BAGUETTES BY CHEFS





EUROPEAN EXPRÈS GOURMET™



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BB 2023	

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PRODUCTS

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Seasonal menu		
Annual Master	chef™ menu	
Lo fast" snack		
A good breakfa	st kicks off a succesful day	
Bebalanced		
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OUR MISSION

DEMOCRATIZATION OF EUROPEAN CUISINE (NOT TOO SERIOUSLY).

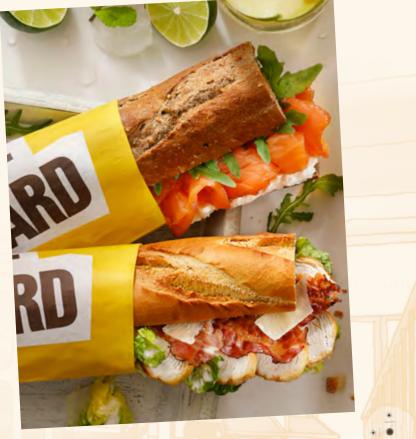
WHERE WE BEGAN:

There was a fresh, crunchy baguette at the beginning... 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?

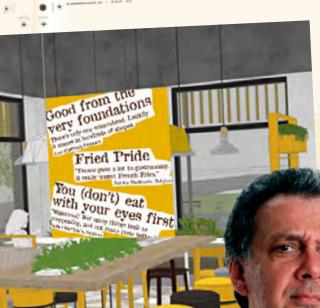
How about discovering the many treasures of European gastronomy with the speed of a fast food? We have done exactly that.

GET YOUR HANDS ON EUROPEAN CUISINE!





THE CHEF IS ALWAYS RIGHT"



COVERED WITH CHEF'S STORIES

Short quotes from european chefs about the well known as wells as less known peculiarities of their regional gastronomy and local eating habbits. Theese are featured on our restaurant walls as well as on most of the product packaging.

Bageterie Boulevard presents an "EXPRÈS GOURMET" fast casual concept based on the archetype of a Parisian brasserie.



BB 2023

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





PRODUCT & PRICE POSITIONING

BAGETERIE BOULEVARD





CUSTOMER & PRICE POSITIONING



TYPICAL SHOPPING MALL FOOD COURT





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

· MIDDLE AND HIGHER INCOME

• WOMEN:MEN 60:40

BAGETERIE BOULEVARD

OUR CUSTOMER MIX





DAYPARTS & NEED-STATES

MORNING TO EVENING, MONDAY TO SUNDAY, SPRING TO WINTER





PRODUCTS

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CORE PORTFOL O

Fresh and grilled baguettes in four types of bread.

The basic BB product is a French baguette filled with fresh and healthy ingredients.

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



3.

DRINK

SELECT YOUR TYPE OF BREAD

2. **SELECT YOUR** SELECT THE SIDE DISH AND RECIPE





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





ANNUAL MASTERCHEFTM MENU

BLOCKBUSTER CAMPAIGN WITH MASTERCHEF™ TV CONTEST.

TV contestants prepare their baguettes according to the brief, the winning one is on sale in all Bageterie Boulevard stores the very next day after shown on TV.





"LE FAST" SNACK

Affordable offering for kids and teenagers

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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.





BEBALANCED

FOR HEALTHY AND LOW CALORIE-ORIENTED CUSTOMERS

- healthy and fresh
- low calorie

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innovative bread offering





CRÊPERIE CAFÉ

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





COFFEE AND SEASONAL DRINKS

Our homemade black lce Tea with lemon as one of top bestselling items is also huge profit maker.



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



BAGUETTE BOXES FOR SHARING

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

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

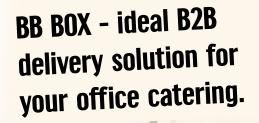








CORPORATE DELIVERY



bbbox.cz/en



OUR RESTAURANTS

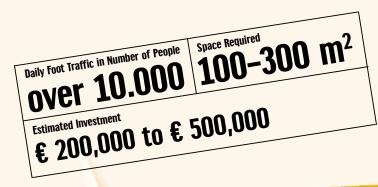
HIGH STREET FOOD COURT DRIVE



HIGH STREET

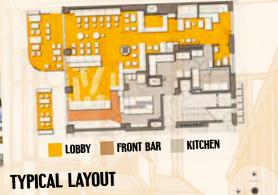
- at frequented spots in cities, near public transport hubs
- usually corners of main streets
- large windows
- additional outdoor seating

