

La Pastelería de Paris



**Artisan
Boulangier & Pâtissier**

Desde 2018 en México

Concept

Established in Mérida, Yucatan MEXICO since 2018, we provide a unique French pastry and bakery experience in Mexico.

Authenticity and high quality are the driven forces of our craftsmen to deliver the highest range of fine pastries in Mexico.

The luxury store concept take each guest inside a trip in the spirit of the Parisian history and know-how in pastries



Collection 2025

*We produce fresh fine pie, éclairs, Mille Feuille,
Flan de Paris y many delicious Artisan fine
pastries every day*



Tarte Saint Honoré



**We have an expertise on fine cakes
for celebration such as**

- ✓ **birthday**
- ✓ **weeding**
- ✓ **private event**





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Fine Bakery

*We produce fresh
Croissant,
Pain au chocolat and
“French touch” Donuts*



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Sales strategy

- 1. We sale Online in our direct online store 24/7**
- 2. Sales via Uber/Rappi during daytime**
- 3. Sales B to B for weeding planners, and catering corporate firms**
- 4. The store is opens online by Pop Events 2 to 4 times in month**
- 5. We open 7/7 stores only in “Kiosk” size in Malls and Corporate Tour offices.**



Franchise Opportunity

**Open our Café-Bakery Concept thanks
to our expertise and products under
the brand**

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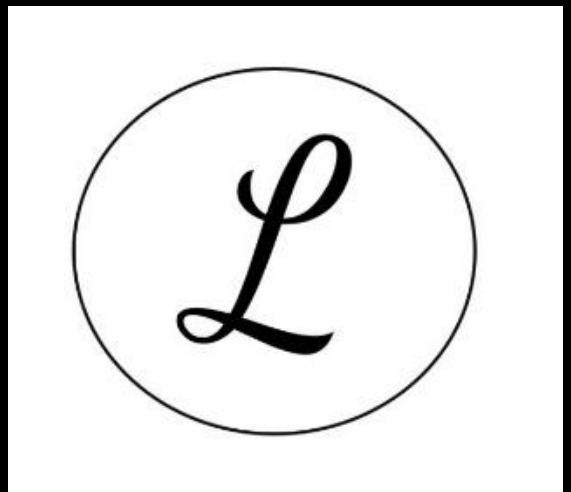
Franchise Opportunity

1- TRAINING: our team will learn all the product's range and under supervision of our executive Chef.

2- Coffeshop & Snacking: regarding the location, our executive Chef will provide a "ready to eat" Menu with a training to our team

3- Fair anual royalty and franchise fees.

4-Exclusivity of our region or our city



NIMA HEMMAT-AZAD

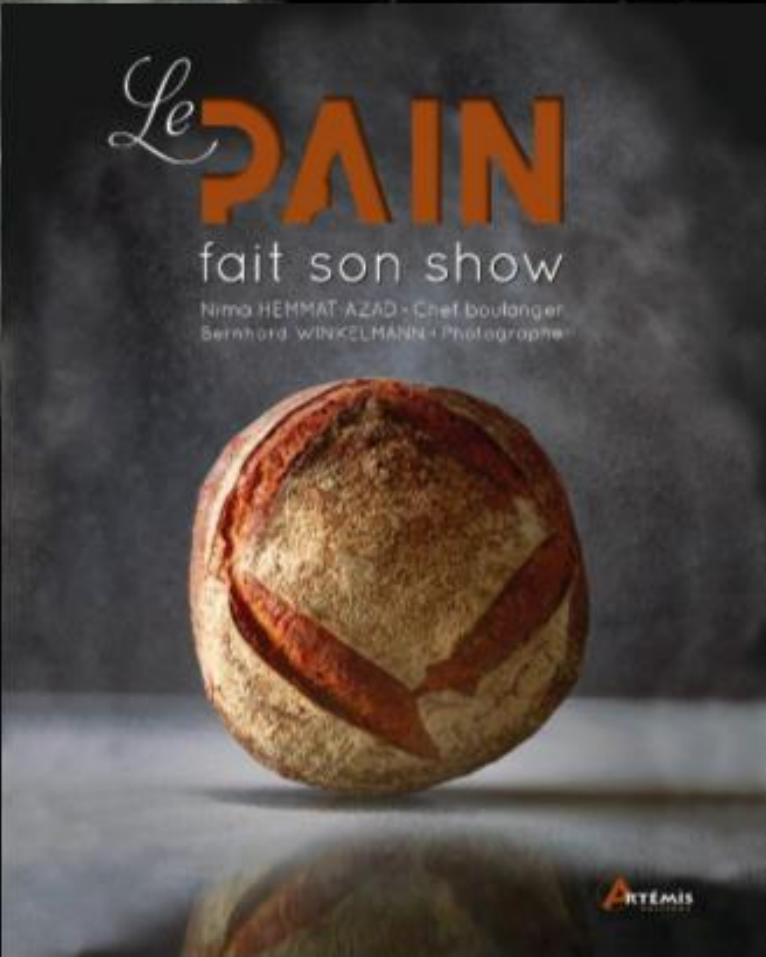
Founder



Inspired by his favorite Chef, his mother , Nima decides to follow his passion for bread. That's why , in 2012 by entering the famous school EBP Paris and successfully obtain his diploma in French bakery art in June 2012. Only few months later , the rise of the Chef stars in Prague, Czech Republic, by becoming the executive Chef of both luxury hotels: Hotel Josef & Hotel Maximilian. He created the first Open Bakery Show inside a luxury hotel and practices his passion with a high level of discipline. In June 2015, the Chef goes back to " L'Ecole de Boulangerie et de Pâtisserie de Paris" " again in order to easily obtain his diploma in "Pâtisserie" in September with high ranking level. He becomes now fully armed to move forward the next step: to open his own bakery in Paris



However , he has been proposed a challenge that one can't refuse: to become the General Director of a huge French bakery & bistro in Frankfurt, Germany named "Baguette Jeanette" In December 2015, the Chef moved to Frankfort Germany and transmitted his passion for bakery and his management skills to all the team. Meanwhile, he realeased his frist recipe book in September 2016 named "LePainfaitsonshow" sold in all French speaking countries. The success was at the "Rendez-Vous" and his book has been awarded by the international GOURMAND BOOKAWARD in May2017 at Yantai China. That same year , the book has been released in German under the name "BühnefreifürBrot".



MORE INFO

www.lapasteleriadeparis.com

