

MODERN LUXURY

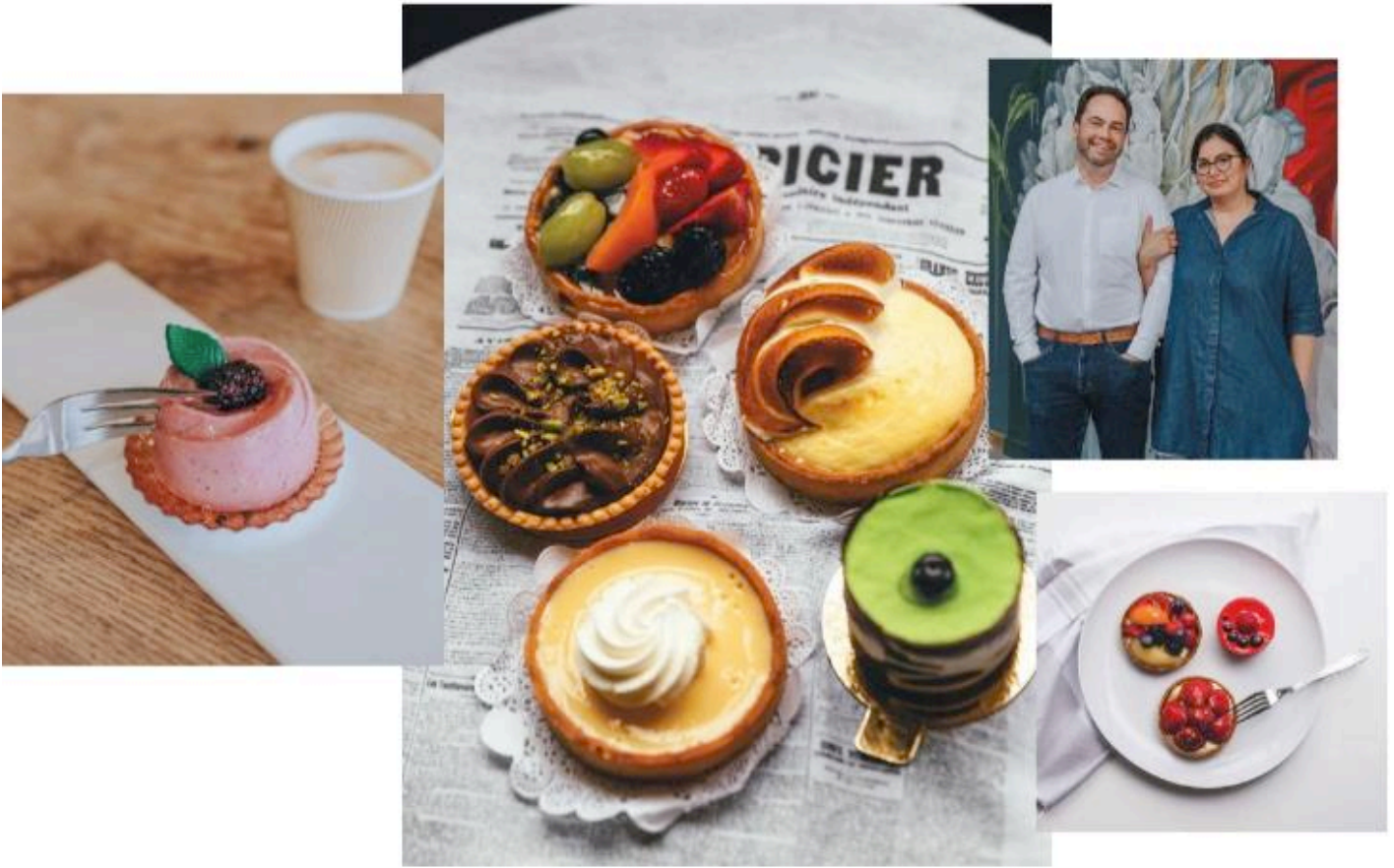
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French Kiss

SAINT-GERMAIN FRENCH BAKERY & CAFÉ'S SOON-TO-DEBUT BUCKHEAD VILLAGE STOREFRONT IS THE PARISIAN ESCAPE WE'VE ALL BEEN NEEDING. *BY MARION KRONAUGE*

PHOTOS: COURTESY OF JAMESOVN; ALL OTHER PHOTOS COURTESY OF CANVASE

Anyone else always dreaming of Paris? Us too. Luckily, Saint-Germain French Bakery & Café (@stgermainbakery) bows its third location in Buckhead Village, bringing a little slice of Parisian paradise along with it. The 950-square-foot bakery and café pays homage to French patisseries via its Parisian-style interior, complete with marble-topped tables, rattan chairs and a chic outdoor patio. "I started in Buckhead over 25 years ago as a partner in Anis Café & Bistro. We've always loved the neighborhood that embraced us as restaurateurs," says co-founder Mathieu Jourdan-Gassin, who's hot off the opening of his first location in West Midtown at The Interlock. "We wanted to bring an authentic

French bakery to the neighborhood because we felt the options were limited—somewhere to find real French pastries and a true café with simple wines, good food and plenty of space to hang out or grab a quick bite on a busy day," he adds.

Saint-Germain's menu will be at your fingertips late October, offering 35 made-fresh-daily pastries, including classics like Napoleon, opera and eclairs—"must-tries for first-timers," dubs Jourdan-Gassin. "They are timeless classics and awesome to start discovering French pastries," shares the Atlanta restaurateur. "The chocolate ganache, vanilla bean pastry cream and pastry dough are the essentials to know when starting your

pastry discovery journey," Jourdan-Gassin says, adding that macarons at Saint-Germain are also legendary. "I would not leave the store without trying a box of six!"

Alongside staple menu items, Saint-Germain's team of pastry geniuses is busy curating a seasonal menu for fall, focusing on caramels, chocolates, hazelnuts and pralines, rather than the exotic fruits typical of seasonal summer offerings. Jourdan-Gassin also gave us an inside look at the forthcoming wine and Champagne selection, and good things are definitely in store. Expect by-the-glass options from mostly organic and women-owned vineyards throughout the regions of France. *Très délicieux*, indeed!