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Bakery nouveau west seattle

What is Travelers' Choice?Tripadvisor gives a Travelers' Choice award to accommodations, attractions and restaurants that consistently earn great reviews from travelers and are ranked within the top 10% of properties on Tripadvisor. • Opens at 7:00 AM7:00 AM - 5:00 PM7:00 AM - 5:00 PMBest nearby We rank these hotels, restaurants, and attractions by balancing reviews from our members with how close they are to this location.West SeattleWest Seattle is a delightful mix of beach-town vibes and city convenience, offering the best of both worlds. This coastal neighborhood is home to Alki Beach, a popular spot for sunbathing, beach volleyball, and stunning views of the Seattle skyline across Elliott Bay. Just up the hill, California Avenue houses a wealth of local shops, pubs, and eateries that capture the friendly, laid-back atmosphere of the area. The neighborhood is well-served by the King County Water Taxi, providing a scenic and efficient way to reach downtown Seattle. From beach strolls to boutique shopping, West Seattle offers a unique blend of relaxation and exploration.Is This Your Listing?Own or manage this property? Claim your listing for free to respond to reviews, update your profile and much more.Claim Your Free Listing We've detected that JavaScript is disabled in this browser. Please enable JavaScript or switch to a supported browser to continue using x.com. You can see a list of supported browsers in our Help Center. Help Center Bread: Keep bread wrapped in parchment (or bread bag). On day of serving it can be refreshed in a 350° oven for 3-5 minutes. Items that were kept in the fridge, can be refreshed for 5-7 minutes. Quiche: Pre-slice whole quiche for best results. Place quiche slices on a sheet pan and space evenly. Heat in a 375° oven for 20-25 minutes. Scoring tops can help heat middle of quiche. Cover quiche with foil to prevent further browning. Desserts: All desserts require refrigeration until you are ready to serve. Desserts will taste and cut best at room temperature. Please do not keep any cakes outside of the fridge for longer than four hours. Dessert Slices: Keep slices refrigerated until you are ready to serve. For optimal taste and texture, remove them from the fridge and take out of their box 20-30 minutes before eating. 6" Desserts: Keep your cake refrigerated until you are ready to serve. For optimal taste and texture, remove it from the fridge and take out of the box 40-60 minutes before serving. 8" Desserts: Keep your cake refrigerated until you are ready to serve. For optimal taste and texture, remove it from the fridge and take out of the box 60-90 minutes before serving. Macarons: Our macarons are best eaten at room temperature and can be held that way for two days. If it's hot outside, be sure to keep them out of the heat! Please do not store in the fridge as the moisture can make the macarons soggy. If you need to keep them longer - store them in an airtight container in the freezer. Remove them an hour before serving. If storing in the freezer, they can keep for up to two months. *Please note* While we generally keep to our posted hours, sometimes we'll need to change them for a day, or specific event. Please see Facebook or Instagram for unique updates or closures. We are currently open Wednesday to Sunday, 7 am to 5 pm. Get In Touch Have a question or an interest in one or more of our products? We'd like to hear from you! Please fill out the email form. We try to answer most emails within 24 hours, but it can take up to two days. You can also call: West Seattle- 206-923-0534 | Capitol Hill- 206-858-6957 | Burien- 206-717-2100. We cannot process orders over email. Order Online Want to place an order? Please visit our online webshop (visit now). Employment, Events & Charitable Giving If you are interested in employment, placing a larger specialty or event order, or making a request for a charitable donation, please fill out the forms on the appropriate page: - Employment - Event Requests - Charitable Giving 206-923-0534 In the Alaska Junction 4737 California Ave SW