



Torkan of Parallel Realty leases 6,000 s/f to Maria Blachère in Great Neck

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Great Neck, NY With 500 locations throughout France, Marie Blachère, a French bakery, is making its way to the U.S. with its first location at 550 Middle Neck Rd.

The two-floor bakery is 6,000 s/f and will accommodate 40 seats on the first level. The location will also feature rooftop dining beginning next spring that will offer an additional 40 seats.

“The location needed for Marie Blachère was substantial,” said Daniel Torkan, Parallel Realty who represented the landlord. “The deal brokered for them at 550 Middle Rd. in Great Neck is a premier location in a high-income area of discerning consumers.”

Francesco Bardazzi of NYC-based PD Properties represented the tenant.

“For 14 years, Marie Blachère has been a household name throughout all of France,” said Christophe Besnard, international business development director, Marie Blachère. “Now we are thrilled to bring our authentic artisan breads, baked goods and food items to the U.S., where traditional breads and pastries have unquestionably gained in popularity over recent years. We see huge growth potential here and look forward to delighting Long Islanders at our first U.S. locatio

An authentic French bakery with a modern French “market” design, Marie Blachère will offer menu items that include French pastries, sweets, artisanal breads, croissants, baguette sandwiches and salads. Traditional American fare will also make an appearance including burgers and pizza, as well as club sandwiches, donuts, muffins and wraps. Beverages will range from espresso, macchiato, cappuccino, latte, house coffee and hot chocolate to cold brews, teas, waters, juices and more. Servers will offer complimentary tastings throughout the day.

“New Yorkers have sophisticated taste when it comes to food, especially their breads and pastries. They want high quality, authentic, fresh food made from only the best ingredients. That is what Marie Blachère stands for and that is what our reputation is built on,” said Besnard.

With products that are baked and prepared on-site daily, including hot food and hot bread prepared, baked and available all day long, Marie Blachère’s food is made from traditional French-inspired recipes. The Great Neck bakery will source its ingredients from U.S. based food producers, with the exception of its flour, which will be shipped in from France. The U.S. menu will differ slightly from the French menu and will include such U.S. ingredients as cinnamon, almond and avocado. Menu

items are prepared in front of customers and average \$10 an item, starting as low as \$2.

Marie Blachère's Great Neck location will employ a staff of 20. A second Long Island, NY location is planned over the next year. Five U.S. bakeries are planned by 2020 and 30 over the next five years. Hours for the Great Neck location are 6:00 AM – 9:00 PM.

Marie Blachère was founded in Provence in the South of France in 2004 by Bernard Blachère, a French baker with a passion for traditional bread. Marie Blachère is known for its quality food, with bread prepared, kneaded and baked on-site daily. A "freshness commitment" guarantees its products are of the utmost quality - always. Marie Blachère bakeries feature a warm and friendly atmosphere based on a "market" concept with a welcoming, professional staff trained to have a keen sense of service. Marie Blachère is also known for its year-round offers such as its 3+1 ongoing promotion, as well as its many weekly offers including buy products, get products for free.

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