

Oh
la la



our bakery

OHLALA was born on the French Riviera and brought to Pasadena in 2024 with a simple mission: to share the soul of true French baking in Los Angeles. From the very beginning, master baker Jean-Paul Veziano, whose family has been baking in Antibes for over a century, has guided us, passing down his recipes, savoir-faire, and a 60-year-old yeast still alive in our breads today. His mentorship lives in every baguette, croissant, and pastry we make, carrying forward the warmth, tradition, and spirit of Riviera baking.



pastry menu

***Allergens:** **W** wheat | **D** dairy | **E** eggs | **TN** tree nuts | **S** soy, sunflower, canola

Plain Croissant W/D/E*

traditional formula, flaky, buttery

Pain au chocolat W/D/E*

croissant with 2 44% chocolate batons

Ham & Cheese W/D/E*

jambon de Paris, béchamel, Swiss Cheese

Monkey Bread W/D/S*

croissant pieces tossed in cinnamon sugar, maple brown butter glaze

Almond Croissant W/D/E/TN*

croissant with almond cream, sliced almonds, powdered sugar

Chocolate Almond Croissant W/D/E/TN*

pain au chocolat with almond cream, sliced almonds, powdered sugar

Kouign Amann W/D*

organic cane sugar, sweet butter

Pain Suisse W/D/E*

crispy cross laminated dough, vanilla pastry cream, chocolate chips

Chocolate Chip Cookie W/D/E*

brown butter, milk and dark chocolate chunks, sea salt

Raisin & Orange W/D/E*

raisins & candied orange roll, orange glaze, orange zest

Blueberry Scone W/D/E*

candied blueberries, maple syrup, turbinado sugar

Maple Sea Salt Scone W/D/E*

Demerara sugar, maple syrup, sea salt

Mushroom & Béchamel W/D/E*

King oyster mushroom, house béchamel, thyme, Swiss cheese, balsamic reduction

Za'atar & Labneh W/D/E*

cream cheese, labneh, olive oil, toasted Za'atar, lemon zest



bread menu

*Allergens: W wheat | D dairy | E eggs | TN tree nuts | S soy, sunflower, canola

Traditional baguette W*

350g • classic long loaf, crisp crust, airy interior

Ficelle W*

250g • “little baguette”

Country Sourdough W*

1.2kg • organic whole wheat flour

Burger Bun W/D/E*

finished with an egg wash

Focaccia tray W*

full sheet 18x26 • regular or flavored
focaccia (sesame allergen*)

We proudly use flours, butter, and cocoa from Grands Moulins de Paris, Isigny Sainte-Mère, and Valrhona, all imported from France.

More products are coming soon! Our bakers are actively working on new recipes beyond our viennoiseries, including cakes, muffins, and more.

In the meantime, feel free to reach out if there’s anything you’d love to see on the menu—we’re always happy to hear your ideas.



information

pick-up or delivery starting at 5:45am

a standard delivery fee applies
to all drops.



scan the QR code or contact
wholesale@ohlalalosangeles.com