Seattle, WA 98116 Capitol Hill 206-858-6957 Near Kaiser Permanente 137 15th Ave E. Seattle, WA 98112 Burien 206-717-2100 Between 4th and 6th Ave SW 426 SW 153rd St. Burien, WA 98166 Transparency in Coverage Rule Compliance The following link leads to the machine-readable files that are made available in response to the federal Transparency in Coverage Rule and includes negotiated service rates and out-of-network allowed amounts between health plans and healthcare providers. The machine readable files are formatted to allow researchers, regulators, and application developers to more easily access and analyze data. The files are available through this link. By Megan Hill September 28, 2017 By Megan Hill August 16, 2017 Bakery Nouveau excels at creating unique and delicious desserts. Whether you are looking for a cake, tart or specialty dessert you're sure to be delighted with our selection. The style and presentation of these beautiful and flavorful products will vary throughout the year to complement the seasons and the best possible ingredients. These cakes are customer and staff favorites, and stay in rotation throughout most of the year. Carrot Cake Delicately spiced cake with minced carrots and dates, filled and finished with cream cheese icing and garnished with shredded coconut. Classic Chocolate Cake The chocolate purists cake - rich, dense and decadent chocolate cake layered with dark chocolate mousse and finished with a rich dark chocolate glaze. German's Chocolate Cake A traditional favorite, we fill and finish our delicious chocolate cake with a rich caramel frosting with shredded coconut and pecans. Cheesecakes A cool and creamy classic, rich and creamy with a touch of vanilla baked on either a graham crust base or chocolate crumb. Finished with a passionfruit fruit glaze. Chocolate Mocha Cheese Cake One of our richest desserts, with dark chocolate and freshly brewed coffee. Tiramisu Chocolate biscuit layered with mascarpone mousse and roulade soaked in coffee simple syrup with a chocolate mousse center topped with coffee buttercream. *This product contains almonds. Lemon Spring Cake Lemon cremeux, vanilla butter cake, & lemon butter cream. Raspberry Spring Cake Raspberry cremeux, vanilla butter cake, & raspberry butter cream. Ballet Cake Raspberry mousse, almond sponge cake, white chocolate & almond crunch layer, vanilla butter cream & raspberry glaze. Blueberry Limoncello Lemon chiffon cake, limoncello simple syrup, lemon cream & blueberry mousse. Strawberry Pistachio Pistachio dacquoise, strawberry mousse, strawberry gelee, white chocolate almond crunch. Chocolate Raspberry Mousse Dome Chocolate raspberry mousse with raspberry gelee on chocolate sucree. Caramel Apple Tart A classic favorite with baked apples, almond frangipane and caramel. Lemon Tart Classic lemon cream in a pâte sucree shell topped with meringue. Bakery Nouveau has a number of options for creating a cake of your own. Do you love chocolate, but want to add that delicious tang of raspberry, or maybe the richness of cream cheese icing? Or maybe you need carrot cake for 35 guests, and butter cake with lemon crèmeux for 20. Our mix and match options let you choose. - Choose your cake: Chocolate, vanilla butter cake, or carrot cake. - Choose your filling: Chocolate mousse, vanilla crème Madame, cream cheese icing, or raspberry or lemon crèmeux. - Choose your finish: Our rich chocolate glaze, cream cheese icing, or vanilla butter cream. - Choose your size: 6, 8 or 10 inch rounds, or quarter and half sheet cakes (suggested number of servings shown). Many of our other cake ready and specialty cakes are available in the same sizes. Please ask your server for details. 