

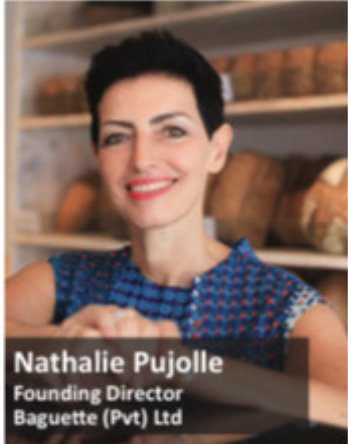
World Croissant Day 2026

DAILY MIRROR

Life

30th of January 2026

BAGUETTE FRENCH BAKERY & CAFÉ : WHERE SRI LANKA MEETS THE TRUE ART OF THE FRENCH CROISSANT



Nathalie Pujolle
Founding Director
Baguette (Pvt) Ltd

In a city where bakeries are plentiful and trends change overnight, Baguette French Bakery established in 2016 is recognised today as Sri Lanka's premium bakery. Baguette French Bakery is built on discipline, patience, and an unwavering respect for authentic French baking traditions.

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At its core, Baguette French Bakery is not just a pastry counter. By true definition, a bakery must master four essential pillars – bread, pastries, savoury items, cakes and sweets. A premium bakery goes even further, demanding craftsmanship that cannot be rushed or replicated. At Baguette French Bakery, this means daily hand-made sourdough breads, pure butter croissants, and a complete rejection of shortcuts.

In fact, Baguette remains the only bakery in Sri Lanka producing artisan sourdough bread and croissants entirely by hand, every single day, using methods that stay faithful to French tradition. While many have since adopted the label “French bakery” or “French café,” few match the authenticity, volume, and technical precision that Baguette French Bakery has been delivering consistently for the past ten years.

The inspiration behind Baguette is deeply personal.

The journey of its founder, French born Nathalie Pujolle, began not in a kitchen, but in corporate finance, during years spent living and working in Japan. Yet it was through travel and a growing appreciation and passion for French food culture that a dream slowly took shape after training in pastry at Le Cordon Bleu school. “I wanted to introduce the first authentic French bakery to Sri Lanka and especially sourdough bread which offers amazing health benefits unlike industrial bread,” Nathalie says “Eating bread and pastries is part of our culture, a culture of shared meals. Traditionally, French bread is broken by hand, representing sharing and companionship. Actually, the French word copain (friend) comes from “co-pain”, meaning “to share bread”. That vision became Baguette French Bakery – a space where French heritage could live and breathe, even thousands of kilometres away from France.

Staying true to French roots while serving a

predominantly Sri Lankan audience has been a careful balancing act. It currently operates through two franchise outlets in Colombo and Galle area as “Baguette French Bakery & Café”. In Colombo, most customers are locals, while Galle attracts a higher number of expatriates and tourists. Yet the menu remains largely classically French, both at the bakery counter and in the café. There are subtle local adaptations, such as a few spicy meat options, but the soul of Baguette French Bakery remains untouched. Even their sourdough bread follows strict artisan principles: no industrial yeast, no sugar, no added fat. Just flour, salt, natural yeast (“sourdough starter”), and water. The thick, crackling crust may surprise first-time customers, but over the years, Sri Lankans have increasingly embraced both its slightly tangy flavour and multiple health benefits.

Building a true French bakery in Sri Lanka has not been without challenges.

Finding skilled bakers capable of executing artisan techniques consistently was and remains one of the biggest hurdles. Sourcing high-quality raw materials and maintaining specialised machinery such as dough sheeters, mixers, chillers and freezers are equally demanding. Yet Baguette French Bakery continues to choose craftsmanship over convenience, and quality over shortcuts.

If there is one product that defines French baking globally, it is the croissant, the iconic flaky and buttery French pastry, and at Baguette French Bakery, it is treated with reverence. It's believed to have originated in Austria, where a similar pastry called the Kipferl was created in the 17th century to celebrate the defeat of the Ottoman Empire. The croissant as we know it today was popularized in France in the 19th century.

A truly perfect croissant must deliver pure butter flavour, flawless lamination, a rich golden-brown colour, and a light, flaky top. Achieving this perfection is a two-day process involving precise scaling, lamination, resting, and hand-rolling each croissant individually. Baguette French Bakery does not use industrial butter sheets; instead, croissant butter is prepared in-house, requiring expert handling to preserve structure.

Enjoying a croissant at Baguette goes beyond flavour alone. It is an experience defined by texture, aroma, and versatility. An artisan croissant contains a few dozens to over several hundred layers, creating a light, airy interior and crisp

exterior that elevate it beyond a simple pastry. The layering comes from repeated rolling and folding dough around a block of butter, creating thin, alternating layers that puff up when baked. Combined with friendly service, seasonal offerings and a warm ambience, the experience becomes complete. You might even encounter a French patron deeping his croissants in his latte like the French like to do.

Despite innovation, customers consistently return to the classics. The plain croissant remains the bestseller, followed by chocolate croissants and almond croissants. At the same time, Baguette French Bakery has introduced fusion creations such as the spicy chicken croissant, combining classic French technique with local flavour preferences, making it a favourite among both Sri Lankans and foreigners. Croissant based sandwiches also available in the café menu are very popular.

For World Croissant Day, Baguette French Bakery celebrates what it does every day – baking croissants without compromise. To mark World Croissant Day, the bakery will unveil a jumbo croissant, three to four times larger than its regular

croissant. This impressive creation will not be sold, but gifted to few lucky customers visiting Baguette French Bakery on the day, purely to celebrate the joy of authentic French baking.

As Baguette French Bakery looks to the future, expansion is planned both geographically and into the B2B segment, while preserving French authenticity and hand-crafted quality. Innovations are on the horizon, but some surprises are best revealed in time.

On World Croissant Day, Baguette French Bakery invites all croissant lovers to experience the real French croissant – where tradition, technique and passion come together to create something truly worth celebrating.



By Raviresha Ranathunge



Bonjour

Baguette

French Bakery & Café

Est. 2016

Authentic Artisan French Bakery
Sourdough Bread & Pastry Specialist



Sourdough Benefits

Blood glucose regulation thanks to natural fermentation
Better digestibility
Prebiotics & gut health
Better absorption of vitamins and minerals
A better choice for diabetics especially brown sourdough bread

French Pastry

100% Pure butter
All hand made

31 Queens Rd Col 03
011 258 2502
077 730 2922

321 Matara Rd Galle
091 223 9675
077 172 3234

We supply businesses in Colombo and Galle area.

www.baguette.lk



Nathalie Pujolle
French Founding Director
Baguette Pvt Ltd