



Little Duffy were asked to assist with developing an existing design, and make it more manageable at the second site for this small central London based French patisserie. “Classically French”, “quirky”, “traditional”, and “all about the product” were a few of the design guides we were given.

The counter had to be bespoke, with a large black granite display area, but should also be easy to clean and maintain. The glass front to the counter was UV bonded as stainless steel was not an option.

A small preparation area was allowed for out of site of the customers, and was further concealed by the use of reclaimed furniture. The furniture was mostly imported from France or reclaimed where the opportunity arose.

The basement area was a challenge, with no natural light, and consisting of a “maze” of small rooms everything had to be light and airy.

Our biggest challenge was the installation of a cold room in the basement. Never to refuse a challenge, we worked with Storer Refrigeration to provide a bespoke solution where we mounted the compressor and condenser unit behind louvres in the shop front at street level.

...and the cakes!!!

“ Little Duffy provided help as and when we required and helped launch our second site with the minimum of fuss. They delivered on time and to a high standard our very own little taste of Paris.

Phillipe (Owner)