6 inch Serves 4-6 8 inch Serves 10-12 ¼ sheet cake Serves 40-50 Please note that all pre-paid or custom cake orders require a minimum lead time of 2 days and can be placed in person or over the phone. For day-of purchases we always keep our cases stocked with a wide selection of 6 and 8 inch cakes. Please note that online orders require 48 hours notice starting on THE NEXT DAY WE ARE OPEN FOR BUSINESS. (Remember, we are closed Mondays & Tuesdays.) ORDERS MUST BE RECEIVED BEFORE 4:00PM Wednesday - Sunday ONLY. If you would like to coordinate a larger special order, please call any one of the shops to inquire about availability. Bakery Nouveau is a feast for the senses. Blocks away, the aroma of fresh baked goods tantalize the nose. Take a bite of anything, and you'll see why people make special trips to our shops in Burien, West Seattle and Capitol Hill to experience the unforgettable charm of Bakery Nouveau. Get a taste online - then make haste to Bakery Nouveau for a culinary selection unlike any in Seattle. Learn More Our Creations Bakery Nouveau was opened in 2006, by William Leaman and his wife Heather. Bakery Nouveau is recognized all over the world as one of America's most extraordinary bakeries and has become a Seattle Icon. Self-taught, and later mentored by many world-renowned chefs, William Leaman, Co-Owner and Chef of Seattle, Washington's Bakery Nouveau, has over 35 years of experience in the professional baking industry. He has been named one of the Top 10 Next Generation Chocolatiers in the United States and was Captain of the World Champion 2005 Bread Baker's Guild Team USA for The Coupe du Monde de la Boulangerie (World Cup of Baking). A working Chef, William, can often be found in one of the shops doing anything from rolling croissant or baguette, fixing ovens, making bread, cutting fruit for jam, crafting chocolates and desserts, to one kitchen task or another. The component of next seasons Creation, O 98117 7. Lazy Cow Bakery, Fremont View this post on Instagram Looking for a vegan bakery in Seattle? Head to Lazy Cow Bakery in Fremont. All of their cakes, sandwiches, and pastries are plant-based and you can order a gorgeous vegan custom cake from them if you have a special occasion coming up. They have a free community fridge and food pantry inside the bakery for anyone in the community who needs it. 3418 Fremont Ave N, Seattle, WA 98103 8. Saint Bread, U District View this post on Instagram Located on the Portage Bay waterfront right by the University of Washington, Saint Bread blends Japanese, Scandinavian, and French influences in its baked goods. It was even named one of the best bakeries in the U.S. by The New York Times in 2024. 1421 NE Boat St, Seattle, WA 98105 9. Sea Wolf, Fremont View this post on Instagram It can be nerve-wracking to stand in line at Sea Wolf and try to make a fast decision as you gaze at the artisanal bread, giant cookies, and sweet and savory pastries on display. You'll probably end up ordering more than you meant to but as you eat it all on their shaded patio you'll forget you were ever stressed out in the first place. 3617 Stone Way N Suite 101, Seattle, WA 98103 10. Temple Pastries, Central District View this post on Instagram Temple Pastries always has beautifully-decorated cakes and macarons, but they're particularly well-known for their pastries' lamination. They also have an order window where you can get breakfast and lunch sandwiches as well as soft serve in the summer. 2524 S Jackson St #104, Seattle, WA 98144 Beneath Seattle's vibrant surface lies Bakery Nouveau, a testament to Bakery perfection. Situated gracefully at 4737 California Ave SW and easily contacted at +12069230534, they've achieved a remarkable 4.8 stars ratings, based on 16000 Google user reviews rating. Explore with us as we dive deeper into the qualities that position them as a top-tier choice for Bakery enthusiasts. Get reviews, ratings, address, phone number and everything you need to know about Bakery Nouveau here. Bakery Nouveau hoursDayTimingMondayClosedTuesdayClosedWednesdayAM-5 PMThursday7 AM-5 PMFriday7 AM-5 PMSaturday7 AM-5 PMSunday7 AM-5 PM Popular French bakery & cafe Other Bakery in Seattle Laminated croissant dough reaches its highest expression with the twice-baked almond croissant, a luxury upgrade from the already-stellar traditional version at this three-outlet bakery. The crescents are sliced lengthwise here and spread with a rich filling that incorporates, among other things, almond meal, powdered sugar, and rum, then soaked in simple syrup and re-baked. Owner William Leaman has branched out