

SCRATCH BAKERY

Downtown London Trails

& PATISSERIE

A Baker's Dozen : Incredible Edible Destinations!

Share your Scratch Bakery & Patisserie Trail experiences!
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Legend

- Green Spaces
- Waterways
- Railroad Tracks
- Trail Sites
- Attractions



1 Covent Garden Market & Outdoor Farmers' Market
(130 King St.)
Saturday only, 9AM-1PM

2 Pastry Culture (130 King St.)
Mon-Sat. 8AM-6PM,
Sun. 11AM-4PM

3 Hot Oven (130 King St.)
Mon-Sat. 8AM-6PM,
Sun. 11AM-4PM

4 Jill's Table (115 King St.)
10AM-5PM, closed Sunday

5 London Bicycle Cafe
(320 Thames St., #101)
Tues-Sat. 8AM-8PM, Sun.
10AM-3PM, closed Monday

6 Rhino Lounge (421 Ridout St. N.)
Wed, Fri & Sat. 11AM-5PM,
Thurs. 11AM-8PM,
closed Mon-Tues.

7 The River Room
(421 Ridout St. N.)
Wed. 5-8PM, Thurs. 12-2PM
& 5-8PM, Fri-Sat. 5-9PM,
closed Mon-Tues.

8 Saisha's Patisserie
(208 Piccadilly St., #4)
Thurs-Sat. 12PM-6PM,
closed Sun-Wed.

9 Black Walnut Bakery Cafe
(724 Richmond St.)
Mon-Fri. 7:30AM-6PM, Sat.
8AM-6PM, Sun. 8:30AM-5PM

10 The Tea Lounge
(268 Piccadilly St.)
Wed-Thurs. 11AM-4PM,
Fri-Sun. 11AM-5PM,
closed Mon-Tues.

11 Happiness Cafe
(430 Wellington St.)
9AM-5PM daily

12 Grace (215 Dundas St.)
Wed. 5-10PM, Thurs-Sat.
5PM-1AM, Sun. 11:30AM-
2:30 PM & 5-10PM,
closed Mon-Tues.

13 Grace Bodega
(211 Dundas St.)
Tues-Thurs. 8AM-4PM,
Fri-Sat. 8AM-10PM,
closed Sun-Mon.

Be sure to let staff know that you are following this trail so they can update you on any current promotions!
Please check individual websites for current hours of operation as hours sometimes change for independent businesses.



Do you have a serious sweet tooth? Experience Downtown London's curated trail of best-in-class, small-batch, scratch bakeries and patisseries on a self-guided or a three-hour guided walking experience by a **local culinary insider**. The adventure begins at the historic Covent Garden Market, where you'll meet a friendly French baker known for his **patisseries and baguettes** -- savour **delicious croissants, Canelés de Bourdeaux**, and other delectable creations along the trail. Learn craft secrets from the bakers themselves.

By the end of this **progressive tasting experience**, you'll have sampled a series of signature bakery offerings that authentically express Downtown London's scratch bakery and patisserie scene. A decade after the inception of the **hybrid cronut, cruffins, cupcakes, croissants** and other classic confections such as **macarons, madeleines and mille-feuilles** are taking on innovative flavours, shapes and sporting swirls and laminations, drawing dedicated enthusiasts to Downtown London's indie scratch bakeries. Downtown London is known for its exceptional bakers and small-batch, from-scratch bakeries using **time-honoured traditions and premium ingredients**.

