

Our Story

Originally born in Paris, France, Patrick Bernet moved to the Eastern French province of Alsace at a young age. Renowned worldwide for its sophisticated pastries and fine restaurants Alsace is where he began his apprenticeship when he was only 13. Studying under a master Chef, as is the custom there, his apprenticeship lasted 5 long years and often required 12 hour days, 7 days a week. There he learned the fundamentals of pastries, bread-making, handmade chocolates, artistic cakes and showpieces.

At the end of the fourth year Patrick obtained his degree of Brevet of Compagnons and his C.A.P. (Certificate of Professional Aptitude). Patrick also earned the title of Best Apprentice in Alsace and was near the top of his field in all of France at the tender age of 18.

Soon after, Patrick joined the prestigious Pierre Meyers School in Kingersheim, Alsace to specialize in the field of sugar artistry. Sugar can be heated, then blown with a straw to create all kinds of beautiful menagerie figurines, such as doves, swans, flowers, etc.

After completing the Pierre Meyers School Patrick joined the military and immediately introduced his General some of his specialties. The General quickly promoted him to Pastry Chef at the Officers Restaurant where he catered all official and dignitary events.

After the Army, an opportunity arose to work as Pastry Chef at the Meridian Hotel in Newport Beach, CA. Then on to such 5-star restaurants as Antoine and the Southampton Princess Hotel in Bermuda and on to Hotel Sofitel on the French Riviera as pastry consultant.

Patrick has also had once in a lifetime opportunities to work with the world-famous chefs such as Jacques Chibois at the Hotel Gray D'Albion on the Riviera and Christian Viller at the famous 5-star Martinez Hotel in Cannes. While in Cannes Patrick became part of the Cannes Film Festival where he was once asked to prepare a lemon light cake for Bill Cosby.

Patrick's next years were spent working at the famous Royal Hotel Casino on the French Riveira where his reputation and experience continued to grow. He was asked to become the pastry instructor in Paris at the prestigious Cordon Bleu, one of the most renowned cooking and baking schools in the world. It is there that Patrick met his future wife, Azita. She had obtained her Grand Diploma in pastry, cuisine, sugar and chocolate. But why Minnesota? Patrick accepted a position as a Pastry Chef at Hotel Sofitel in Bloomington, MN and it has long been both their dream to own and operate their very own bakery, pastry and chocolate shop. Their ambition now is to make Patrick's Bakery and Cafe the best French bakery and pastry shop in the Twin Cities.

Bon Appetite!

Beverages

Soda	\$1.90	Mendota Springs	\$1.90
Juice	\$2.25	Plain	
Apple		Lemon	
Orange		Lime	
CranApple Raspberry		Fresh Squeezed Juice	\$2.95
Grapefruit		Orange	
Evian	\$2.45	Grapefruit	
Dasani	\$1.90		

Azita's Berry Iced Tea \$3.25
Fresh Brewed! Seasonal Availability

Patrick's Favorite Diabolo Flavored French Lemonade	\$3.99
Peach	Raspberry
Strawberry	Blood orange
Crème de Mint	Lemon
Licorice	Blackberry
Cherry	Mango
Pomegranate	Banana
Blueberry	

Coffee Drinks

Also Available Decaffeinated Or Iced

Single Espresso	\$1.70	Hot chocolet	\$2.50
Double Espresso	\$2.05	Large Mocha	\$3.75
Small Café Latte	\$2.75	Small White Mocha	\$3.25
Large Café Latte	\$3.25	Large White Mocha	\$3.75
Large Flavored Café Latte	\$3.75	Additional shot of Espresso	\$0.50
Small Cappuccino	\$2.75	Small Coffee	\$1.50
Large Cappuccino	\$3.25	Large Coffee	\$1.75
Small Mocha	\$3.25	Tea	\$1.85

Add a little flavor to your coffee!
French Vanilla
Caramel
Almond
Hazelnut

Irish Crème
Butterscotch
Raspberry
Sugar Free French Vanilla
Sugar Free Caramel



bakery menu at Southdale

Our ambition is to bring the finest in bakery goods, pastries and chocolate to the Twin Cities

Southdale Square
2928 West 66th Street
Sun-Wed 7a - 9p Thur-Sat 7a - 10p
p: 612-861-7570
f: 612-861-7583

at Bachman's
6010 Lyndale Avenue
Call for hours
p: 612-861-9277
f: 612-861-9276

Patrick's
BAKERY & CAFE

Please visit our website at
www.patricksbakerycafe.com
to see our new holiday gallery and
download holiday coupons.

Just click on the
"What's New" section!