into fine chocolates and other treats since opening in West Seattle in 2006. His desserts are all notable, but this croissant, over-the-top without toppling into excess, is a reminder that Leaman was once on the winning team at the World Cup of Baking. First opened in West Seattle where the historic Blake's Bakery once stood, William and Heather Leaman continue to make history daily with one-of-a-kind creations. With over 20 years experience in pastry, bread and chocolate, and as the captain of the 2005 Bread Bakers Guild Team USA, where he led his team to victory at the Coupe du Monde de Boulangerie (World Cup of Baking), William Leaman's Bakery Nouveau has become a Seattle icon. MENU OVERVIEW: ENJOY The following pages contain samples of the wide range of products available at Bakery Nouveau. Our products range from delicious sandwiches, to tender pastry, to rich, decadent desserts. Our menu varies seasonally, and sometimes even weekly, depending on what's fresh and inspiring to our chefs. Because we strive to have the freshest products possible, pricing and availability are subject to change without notice. For our current selection and prices, please call us at 206-923-0534 (West Seattle), 206-858-6957 (Capitol Hill), or 206-717-2100 (Burien) and we'll be happy to answer your questions! Classic chocolate croissant BREAKFAST PASTRIES Rich and flaky, our pastry pairs perfectly with a cup of coffee or tea, for a great start to your day. With both sweet and savory flavors, you're sure to find something delicious. Slicing a round loaf of bread DELICIOUS BREAD From soft and buttery to hearty and rustic, Bakery Nouveau has a bread to match any meal, from your favorite sandwich, to soup, to cheese plates, or just your favorite spread. Caramello cake side view DESSERTS Decadent chocolate, luscious mousse, and rich dacquoise - these are some of our favorite things. VIEW MENU HOLIDAY AND SEASONAL From festive desserts for your holiday menu, to desserts and sandwiches like dark chocolate ganache, and salted caramel, to the more adventurous lavender ganache or tart yuzu. Traditional cookies \$2.25 Choose from old school favorites such as chocolate chip, peanut butter or snicker-doodles. Packaged cookies Take a treat to share with a friend! Our packaged cookies feature chocolate or vanilla shortbread and Russian tea cookies. Brownies- \$2.00 Dense, rich and delicious, just like a brownie should be. Madeleines These almond flour cookies are moist, tender and have just the right amount of sweetness. Delicious Chocolates Hand Crafted Chocolates From glossy, colorful molded pieces like our rich 70% ganache or our customer favorite Salted Caramel, to our rustic enrobed pieces like our hazelnut praline or coconut ganache, our chocolates are as beautiful as they are delicious. We start with fine dark, milk or white chocolate, and use fresh cream, butter, and fruit purees to craft fine candy including luscious, creamy ganache, decadent caramels, and rich pralines. Available by the piece, our chocolates are sure to bring a little pleasure to your day. Bars We have a rotating selection of bars made in-house, using chocolate made by Chef Leaman at our shop in Burien! Varieties range from dark chocolate blends with that perfect touch of bitterness, to a classic, creamy milk chocolate, and mixed bars with inclusions such as nibs, praline pieces, or buttery cookies. Looking for a small gift? We have elegant boxes you can fill with the selection of your choice. Three box sizes are available, holding 6-8 pieces, 15-20 pieces, and 35-40 pieces. Look for other specialty boxes and holiday treats throughout the year. We also have a selection of specialty items for holidays. See our Holiday Page for more details! DELICIOUS BREADS:Handmade with select flours and long fermentation times, our bread is a flavorful addition to any meal, and great on its own as a snack. All of our loaves are crafted by our dedicated team of mixers and bakers who have total control from starter through the deliciously crusty finish. We use minimal yeast, preferring to leaven our bread with levain (sourdough starter), poolish or yeast-specific