1. Covent Garden Market & Outdoor Farmers' Market (130 King St.)

Saturday only 9AM-1PM

The baking of artisanal premium loaves of darkly burnished bread - high quality, hand-crafted and free of artificial additives and preservatives is an integral offering at the Covent Garden Market Farmers' Market. Seasonal bakers incorporate naturally fermented or exclusively gluten-free and plant-based ingredients, and others use unbleached organic flour, local eggs, honey, and good butter in their baking. Check the Covent Garden Market website and Facebook page for the current roster of seasonal bakers at the outdoor market. www.coventmarket.com/event/easter-farmers-market/

2. Pastry Culture (130 King St.)

Mon-Sat. 8AM-6PM, Sunday 11AM-4PM

An excellent example of a classic French pastry tradition. Pastry Culture is known for freshly baked baguettes. This iconic bread is crusty on the outside and buttery, soft, and chewy on the inside. At the King Street entrance of the Covent Garden Market, baker Daniel Stephan offers refined, classic gateaux and pâtisseries made from scratch and crafted with premium ingredients and following century-old recipes. French pâtisseries are known for being colourful, tasty, and indulging. Think macarons, Viennoiserie, pâtee sucrée (short crust), galettes, madeleines, financiers, and éclairs.

www.pastryculture.ca



Hot Oven (130 King St.)

Mon-Sat. 8AM-6PM, Sunday 11AM-4PM

On the savoury side, sample one of the Sehovac family's hand-made and rolled Balkan-inspired savoury bureks from Hot Oven's open kitchen. These classic spiralled spinach and cheese, plain or meat-stuffed pastries in a buttery, flaky, unleavened phyllo dough melt in your mouth and attract a loyal following. Looking for something a bit sweeter? Try Hot Oven's apple cinnamon dessert strudel if you want a tasty way to top off your lunch in the Covent Garden Market.

www.coventmarket.com/merchants/hot-oven/

4. Jill's Table (115 King St.)

10AM-5PM daily, closed Sunday

2023 Downtown London Business Excellence Award winner, Jill Wilcox, will be celebrating 25 years as London's premier food and kitchenware destination in 2024. In 1999, Jill Wilcox opened Jill's Table in a small corner of the newly rebuilt Covent Garden Market. Two years later, she relocated to her present King Street location, bringing in superior products from around the world, showcasing local food artisans, providing in-store demonstrations, and servicing home cooks and professional chefs and bakers with specialty food items, cookware, bakeware, kitchen utensils and cooking and baking classes. www.jillstable.ca



Scratch Bakery & Patisserie Trail

5. London Bicycle Cafe (320 Thames St., Unit 101)

Tues-Sat. 8AM-8PM, Sunday 10AM-3PM,
closed Monday

London Bicycle Cafe puts a spin on traditional Dutch baking. Part bicycle shop, part café, they offer locally sourced, environmentally sustainable Dutch-inspired specialties and baked goods, including their signature Butter Cake (Boterkoek) and Speculaas. Simple, rustic food and baking that speaks for itself.

www.londonbicyclecafe.com/cafe-menu/



6. Rhino Lounge (421 Ridout St. N.)

Wed, Fri-Sun. 11AM-5PM,
Thursday 11AM-8PM,
closed Mon-Tues.

The in-house scratch bakery at Rhino Lounge is the purview of Über-pastry-chef Michele Lenhardt

and assistant baker Eric Lein, who brings bakery offerings to a whole new level at the Rhino Lounge at Museum London. Have you had her signature Cronut yet? It's a delicious combination between a croissant and a doughnut. It is only available on Thursdays and Saturdays. We have seen her customers line up in anticipation.

www.rhinolounge.ca/

7. The River Room (421 Ridout St. N.)

Wednesday 5-8PM, Thursday 12-2PM & 5-8PM
Friday & Saturday 5-9PM, closed Mon-Tues.

Jess Jazey-Spoelstra's River Room, inside Museum London, has banks of tinted windows with panoramic views overlooking the Forks of the Thames. Who can forget baker Michele Lenhardt's classic lemon tart? (Yes, we thought we had died and gone to heaven.) Decadent chocolate cake with fudge frosting and carrot cake with cream cheese icing are all classics, as are her made-to-order apple fritters with salted caramel sauce and her signature vanilla bean crème brûlée. www.theriverroom.ca

8. Saisha's Patisserie (208 Piccadilly St., Unit 4)

Thurs-Sat. 12-6PM, closed Sun-Wed.

