

Pain D'Avignon is Cape Cod's hidden gem

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There's nothing quite like sampling a taste of France without having to travel all the way there. If you are looking to try out a deliciously good French bistro, head south to the unexpected [Cape Cod](#) location of Pain D'Avignon. Tucked away just steps from Barnstable Municipal Airport, this might be the Cape's best kept secret.

Whether you come here for coffee and a freshly baked croissant, visit for lunch or simply want to grab a delicious loaf of crusty bread to take home for dinner, they have it all here. We recently visited for lunch and our friendly server, Petra, got us started with a Kronenbourg French lager and local Devil's Purse IPA (from Cape Cod).

We had to start off with their specialty pizza topped with soppressata, tomatoes and gooey mozzarella. For lunch, don't miss their infamous open faced Croque Monseur made with black forest ham and Gruyere baked on country bread. We loved the curried chicken croissant filled with cashews, raisins tossed in a tasty curried mayonnaise. Be sure to save some room for dessert, especially the blueberry lemon tart or decadently rich chocolate bomb.

If you come here for dinner, you will be seated in the main dining room that overlooks the rear [bakery](#) where you can see artisans hard at work baking everything from the traditional focaccia and ciabatta to the specialty (think cranberry pecan or chocolate hazelnut). The bakery produces roughly 6,000 breads each day during the slower winter periods and up to 18,000 in the summer. They supply many of Boston's biggest name restaurants (think Strega, Outlook Kitchen and Bar at The Envoy Hotel, Fairmont Copley Plaza, The Charles Hotel and the Westin Waterfront) with all of their bread.

Pain D'Avignon is located at 15 Hinckley Road in Hyannis, Mass.

For more information, visit www.paindavignon.com.

<http://www.examiner.com/article/pain-d-avignon-is-cape-cod-s-hidden-gem>