preferments. This helps to create flavor and extend the counter life of your loaf without the need for preservatives. Our levain is refreshed daily, and kept at a mild sour, providing flavor without being overly acidic. Note: We are currently running a reduced bread selection, and hope to be back to a regular variety in the near future. Check our gallery to preview some of our delicious creations! Sliced Raisin Pecan Bread freshly shaped baguette dough Variety of Bread loaves on a board Baguettes in the oven Pecan-flax seed bread Challah loaf and slices Stack of baguettes Bakery Nouveau Classics Our customers ask for these loaves again and again. From our daily baguette, to our laminated fougasse, our classics are a great introduction to the world of artisan bread. Baguette- \$3.75 Leavened with a blend of polish and levain, our baguette is hearty and full of flavor. From sandwiches to soup, this is our favorite everyday loaf. Challah- \$6.25 The traditional, braided Jewish yeast bread, enriched with eggs, butter, and milk. Ciabatta- \$4.75 Our version of this Italian classic has a soft and creamy crumb and a delicate flavor, perfect for matching to lighter meals. Focaccia- \$4.75 A hearty Italian classic, mixed with a touch of olive oil. Typically sold as a round, and topped with anything from a sprinkling of sea-salt, to potatoes with herbs. Olive Fougasse- \$5.50 A flame shaped loaf, using our baguette dough mixed with kalamata olives. Sourdough White- \$5.50 Miche- \$6.50 6-Pack Brioche Rolls- \$7.50 6-Pack Hot Cross Buns- \$8.25 4-Pack Bagels- \$6.00 Pan Bread Softer American style loaves, sold sliced. Varieties may include: Honey Whole Wheat- \$5.50 Add- \$5.50 Caraway Rye- \$5.50 Fruit and nut- \$5.50 Pain de mie (honey white)- \$5.50 DESSERTS: Bakery Nouveau excels at creating unique and delicious desserts. Whether you are looking for a cake, tart or specialty dessert you're sure to be delighted with our selection. The style and presentation of these beautiful and flavorful products will vary throughout the year to complement the seasons and the best possible ingredients. Check our gallery to preview some of our delicious creations! Slice of Classic Chocolate Cake Carrot cake still life Bakery Nouveau Classics These cakes are customer and staff favorites, and stay in rotation throughout most of the year. Carrot Cake- \$30.00/ \$38.00 (6" & 8") Delicately spiced cake with minced carrots and dates, filled and finished with cream cheese icing and garnished with shredded coconut. Classic Chocolate Cake- \$30.00/ \$38.00 (6" & 8") The chocolate purists cake - rich, dense and decadent chocolate cake layered with dark chocolate mousse and finished with a rich dark chocolate glaze. German's Chocolate Cake- \$30.00/ \$38.00 (6" & 8") A traditional favorite, we fill and finish our delicious chocolate cake with a rich caramel frosting with shredded coconut and pecans. Praline Dream- \$42.00 (8") Our decadent chocolate mousse layered over a hazelnut and milk chocolate crumb on top of a thin chocolate sponge cake. It's decorated with curls of hazelnut gianduja Cheese Cakes A cool and creamy classic, baked on either a graham crust base or chocolate crumb. Classic Cheese Cake- \$28.00 \$36.00 (6" & 8") Rich and creamy with a touch of vanilla, finished with a seasonal fruit glaze. Chocolate Mocha Cheese Cake- \$28.00 \$36.00 (6" & 8") One of our richest desserts, with dark chocolate and freshly brewed coffee. Seasonal Ballet- \$42.00 (8") Raspberry Mousse layered over an almond dacquoise base, finished with a light glaze and fresh raspberries. Blueberry Limoncello- \$42.00 (8") Our tender Lemon Chiffon Cake, brushed with a Limoncello Simple Syrup, and layered with Lemon Cream & Blueberry Mousse. Spring Cake- \$34.00/ \$42.00/ \$5.50 (6" & 8" & slice) Add a little color to your dessert spread! Our Spring Cake features our vanilla butter cake layered with either Lemon or Raspberry Crèmeux, finished with lightly tinted butter cream. Strawberry Pistachio- \$42.00 (8") Strawberry mousse layered over pistachio dacquoise and an almond crunch base. Tiramisu- \$42.00 (8") Chocolate biscuit layered