

EST 2015



PATISSEZ



INDORE | JAIPUR | CANBERRA | QATAR | BANGKOK

THE PATISSEZ STORY

Our story begins in a small ex-sushi shop in the heart of popular café destination Manuka, Canberra. Within 2 months of opening, Pâtissez Canberra attracted huge crowds with 5-hour queues.



The Photo that began the Viral Sensation

"In order to take the humble milkshake to the next level I decided that the FreakShake™ had to have a theme, that the elements must be house made & have a purpose i.e. nothing goes on a shake unless it contributes to the design &

flavours...it's a dessert in a jar... a FreakShake™. The beauty of making the ingredients in house is that unnecessary sugars & preservatives are eliminated, creating a beautifully well-balanced dessert where sweetness is easily controlled. For example, in chocolate based shakes we never add sugar – chocolate is delicious enough without it!"

- Anna Petridis, FreakShake Inventor



"We make the BEST milkshakes in the world. Period. End of story. And there is no one else like us."

-Anna



"Not just FreakShakes! Our food is simple, fresh & delicious with the added value of being extremely photogenic."