

Park Bäckerei. Possibly the best place for pretzels in Singapore?

Description

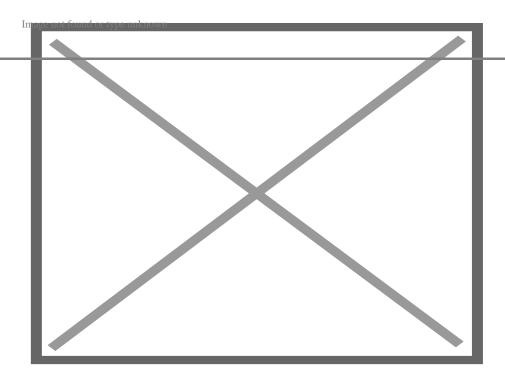
For the uninitiated, a pretzel is a type of German-baked pastry made from dough. It is commonly shaped into a symmetrical knot. The dough goes through a lye treatment that gives pretzels their traditional shiny crust as well as its distinct flavour. The basic pretzel is seasoned with salt. However, there are many other topping options such as cheese, cinnamon and chocolate.

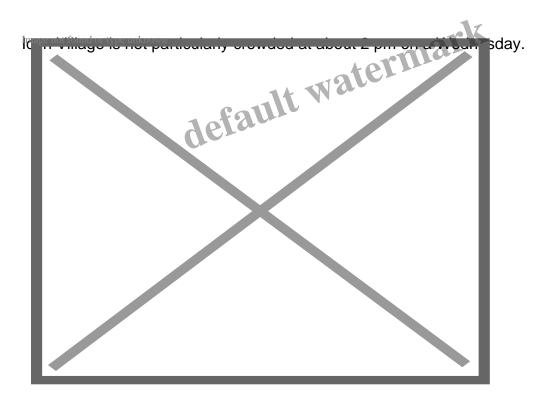
My usual go-to place for my pretzel fix has always been Paulaner at Millenia Walk. However, I do not consume alcohol (well not anymore at least). Hence my trips to Paulaner have been far and few between. Another option, which I think makes slightly softer pretzels as compared to Paulaner, is Brotzeit. Other than these two places, I do not know any other place to have decent pretzels (and no, Auntie Anne's is not within my consideration).

Until now...

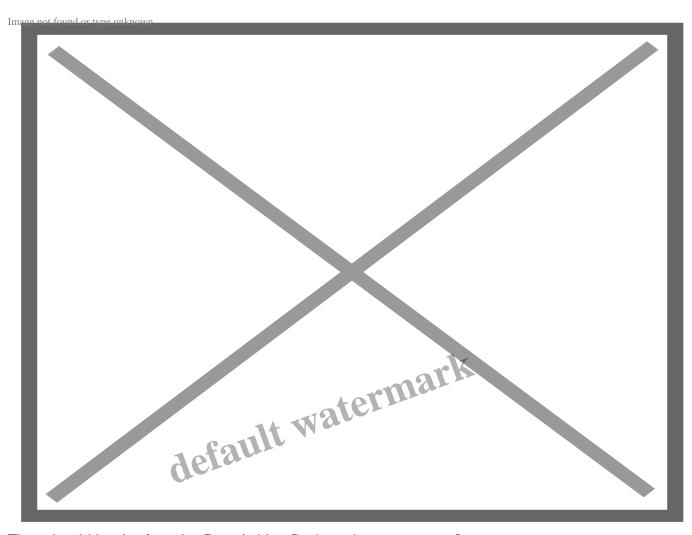
I stumbled upon Park Bäckerei on the Channel NewsAsia YouTube channel. For starters, they are open from 8 am to 3 pm every day except Sunday. Secondly, this is a bakery and not a bar or restaurant. Therefore you will not be able to pair your pretzels with an ice-cold German beer (I've always wondered if that was a correct pairing to begin with).

Park Bäckerei is located within Icon Village at Tanjong Pagar. It is located at the end which is further away from 100 AM Shopping Mall.





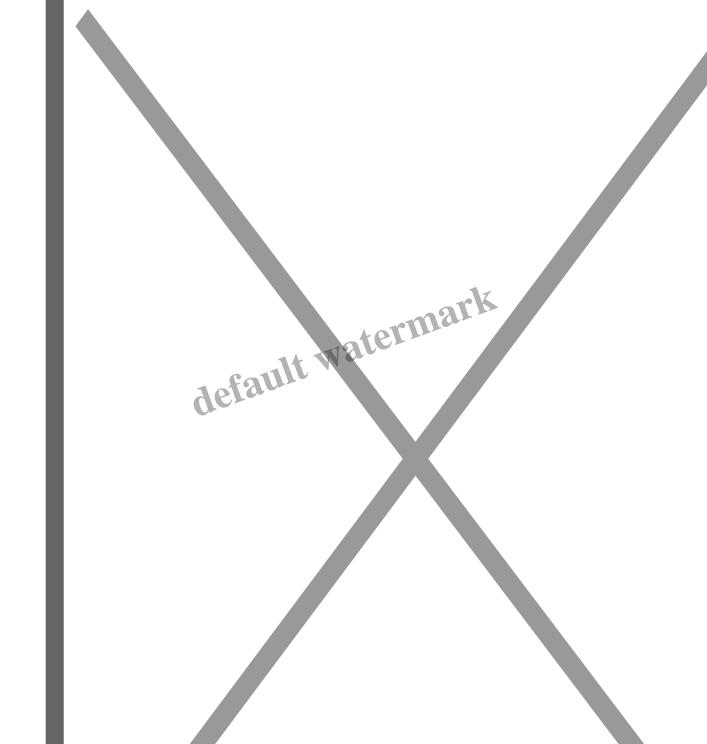
Walk to the end that is further away from the 100 AM shopping mall.



