



## Gaby et Jules opens Downtown location

In 2009 Fred Rongier and his wife, Lori, opened Paris 66, the popular Eastside bistro, and in doing so took a major step forward in one of Rongier's personal missions: to bring a little slice of France to Pittsburgh.

Gaby et Jules is a continuation of that mission. Rongier and David Piquard, a longtime friend of Rongier's and the master pastry chef at Paris 66, partnered to create the high-end bakery in 2013. From then on they've been delighting their Squirrel Hill patrons with their signature macarons, which are made with almond flour and are gluten free, and other assorted French breads and pastries.

Now their pastries will be available for purchase from their Downtown location in Market Street Grocery. Rongier is excited by the opportunity to spread his brand and product to the Downtown area community.

Quality is of the utmost importance to Rongier and his associates. He is aware that his pastries may be more expensive than the average variety, but this is due to the Gaby et Jules commitment to using only the most expensive and high-quality ingredients.

"We want you to have the best of France. Because you deserve the best."

Rongier is especially anxious to share his canelé with

Downtown. The canelé hails from Bordeaux and consists of a thick, caramelized crust centered by tender custard. It is one of many aspects of Gaby et Jules that makes the bakery so unique

"Nobody else does this," Rongier said. "If you eat this, it makes you cry."

For more information on Rongier, Piquard and Gaby et Jules, check out their [website](#).