

JEAN PIERRE SANCHO



The history of SANCHO is the story of one family's love of good food and passionate commitment to the best traditional baking methods over more than 100 years.

The first Sancho bakery was established in the medieval town of Lodeve, in the south of France, in 1904 by Albin Sancho, Jean Pierre's grandfather.

In 2009, Jean-Pierre Sancho passed his knowledge to 3 young French men who now call Australia home.

In 2010, We opened the first Jean-Pierre Sancho bakery outside of France, it was the first French Boulangerie Patisserie in Perth, at 878 Hay Street.

Shortly after, Neil Perry approached us to supply our bread to his Perth Rockpool Restaurant, Neil was our first wholesale customer, Our French master bakers now supply bread to some of WA's best restaurants and food outlets.

Since then, we have :

- Opened an additional 4 bakeries in and around Perth.
- Been awarded Best Bakery in Australia and went on Live National Television, Channel 7's Sunrise program.
- Been awarded Best Bakery in Australia by the Lifestyle Food Channel on Foxtel.
- Been awarded Best Coffee Shop in Perth by the Restaurant and Catering Association,
- As well as the Institute of Catering of WA (Gold Plate).
- Joined the Buy West Eat Best program to promote local produce.
- Started our partnership initiative, sponsoring charities and events all year round, including Telethon, Make a wish, Princess Margaret hospital, Vinnies, breast Cancer, Starlight Foundation, Child Health Research, etc ...
- In October 2013 we went on Channel 9 news for being awarded Best Customer service in Perth through the City of Perth service awards.



The above is a picture of Mr and Mrs Albin Sancho surrounded by 2 of their 3 children, parents, friends and neighbours in front of the current location of their Boulangerie, 1924.



~ OVER 100 YEARS OF EXCELLENCE ~





JEAN PIERRE SANCHO PATISSERIE ~ BOULANGERIE







OUR BREAD

Our French Master bakers use only natural ingredients And hand make our bread using 100 year old recipes.

- Baguette Parisienne......\$2.50
 Baguette Centenaire, campagne\$3.90
 Bread Loaves:
- Sourdough Bread\$6.50

OUR COFFEE AND TEA

We only use certified fair trade organic coffee and our baristas offer a complimentary homemade cookie with each coffee.

 Latte, Flat White, Cappuccino, Long Macchiato, Short Macchiato, Long black, Mocha, espresso

Large :			\$5.00
Medium:			\$4.00
	ike away only		

- Iced Coffee, Iced Chocolate, Affogato etc available
- Choose from our selection of tea\$4.00

OUR MACARONS

Macaron Towers:

30 Macarons (18.5cm	\$90
60 Macarons (30cm)	\$180
115 Macarons (45cm)	\$345

Macaron Gift boxes:

Box of 6	\$15
Box of 12	\$24
Box of 24	\$48



~ OVER 100 YEARS OF EXCELLENCE ~





JEAN PIERRE SANCHO PATISSERIE ~ BOULANGERIE









FOR BREAKFAST

• Toast (Baguette & fruit bread)	
butter & jam	\$6.90
with regular hot drink	\$8.90
• Ham & cheese croissant	\$7.50
• Bacon, egg, bbq sauce, tomato & cheese Panini	\$9.95
• Banana Bread	\$2.90
Cookies	\$3.00
• Muffin of the Patissier	\$4.50
NUR HOT BREAKELOT OF FOTION NOT AVAILAT	TTA

OUR HOT BREAKFAST SELECTION: NOT AVAILABLE IN ALL SHOPS, PLEASE ASK OUR FRIENDLY STAFF

OUR VIENNOISERIE SELECTION

Our French Tourrier (a Baker trained in croissant making) Hand makes all our viennoiserie from scratch

- Check our display for our specials from......\$4.20

OUR BAGUETTE SANDWICHES

As with all our bread, our baguettes are handmade with only natural ingredientsand filled with the best produce fresh, 7 days a week.....from \$8.85

- Chicken Dijonnaise, Salad, Tomato
- · Please check our display for our Chef's filled baguettes

SANDWICH A L'ANCIENNE

(Fresh or Toasted)

We use our Ancienne Loaf, which is a 100 year old recipe, Which we slice and fill with the best ingredients. Please check our display for the selection of the day.

OUR COMBOS

- Regular Hot Drink with Croissant......\$7.00
- Regular Hot Drink with Pain au Chocolat\$7.50
- Sandwich (choice of 6) with a Standard Drink (Choice of 15).....\$10.00









OUR FRESH SALAD SELECTION

All our salads are made fresh daily in our shop and come With our homemade dressing......from \$9.50 Please check our display for the selection of the day.