with mascarpone mousse and roulade soaked in coffee simple syrup with a chocolate mousse center topped with coffee buttercream. *Contains Almonds* (West Seattle and Capitol Hill only) Tarts Our tarts have a tender crust, and are filled with anything from decadent chocolate mousse, to fruit crèmeux with fresh berries, to seasonal fruit baked in rich almond cream. They vary seasonally, so ask your server for the latest selection. Lemon Meringue Tart- \$20.00/\$28.00 (6" & 8") Featuring sweet and tart lemon cream finished with lightly torched meringue. Raspberry Meringue Tart- \$20.00/\$28.00 (6" & 8") Decadent raspberry cream in a pâté sucree shell topped with meringue. Custom Options Bakery Nouveau has a number of options for creating a cake of your own. Do you love chocolate, but want to add that delicious tang of raspberry, or maybe the richness of cream cheese icing? Or maybe you need carrot cake for 35 guests, and butter cake with lemon crèmeux for 20. Our mix and match options let you choose. - Choose your cake: Chocolate, vanilla butter cake, or carrot cake. - Choose your filling: Chocolate mousse, vanilla crème Madame, cream cheese icing, or raspberry or lemon crèmeux. - Choose your finish: Our rich chocolate glaze, cream cheese icing, or vanilla butter cream. - Choose your size: 6, 8 or 10 inch rounds, or quarter, half or whole sheet cakes (suggested number of servings shown). Many of our other cake ready and specialty cakes are available in the same sizes. Please ask your server for details. 6 inch Serves 4-6 8 inch Serves 8-10 10 inch Serves 10-12 ¼ sheet cake Serves 15-20 ½ sheet cake Serves 40-50 Whole sheet cake Serves 90-100 Please note that all pre-paid or custom cake orders require a minimum lead time of 2 days and can be placed in person or over the phone. For day-of purchases we always keep our cases stocked with a wide selection of 6 and 8 inch cakes. HOLIDAY AND SEASONAL: From a treat for yourself, to picking up brunch for the family at home, Easter items are on the shelves and we're now taking orders, too. Once again we have a beautiful, and delicious!, array of chocolates, from hollow eggs filled with either 5 or 10 chocolates, to smaller grahamie filled eggs, and chocolate bunnies! Of course we also have a range of pastry, bread, quiche and other bakery items to build out a small but delectable brunch, or add some slices of baguette or buttery brioche as a side to a family dinner. Chocolates! Our chocolate items are pre packaged and ready for pick up! 3 count colored egg box: \$7.00 8 count colored egg box: \$18.00 Chocolate Crosses: \$10. - (White, Milk & Dark) Easter Bunnies: \$10 - (White, Milk & Dark) Large Easter Bunnies: \$20- (White, Milk & Dark) Easter Eggs: Small egg with 5 chocolates: \$25.00 Large egg with 10 chocolates: \$35.00 (No sheep) Egg Box with 16 chocolates: \$25.00 Bakery items Hot Cross Buns: 2 pieces: \$3.25 - 6 pieces: \$8.25 Brioche Rolls: 6-piece: \$7.50 Add a little color to your table for dessert! Our Spring Cakes our back - our vanilla butter cake filled with either raspberry or lemon cremeux, and finished with lightly tinted butter cream. Spring Cake, slices: \$5.50 Spring Cake, 6": \$34.00 Spring Cake, 8": \$42.00 SAVORY DELIGHTS: SANDWICHES, PIZZA & QUICHE We take great pride in our savory and lunch offerings. Starting with our own bread and pastry, and using choice meats and cheeses, we create delicious and satisfying sandwiches and pizzas. We make many of our own toppings, including pickled carrots and onions, sautéed mushrooms, caramelized onions, meatballs and smoked meats. The following is a small sample of what we offer for lunch, be sure to ask your server about our latest selection! Check our gallery to preview some of our delicious creations!! Ham and Cheese Baguette Pizza slices Salami Trio Sandwich Club sandwich on croissant Rataouille Sandwich Plated slices of quiche Bakery Nouveau Classic Sandwiches BLT- \$7.50 Our take on the classic, with crispy bacon, mixed greens and tomato, finished with either mozzarella (West Seattle) or brie (Burien and Capitol Hill) and dressed with mayonnaise. California Club- \$8.50 Built on our