

Pizz'Athis

9 Place Saint-Vigor, ATHIS DE
L ORNE, 61430 ATHIS-VAL DE
ROUVRE

Cash

English

Détail des tarifs :

A la carte menu

- Private car park
- Banquet
- Takeaway dishes

Présentation

Taste a fresh artisanal pizza 24 hours a day and 7 days a week, it is now possible in Athis-de-l'Orne, 9 place Saint-Vigor

Since Monday 27 July 2020, a young shopkeeper from Ségrie-Fontaine has set up a vending machine selling home-made pizzas made with local products (Camembert from the Gillot dairy, andouille from Vire, Crème fraîche from Gaec des Bulées in FLERS, chocolate from the Tinchebray chocolate factory, home-made Merguez from the Boucherie Carré in La Sauvagère).

The pizzas are made on the spot during the afternoon, the ham and andouille are sliced, the mushrooms and red onions are sliced, the beef is marinated, the chocolate ganache is made etc... All this is done in the laboratory behind the vending machine. The dispenser has a 96-compartment cold room that is refilled every day to ensure fresh pizzas. This dispenser is the first in the Bocage with the system of cooking by hearth (with heating stone), i.e. the same principle as an artisanal oven in a pizzeria in order to have a crunchy and crispy paste. For the baked side, a grill cooks the pizza on the top in 3 minutes, but it is possible to take it home to cook it (hot oven at 250 degrees for about 5 to 7 minutes), the wait at the distributor is less than a minute.

Promotions can take place from time to time and a



**MONTAGNES
DE
NORMANDIE**

... lottery system allows you to win a free pizza with each order. Come and discover Pizz'Athis.



