Mille-feuille BAKERY CAFE

Our Story

FALL 2026

Paris-trained, New York-made, since 2011.

Founded in Greenwich Village by pastry chef Olivier Dessyn, Mille-feuille brought a piece of Paris to New York. Fifteen years and three bakeries later, everything is still made from scratch every day in our Brooklyn kitchen: 72-hour laminated croissants, organic flours, European butter, Valrhona chocolate, no additives or preservatives.

Our 20-person kitchen, led by Executive Chefs Dimitri Viaud and Nicolas Buchot, bakes for our own three shops and for cafés and restaurants across the city — the same pastries, the same morning.

2011
Greenwich Village
Our first bakery opens on LaGuardia Place

2014
Upper West Side
Second bakery, on Broadway

2019
Prospect Heights
Third bakery, on Vanderbilt Avenue

2026
Two New York titles
Best Croissant and best Kouign-Amann

AWARDS & RECOGNITION

GRAND PRIX · MAY 2026
New York's Best Croissant

JURY PRIZE · OCTOBER 2026
New York's Best Kouign-Amann

THE WALL STREET JOURNAL
"Arguably the best croissant in town."



Olivier Dessyn
FOUNDER
Ritz Escoffier School, Paris. Trained with Pierre Hermé and Camille Lesecq.



Dimitri Viaud
EXECUTIVE CHEF, PASTRY
With Mille-feuille since 2014; former sous-chef pâtissier at Maison Kayser USA.



Nicolas Buchot
EXECUTIVE CHEF, BAKERY
16 years as an Executive Chef, incl. Maison Kayser U.S. and Mexico.

AS FEATURED IN

The New York Times · The Wall Street Journal · Vogue · Food & Wine · The Guardian · Time Out New York · Serious Eats · CBS News · ABC · The Chew · Fox News · M6 · TV5 Monde

TO ORDER orders.millefeuille-nyc.com · office@millefeuille-nyc.com

Order by noon, fresh at your door tomorrow morning.

One of the latest cutoffs in town: change tomorrow's order until 12 pm. Baked overnight in our Brooklyn kitchen, delivered on our own truck.

STEP 1
Order online
By noon for tomorrow

STEP 2
Baked overnight
In our NYC kitchen

STEP 3
Delivered
Early morning, our own truck

STEP 4
Invoiced weekly
Automatically, pay in one click

STEP 5
Covered
Missing item? Credited

Online ordering

- Set a standing weekly order once; it repeats by itself
- Skip a day or add extras, up to 31 days ahead
- Change tomorrow's order until 12 pm
- Photos, prices and allergens for every product

Delivery

- Our own GPS-tracked truck, no third-party courier
- Early-morning drop, ready before you open
- Pickup at our Brooklyn kitchen also available
- Fees shown live while you order, never a surprise

Automatic billing

- Monday: a recap of everything delivered last week
- Tuesday: one invoice for the week, by email with PDF
- Pay by bank transfer in one click, or set up autopay
- Every invoice and credit in your portal

Built-in claims

- Report a missing or damaged item from the portal
- Enter what you received, attach photos
- The shortfall comes off that week's invoice
- Nothing delivered that day? The delivery fee goes too

BECOME A PARTNER

Write to office@millefeuille-nyc.com — we set up your account and your order portal.

Mille-feuille BAKERY CAFE

Wholesale Products 1/2

FALL 2026

VIENNOISERIES

- Almond Croissant
- Apple Tart Thin
- Chocolate
- Chocolate Almond Croissant
- Cinnamon Bun
- Croissant
  GRAND PRIX · NYC'S BEST CROISSANT 2026
- Kouign Amann
  JURY PRIZE · NYC'S BEST KOUIGN-AMANN 2026
  Fri–Sun only
- Pain au Chocolat
- Pain aux Raisins
- Pecan White Chocolate
  NOV 15–30
- Plain
- Raspberry Croissant
  NOV 14 – DEC 9

BREADS

- Baguette
- Multigrain
- Pumpkin & Cranberries
- Sliced
- Walnut Raisin
  NOV 15–30
- Whole
- Whole Wheat Bread

CAKES & COOKIES

- Blueberry
  Pack of 5
- Brownie
  Pack of 5
- Chocolate Flourless Cookies
  Pack of 6
- Cookie Choc Chips Walnuts
  Pack of 6
- Cranberry Scone
- Loaf Carrot Cake
  NOV 15 – DEC 9 Pack of 8
- Madeleines
  Pack of 3
- Pistachio Financier
  NOV 15–26 Pack of 5
- Pumpkin
  Pack of 5

QUICHES

Meat-free by regulation: we are not allowed to sell products containing meat to wholesale customers.

- Vegetarian Quiche
  11" whole, serves 8 · Not available Mondays

SANDWICHES

Meat-free by regulation: we are not allowed to sell products containing meat to wholesale customers.

- Mozzarella
  Pesto, fresh tomatoes, smoked mozzarella, basil on ciabatta bread · Not available Mondays
- Salmon Club
  Smoked salmon, pickled red onions, tzatziki, cucumbers on multigrain bun · Not available Mondays
- Vegetarian Sandwich
  Pickled cucumber, Pesto, marinated tofu, cabbage, in focaccia bread · Not available Mondays

PÂTISSERIES

- Slice
  Not available Mondays
- Thanksgiving Cognac Pecan
  Individual
- Thanksgiving Cognac Pecan Pie
  NOV 20–30 Serves 6–8
- Thanksgiving Pumpkin
  Individual
- Thanksgiving Pumpkin Pie
  NOV 20–30 Serves 6–8

MACARONS

- Box of 21, one flavor
  Blueberry · Box of 2 Hotel · Dark Chocolate · Espresso · Lemon · Passion Fruit · Pistachio · Raspberry · Reverse Oreo · Salted Caramel · Triple Vanilla. Gluten-free; contains almond and egg whites.

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FROZEN · BAKE IN-HOUSE

- Almond Croissant
  Raw dough, by the dozen
- Brownie
  Pack of 5
- Chocolate Flourless Cookies
  Pack of 6
- Cinnamon Bun
  Raw dough, by the dozen
- Cookie Choc Chips Walnuts
  Pack of 6
- Cookies Hazelnut
  Pack of 6
- Croissant
  Raw dough, by the dozen
- Croissant Dough Sheet
- Pain au Chocolat
  Raw dough, by the dozen
- Pain aux Raisins
  Raw dough, by the dozen