buttery croissant, this sandwich includes bacon, roast chicken, lettuce, tomato, avocado and smoked mozzarella. Caprese- \$7.50 For this lighter lunch option, we dress up the classic tomato and basil combination by using a brushing of olive oil and balsamic vinegar along with a basil pesto base to balance the fresh mozzarella and sliced tomatoes, all on our creamy ciabatta. Ham and Cheese on Baguette- \$7.50 A Bakery Nouveau favorite combining ham, Swiss Emmenthaler cheese and cornichons, dressed with a Dijon and mayonnaise blend, on buttered baguette. Turkey and Havarti- \$7.95 Creamy Havarti cheese and pepper roasted turkey on croissant and dressed with grain mustard and mayonnaise. Pizza We start with either ciabatta or focaccia dough, add a base of either tomato sauce or garlic white sauce, and then layer on a variety of meats, cheeses and vegetables. Flavors can vary, and always includes a vegetarian option. (\$4.50/ slice) Ciabatta Crust Our ciabatta crust is slightly chewy, crisp on the edges, and makes for a perfect thin-crust slice of pizza. Flavors include pepperoni, house-made meatball, 3-cheese, mixed roasted veggies, pesto with tomato and olives, and spicy pork peperonata. Focaccia Crust Craving something more substantial for lunch? Our focaccia crust slices are thick, hearty and delicious. Daily flavors include a meat trio with pepperoni, Canadian bacon and sausage, and our vegetarian 5 cheese and onion, with ricotta, two kinds of mozzarella, goat cheese and parmesan. Stromboli A tender pizza dough, spread with a thin layer of sauce and rolled around a variety meat, cheese or vegetables. Fillings vary daily, and usually include vegetarian and meat based options. Seasonal Specialties Italian Roll- \$7.70 Chef's choice of cured meats, such as prosciutto, salami (Genoa, Soppressa or Capocollo), or pepperoni, with provolone, tomato slices, and vinaigrette dressed argula on a Viennese roll with Dijon and mayo. Rataouille- \$7.95 Layers of roasted portabella mushrooms, zucchini, eggplant, and red and yellow peppers with a roasted red pepper sauce served on toasted focaccia. Quiche With a creamy texture and just the right hint of nutmeg on a tender crust, our quiche has quickly become a local favorite. Available whole or by the slice, our daily rotation includes: Lorraine- \$36.00/ \$5.50 The classic pairing of bacon with Swiss Emmenthaler cheese and sweet caramelized onion. Spinach- \$36.00/ \$5.50 Fresh, tender spinach with ricotta, parmesan and pine nuts. Mushroom- \$36.00/ \$5.50 Savory sautéed crimini mushrooms with goat cheese. Welcome to Bakery Nouveau, a delightful Patisserie and Cake Shop nestled in West Seattle, Washington. This charming establishment offers a wide range of delectable pastries, sandwiches, and baked goods that will tantalize your taste buds. From the Classic Chocolate Cake to the Twice-Baked Almond Croissant, Bakery Nouveau has garnered rave reviews from patrons for its heavenly desserts and savory treats. Customers rave about the flaky croissants, mouth-watering macarons, and nostalgic vanilla pound cake that melts in your mouth. With a cozy atmosphere and friendly staff, Bakery Nouveau is the perfect spot to indulge in delicious pastries and catch up with friends. Whether you're looking for a sweet treat or a savory sandwich, this neighborhood bakery has something for everyone. Location: 4737 California Ave SW Seattle, WA 98116 Phone Number: (206) 923-0534 Offers: Takeout, Reservations, Delivery, Gluten-Free Options, Catering Amenities: Wheelchair accessible, Accepts Credit Cards, Accepts Apple Pay, Accepts Android Pay, Wi-Fi Parking: Street Parking, Private Lot Parking, Bike Parking Don't miss out on the opportunity to experience the divine pastries at Bakery Nouveau. Whether you're a pastry enthusiast or simply looking for a cozy cafe to enjoy a cup of coffee, this bakery is sure to delight your taste buds and leave you craving for more. Address: 4737 California Ave SW Seattle, WA 98116 Phone: (206) 923-0534 Work Hours MON Closed TUE Closed WED 7:00 AM - 5:00 PM THU 7:00 AM - 5:00 PM FRI 7:00 AM - 5:00 PM SAT 7:00 AM - 5:00 PM SUN 7:00 AM - 5:00 PM