Chef Brian Sua-an's Saisha's Patisserie offers from-scratch croissants, French-inspired patisserie, classic gateaux, and great coffee



from Norway. Saisha's is a new bakery concept, modern, minimalist, and hyper-curated. Sua-an gravitates to perfect ingredients and goes to great lengths to source the best of what is available. Saisha's perpetuates the French culinary heritage through its carefully procured ingredients that respect seasonality. Look for exquisite offerings such as Fleur de Cao, Plaisir Sucré, Pistachio Paris-Brest, Basque Cheesecake, Ontario Peach, Framboise, and Chou-Chou.

www.facebook.com/saisha.patisserie/

9. Black Walnut Bakery Cafe (724 Richmond St.)

Weekdays 7:30AM-6PM, Saturday 8AM-6PM,
Sunday 8:30AM-5PM



Black Walnut Bakery Cafe, where customers line up in front of the glass counter for shiny apple tarts, melt-in-your-mouth scones,

lemon squares and various savoury delicacies. Have you had their signature cruffin yet? It's one of Black Walnut Bakery Café's unique baked goods. It's a croissant-muffin baked, rolled in sugar and piped with seasonally flavoured custards and creams. The Black Walnut offers scratch baking every morning, seven days a week, and a café menu of artfully prepared made-to-order sandwiches, seasonal soups and salads, frittatas, bread, squares and light meals.

www.blackwalnutbakerycafe.com

Scratch Bakery & Patisserie Trail

10. The Tea Lounge (268 Piccadilly St.)

Wed-Thurs. 11AM-4PM, Fri-Sun. 11AM-5PM,
closed Mon-Tues.

The Tea Lounge is a boutique tea house, café and retail shop featuring exceptional products and experiences that honour various cultures with service options that encourage leaving the busy world outside to enjoy a consciously delicious whole food plant-based menu. The Trail features Tea Lounge scones, demonstrating the magic that happens when certified nutritionist & tea sommelier Michelle collaborates to perfect a recipe with local partners Chef Angie and Baker Roger of Grace Restaurant London. Crisp and flakey on the outside, soft on the inside, and rich in texture with seasonal flavours (not too much, not too little, as a traditional British scone should be), made with extra love to be healthier for humans and the planet. (V, V/GF)

www.beteas.com/the-tea-lounge

11. Happiness Cafe (430 Wellington St.)

9AM-5PM daily

A Coffee and Dessert Bar, Happiness cafe features European-style coffee and seasonal and specialty cakes, French macarons, cupcakes, cheesecakes, and waffles. On offer are high-end doughnuts such as pistachio, crème brûlée and salted caramel. Coffee for their espresso-based drinks comes from craft roaster "Hatch." Olga and Anatoli Prytkova laser print images on cookies, French macarons, mousse cakes and chocolates. "People choose selfies, logos, or sweet messages. Your logo will not only look great, but will taste great too." www.myhappiness.ca



12. Grace Restaurant (215 Dundas St.)

Wednesday 5-10PM, Thurs-Sat. 5PM-1AM,
Sunday 11:30AM-2:30PM & 5-10PM,
closed Mon-Tues.

Grace Restaurant is a celebrated farm-to-table, fine-dining restaurant with a highly-developed pastry department focused on unique flavour combinations, classic techniques, and seasonal offerings. www.gracelondon.ca

13. Grace Bodega (211 Dundas St.)

Tues-Thurs. 8AM-4PM,
Fri-Sat. 8AM-10PM,
closed Sun-Mon.

Grace Bodega is Grace Restaurant's little sister café-wine bar hybrid. They retail bespoke terroir-driven wines and a chef's pantry of ingredients, single-origin coffee, beverages and artisanal pastries and desserts. The Bodega's signature Canelés de Bordeaux are crafted in copper moulds using time-honoured traditional French patisserie methods. www.gracelondon.ca/bodegahome



Trying to figure out where to start?

Our downloadable map includes all our Scratch Bakery and Patisserie Trail stops for easy reference and navigation. Find out which of your favourite bakers, bakeries, bodegas and restaurants are located close together!

For information on booking guided tours, visit downtownlondon.ca/trails

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