ENERGY SUPPLIES	CONSUMPTION	NOTE
ELECTRICITY	73 kW	3x80 A
VENTILATION	10 kW	2500 m³ (in/out)
COOLING	15 kW	-
	1 m ³ /day	DN63
WATER	1 m ³ /day	DN200
WASTE DRAINAGE	T III'/uay	





EXTERIOR





INTERIOR

HIGH STREET

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FOOD COURT

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

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





FOODCOURT WITH LOBBY



FOOD COURT

* * • • •















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DRIVE



- as well as adjoining shopping centers and retail parks
- the drive-thru is an integral component of this unit type
- occasionally connected with a shopping mall

ENERGY SUPPLIES	CONSUMPTION	NOTE
ELECTRICITY	136 kW	3x160 A
VENTILATION	10 kW	2500 m³ (in/out)
COOLING	15 kW	-
	4 m ³ /day	DN63
WATER	3 m³/day	DN200
WASTE DRAINAGE	2 III'/uay	



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



EXTERIOR



INTERIOR



TYPICAL LAYOUT



DRIVE

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METER BOLLING





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SHOPPING MALL DRIVE

adjoining shopping centers and retail parks
connected with a shopping mall

		NOTE
ENERGY SUPPLIES	CONSUMPTION	NUL
ELECTRICITY	136 kW	3x160 A
VENTILATION	10 kW	2500 m³ (in/out)
	15 kW	-
COOLING	4 m ³ /day	DN63
WATER		DN200
WASTE DRAINAGE	3 m³/day	DIAZOO



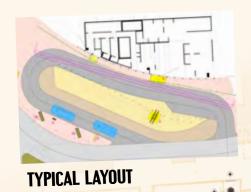
* Building over 250 m² + land min. 750 m² without own parking.



EXTERIOR



INTERIOR



SIGNATURE DESIGN ELEMENTS



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



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



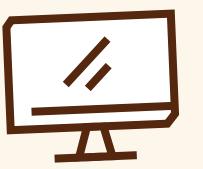
OUR SYSTEMS

SWEET MUS

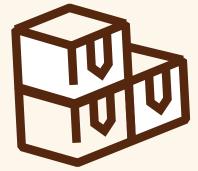
ZAPEČENÉ BAGETY



BB = COMPLETE ECOSYSTEM

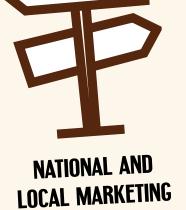


CASH REGISTER AND OPERATIONAL SOFTWARE TRAINING CENTER AND ON-LINE TRAINING



CENTRAL SUPPLY





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COMPLETE PROPRIETARY SOFTWARE

BB SYSTEMS MAKE IT EASY

Our restaurants operate on our own advanced system:

- cash register with customer display
- kitchen display
- customer order board
- drive system
- self-order kiosk



https://www.youtube.com/watch?v=17Uxh673zmM



SELF-SERVICE KIOSK

SIMPLE & USER FRIENDLY



HOME SCREEN WITH PRODUCT CATEGORIES

Demo video <u>here</u>





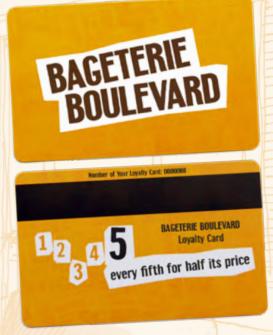
APP & LOYALTY CARD

For pickup and delivery online orders.



The loyalty principle is simple.

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







E-TRAINING

WE PROVIDE A USER-FRIENDLY E-TRAINING SYSTEM FOR ALL RESTAURANT POSITIONS - FROM CREW TO MANAGEMENT.

Training is for us key to 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 in-person certifications.

Our e-learning platform is also accessible on-site through dedicated iPads, integrating with our proprietary training courses and certifications."





SUPPLY CHAIN

BAGETERIE BOULEVARD is a part of Crocodille Company Group - major European producer of packed food.

- industrial bakery
- industrial kitchen
- central purchasing
- daily delivery to restaurants













crocodille

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/franchise

Master-franchising

We seek opportunities for establishing national licenses, master franchise agreements, or joint ventures worldwide.





FOR MORE NFORMATION CONTACT US AT



