONSUMPTION	NOTE
ELECTRICITY	73 kW	3x80 A
VENTILATION	10 kW	2500 m³ (in/out)
COOLING	15 kW	-
WATER	1 m³/day	DN63
WASTE DRAINAGE	1 m³/day	DN200



EXTERIOR







HIGH STREET















FOOD COURT

- inside shopping malls with or without a proprietary seating
- in foodcourt or corner facade
- sometimes with own lobby

Daily Foot Traffic in Number of People

15.000

Estimated Investment

€ 130,000 to € 220,000 NOTE CONSUMPTION **ENERGY SUPPLIES** 3x80 A 73 kW **ELECTRICITY** 2500 m³ (in/out) 10 kW VENTILATION 15 kW COOLING DN63 1 m³/day WATER **DN200** 1 m³/day WASTE DRAINAGE

Space Required

30-100 m²

BAGETERIE BOULEVARD Patats 1191 9 pulk FOODCOURT TYPICAL LAYOUT CUSTOMER AREA KITCHEN FRONTBAR FOODCOURT WITH LOBBY



FOOD COURT









DRIVE IN

- situated primarily on main roads (motorways, highways, etc.)
- as well as adjoining shopping centers and retail parks
- ds well as aujoining one principle
 the drive-thru is an integral component of this unit type
- occasionally connected with a shopping mall



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

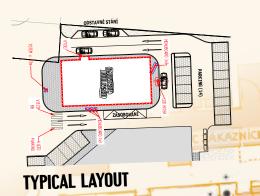
CONSUMPTION	NOTE
136 kW	3x160 A
10 kW	2500 m³ (in/out)
15 kW	-
4 m³/day	DN63
3 m³/day	DN200
	136 kW 10 kW 15 kW 4 m³/day



EXTERIOR



INTERIOR





DRIVE











EVENTS AND SEASONAL RESORTS

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

Our restaurants can also be placed seasonally at winter or summer resorts.









SIGNATURE DESIGN ELEMENTS



- 1. newspaper clippings wall
- 2. newspaper clippings floor
- 3. logo
- 4. baguette screen
- 5. self order kiosk



logo
 two-sided panel with logo
 awning
 city light display
 outdoor seating

WC ZÁKAZNÍCI

BAGETERIE BOULEVARD

PROPRIETARY CASH REGISTER SYSTEM

CUSTOMER ORDER BOARD

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

https://vimeo.com/manage/videos/253613905 CASH REGISTER SYSTEM







7



SELF-SERVICE KIOSK



CUSTOMER DISPLAY

SELF-SERVICE KIOSK

SIMPLE & USER FRIENDLY

distinctive design



HOME SCREEN WITH PRODUCT CATEGORIES



NAVIGATION THROUGH PHOTOGRAPHIC SCENES



BB MENU OFFER AND CUSTOMIZATION



PRODUCT MENUBOARDS



INTUITIVE ORDER AND PAYMENT





OUR LOYALTY SYSTEM

The rules are simple.

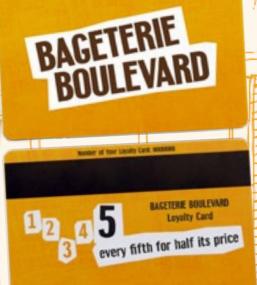
Buy baguettes and you will get every fifth for only half its price.

330 346

NOTES

PICTURES

IS-IN 4 Bageterie Boulevard







E-TRAINING CENTER

Easy to use online traning system for all restaurant positions - from crew to management.

Training helps us maintain consistency in the quality of products and services provided by all BB restaurants. Our training center specialists are available for on-line consultations as well as final certifications.

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











OUR ROOTS



Petr Cichoň founder of the company a exclusive owner



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







crocodille

SANDWICHES

OUR FRANCHISING

Most of our restaurants are operated by single or multi unit franchisees.

We believe in three fundamental franchising principles:
1/ We treat your investments as if they were our own.
2/ We have a transparent purchasing policy and incentivise our franchise partners to participate in the sourcing process.
3/ We charge the franchise fee only when the unit is profitable.

More at bageterie.com

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.





FOR MORE NFORMATION CONTACT US AT



