

JANUARY/FEBRUARY 2019 PUBLISHED BY THE MARIETTA DAILY JOURNAL

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FROM THE ARTS TO EXERCISE, THE MOUNTAIN TO RIVER TRAIL IS BECOMING MARIETTA'S **GREAT CONNECTOR**

2019 MISS COBB COUNTY ALEXA GILOMEN

Douceur de France Owner Luc Beaudot shows off some of his creations in the restaurant's kitchen. Beaudot and his wife, Danielle, have owned the Marietta business since 2000.

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Luc Beaudet Pastry Chef 2013

iva la Douceur de France!

Marietta's little piece of France serves up authentic French cuisine

STORY AND PHOTOS BY AMANDA MORRIS

N A BRIGHT AND SUNNY winter morning, a steady stream of customers walk through the doors of Douceur de France. Each patron is greeted with the sweet smell of tarts fresh from the oven and a warm "*Bon Jour*." A pastry chef, carrying a tray of the tarts and cakes, fills the dessert cases. Other cases are filled with classic French desserts. The croissants, baked fresh daily, are lined up in another case next to bread and rest near one of the restaurant's most popular items, almond croissants. A glance into the kitchen shows the busy staff plating savory favorites like *tourte au poulet* (chicken pot pie) and preparing lattes, cappuccinos and café au laits.

A short walk from the Marietta Square and directly on the Mountain to River Trail — is this bakery and café, Douceur de France, which translates to "Sweets of France." A white, low building with a large area for outdoor seating proudly proclaims "French Bakery" on the side wall. Inside is a comfortable restaurant with modern décor and oversized pictures of

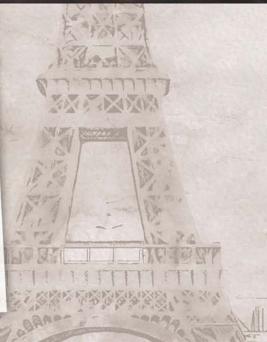
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Douceur de France is located at 277 South Marietta Parkway SW in Marietta, just off of the Marietta Square along the Mountain to River Trail.



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44 COBB LIFE | JANUARY/FEBRUARY 2019

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"for the longest time, SINCE I WAS A LITTLE BOY, I ALWAYS WANTED TO BE A PASTRY CHEF. I WAS ALWAYS COOKING WITH MY MOM,"

OWNER LUC BEAUDOT

the bakery's finest desserts adorning the walls.

Luc Beaudot, along with his wife, Danielle, opened Douceur de France more than 18 years ago. But the dream began long before that opening day, as did many years of training.

"For the longest time, since I was a little boy, I always wanted to be a pastry chef. I was always cooking with my mom," Luc said.

After several years of pastry school and apprenticeship, a seven-year working-tour of France and two years working in Japan, a job offer from the French restaurant chain La Madeleine brought Luc to Dallas, Texas with Danielle and their two children. In 1995, he and his family moved to the Atlanta area, when La Madeleine opened its Atlanta locations.

Using the years of experience Luc gained from working for these companies, he and Danielle decided to start their own company. The business started out as wholesale in 2000, selling macarons and petit fours to restaurants, then grew into a bakery and café. Longtime customers remember the little house on Atlanta Road that used to house this popular bakery. In 2009, they opened another location in Roswell and, in Please visit thebestofcobb.com and vote for us in the Mortgage Services category

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"We're so very lucky, TO HAVE YOUNG PASTRY CHEFS -THEY BRING SOME NEW IDEAS."

OWNER LUC BEAUDOT

2011, Luc moved his Marietta location to the large space it occupies today.

During all these years, the focus has remained the same: to make fresh, authentic, high-quality French pastries. "We make everything from scratch," said Luc. "We make our croissants, we break our eggs. We do everything fresh. We try to do it as French as possible, to please as many customers as possible." This includes importing certain ingredients from France to obtain the flavor of that perfectly French pastry.

Lining the cases that greet you as you walk in are macarons, eclairs, a large range of petit fours, napoleons, crème brûlée and many more desserts. Luc explained: "We do most of the French classics."

Each season, the pastry chefs add one or two new pastries. "We are so very lucky to have young pastry chefs - they bring some new ideas," praised Luc. Current holiday offerings for January and February include



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Customers love the breakfast and lunch offerings, but it's the pastries that gain the most attention. One customer dining that wintery day gushed, "Excellent! I come from a long history of bakers, and that was good." His wife agreed: "My brother is a pastry chef, so we know pastry."

Luc expressed his admiration for his customers, saying: "My favorite thing is to see the people look at the display with jaws dropped or to take a picture. Customers who come in every week is the best compliment. Just to see the people coming back and to see the new people coming in."

Stepping into Douceur de France is like being transported to a café in another country. It has an international ambience. As you sit and enjoy a good latte and fresh, authentic, French pastry it is easy to imagine yourself on a trip, escaping from the daily grind — if only for a short, wonderful time.

THE DEETS ON DOUCEUR

Address: 277 South Marietta Parkway SW, Marietta Phone number: 770-425-5050 Website: DouceurdeFrance.com Year founded: 2000

Price ranges for breakfast and lunch: \$5 to \$10 per dish (pastries prices vary depending on type and amount)

> Days and hours of operation: Monday through Saturday, 7 a.m. - 6 p.m., breakfast and lunch served 7 a.m. - 3:30 p.m.

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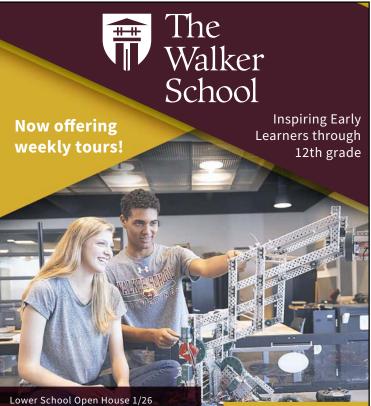




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