Viennoiserie

Traditional

Croissant	\$1.95
Chocolate Croissant	\$2.65
Almond Croissant	\$2.65

Specialties

Raisin Cinnamon	\$2.65
Pretzel Danish	\$2.65
Apricot Soleil	\$2.65
Cherry Soleil	\$2.65
Raspberry Lemon Danish	\$2.65
Apple Cinnamon Danish	\$2.65
Blueberry Almond Danish	\$2.65
Pear Almond Danish	\$2.65
Apple Turnover	\$2.65
Cherry Turnover	\$2.65

Brioche

Plain	\$2.25
Topped	\$2.65
Small Coffee Cake	\$6.95
Large Coffee Cake	\$9.95

Bread

Hand Made and Baked Fresh Daily

Traditional Breads

French Boule	\$4.95
Traditional French Baguette	\$2.50
Viennoise Baguette	\$2.85
Petite Pain	\$0.95
Seeded Petite Pain	\$0.95
Viennoise Roll	\$0.95

Specialty Breads

Sourdough	\$5.95
Walnut Raisin Bread	\$5.95
Olive Bread	\$5.95

Dinner Rolls

Half Dozen	\$6.00
One Dozen	\$12.00

Green Olive
Walnut Raisin
Onion
Petite Pain

Mini Danish

Sold by the dozen \$14.50

Raisin Cinnamon
Vanilla Pretzel Danish
Apricot Soleil
Cherry Soleil
Raspberry Lemon Danish
Apple Cinnamon Danish
Blueberry Almond Danish
Pear Almond Danish
Croissant
Chocolate Croissant
Almond Croissant

Muffins	\$2.35
Muffin Loaf	\$7.95

Kugelhoph

Small	\$8.95
Large	\$18.95

Multigrain	\$5.95
Onion Bread	\$5.95
Whole Wheat Bread	\$5.95
Sandwich	\$4.95

Provincial Breads

Three Cheese	\$4.85
Tomato Herb	\$4.85
Galette Fermiere Bread	\$4.85

Cookies

Specialty shapes available upon request

Butter	\$1.50	Honey Nut Peanut Butter	\$2.25
Chocolate Chip	\$2.00	Traditional French Meringue	\$2.00
Chocolate Chip w/ Walnuts & Raisins	\$2.00	Almond with Chocolate Ganache	\$2.50
Craisin® Oatmeal	\$2.00	Butter Cookie Bag	\$6.95

Mini Cookies

One Dozen \$14.50

Butter		Honey Nut Peanut Butter	
Chocolate Chip		Almond Cookie	
Chocolate Chip w/ Walnuts & Raisins		French Meringue	
Craisin® Oatmeal			

Pastry

Trilogy Cake	\$4.95	Napoleon	\$3.95
Classic Opera Cake	\$4.95	Strawberry Napoleon	\$4.95
Feullantine Pralinee Chocolate Cake	\$4.95	Fruit Tart	\$4.95
Le Pave Framboise	\$4.95	Lemon Meringue Tart	\$4.95
Passion Cake	\$4.95	Apple Chibouste Tart	\$4.95
Vanilla Chocolate Crème Brulee	\$4.95	Tiramisu	\$4.95
Patrick's Cheesecake	\$4.95		
Sarah Cake	\$4.95		
Ryan Cake	\$4.95		
Éclair	\$3.50		

Mini Pastry

Dozen \$24.00

Éclair		Lemon Meringue Tart	
Napoleon		Fruit Tart	
Strawberry Napoleon		Opera Cake	
Chocolate Tart		Chocolate Raspberry Cake	

Medium Cake	\$33.00	Traditional Sheet Cake	
Large Cake	\$39.00	¼ sheet	\$40.00
Medium Tart	\$29.00	½ sheet	\$75.00
Large Tart	\$33.00	Full sheet	\$150.00

Specialty Sheet Cake
 ½ sheet \$125.00
 Full sheet \$250.00

Chocolate

Truffles	\$1.20	Marzipan Pumpkin	\$1.20
Praline		Chocolate Plaque	\$2.50
Raspberry			
White Chocolate		Macaroons	\$2.00
Dark Chocolate		Chocolate	
		Raspberry	
Medallions	\$2.50	Lemon	
Chocolate Almond		Pistachio	

Specialty Entree

Rack of Lamb \$16.95

Parsley and garlic encrusted Rack of Lamb "au Jus" served with mashed sweet potatoes

Coq au Vin \$15.95

Cornish hen served whole "Coq au Vin" style with potatoes gratin

Steak Frites \$16.95

New York Strip Steak served with Peppercorn Sauce and French Fries

Beef Bourguignon \$15.95

Beef stew in Red Wine Sauce atop Fettuccine Pasta

Escargot \$10.00

French escargots in garlic butter

Duo of Crab Cakes \$12.95

Crab Cakes with a Bistro Remoulade on a bed of Spring Greens

Seared or Grilled Salmon \$15.95

(guest choice) with leek sabayon sauce served with Green Pea Risotto

Scallops Risotto \$16.95

sautéed Scallops accompanied with mascarpone risotto and wild mushroom sauce

Shrimp Eiffel \$16.95

Sauteed Shrimp with pancetta atop a homemade leek tart with balsamic reduction

Friday - Saturday only

Mussels in Cream Sauce \$15.00

Mussels cooked in a White Wine Cream Sauce with Shallots, Parsley, Garlic, served with French Fries and Baguette

Mussel Marinieres \$15.00

Mussels cooked in a White Wine Sauce with Shallots, Parsley, Garlic, served with French Fries and Baguette

Sunday Brunch

7am-2pm

Daily Soups	Cup \$3.55
Chili	Bowl \$5.55
French Onion Soup	
Soup du jour	

Cornet of French Fries \$5.00

* Kids under the age of 12 with purchase of one adult entrée.
 Kids meal must be of equal or lesser value