OUR HOME MADE QUICHE SELECTION

As with all our food, we hand make our quiches from scratch, Every day, including the dough. Our quiche slices are served hot or cold, dining in or take away and come with a side salad & homemade dressing.

- Slice from \$8.70
- Whole quiche from \$34.00

OUR PATISSERIE SELECTION

Catherine, our Chef Patissier and her team, prepare All the classics, 7 days a week, such as Eclairs, opera etc... Please check our display for all our specials We also make all our tarts from scratch

	Slice	fron	1 \$6.00
,	• Whole tarts	from	\$39.00

OUR WHOLE CAKE SELECTION

From your "classic" birthday cake to a customized themed cake, Catherine and her dedicated team of pastry chef, will realise a unique cake, visually stunning and full of flavour.

• Standard	from \$48.00
• Luxury	from \$64.00

For all Customized cake please contact our office to discuss your need.

GIFT VOUCHERS

Want to offer the perfect gift, our vouchers come in \$20 and \$50 towards any items in any of our shops

CORPORATE / SPECIAL OCCASIONS











SAVOURY PLATTERS:

BRIOCHE PLATTER:

24 mini brioche burger buns, 4 different fillings, (24h notice)

\$50.00

DINNER ROLL PLATTER:

24 gourmet dinner rolls (wholemeal, white, and olive), 4 different fillings, (24h notice) \$50.00

SANDWICH PLATTER:

24 sliced bread sandwiches, 4 different fillings, (24h notice)

\$50.00

BAGUETTE PLATTER:

24 pieces of traditional French baguette rolls, 4 different fillings, (always available)

\$50.00

QUICHE PLATTER:

24 of the Chef mini quiches (bite-sized): quiches Lorraine, Salmon, Pumpkin & Fetta, Cheese. \$60.00

Our savoury platters (except the Quiche Platter) contain all a mix of 4 gourmet fillings including:

- Chicken Dijonnaise, Salad & Tomato
- Ham & Brie, Salad & Tomato
- · Sandwich of the Chef
- Tomato, Mozzarella & Pesto (vegetarian)

CORPORATE / SPECIAL OCCASIONS











SWEET PLATTERS:

MACARON PLATTER:

A selection of 8 flavours of our Handmade macarons, 3 of each flavour, 24 pieces. (always available) \$48.00

SLICE PLATTER:

A selection of 6 of our gourmet slices, 4 of each flavour, 24 pieces. (24h notice) \$48.00

CHOUX PLATTER:

A selection of 4 of our mignon choux filled with "crème patissiere" (vanilla, strawberry, chocolate & pistachio flavoured custard), 6 of each flavour, 24 pieces. (24h notice) \$48.00

MIGNARDISE PLATTER:

A selection of 4 mignardises including 6 macarons, 6 slices, 6 choux, & 6 mini tarts. (24h notice) \$60.00

FRUIT PLATTER:

Fresh season fruit cut to finger food size portion, serves up to 6 people. (24h notice)

\$36.00

FOR ALL CATERING ORDERS, PLEASE EMAIL US AT : jeanpierre@jpsancho.com.au OR CALL US ON: 08 9444 1904

JEAN PIERRE SANCHO PATISSERIE ~ BOULANGERIE



OFFICE

PO Box 8010, CLOISTERS SQUARE PERTH WA 6850 Phone: (08) 9444 1904 Fax: (08) 9443 1904 Email : jeanpierre@jpsancho.com.au www.jpsancho.com.au

878, HAY STREET, PERTH

OPEN MON-FRI, 7am-5pm SATURDAY, 8am-5pm SUNDAY, 9am-5pm TEL STORE : (08) 6181 1904

111, SAINT GEORGES TERRACE, PERTH

OPEN MON-FRI, 6:30am-5pm TEL STORE : (08) 6180 1904

270, WILLIAM STREET, NORTHBRIDGE

OPEN MON-FRI, 7am-5pm TEL STORE : (08) 6460 1904

81, WARATAH AVENUE, DALKEITH

OPEN MON-FRI, 7am-6pm SATURDAY & SUNDAY 7am-4pm TEL STORE : (08) 6468 1904

1297, HAY STREET, WEST PERTH

OPEN MON-FRI, 7am-4pm SATURDAY 8am-3pm TEL STORE : (08) 6460 9409

www.jpsancho.com.au







@ JPSancho_Perth