That should be the founder Dennis Von Berlepsch we presume?

I expected a bakery with limited options. That was the impression that I got from watching the Channel NewsAsia video. Instead, I found out that Park Bäckerei serves breakfast and lunch options.

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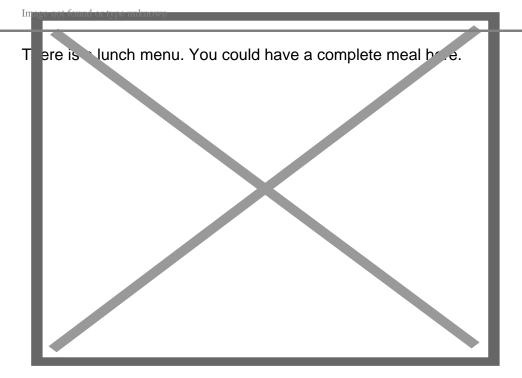


Here are the bread options.

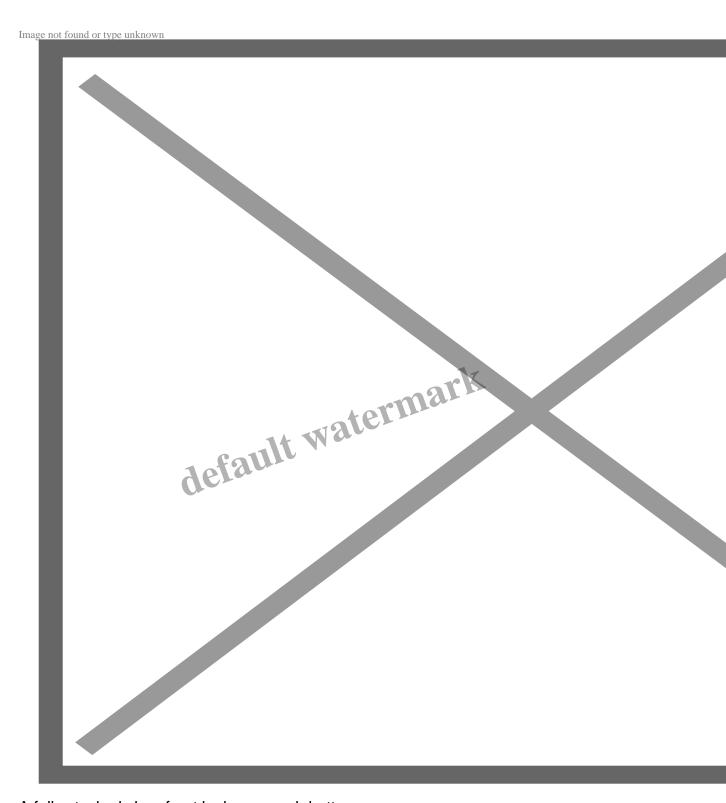
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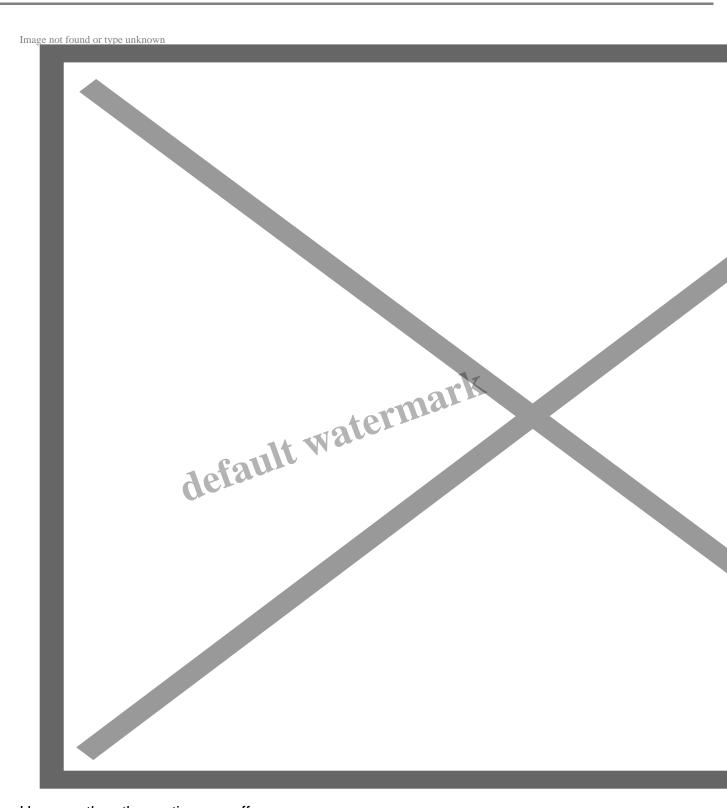




Sales were very healthy. We had to wait for our pretzels as they were sold out.



A fully stocked shop front looks so much better.



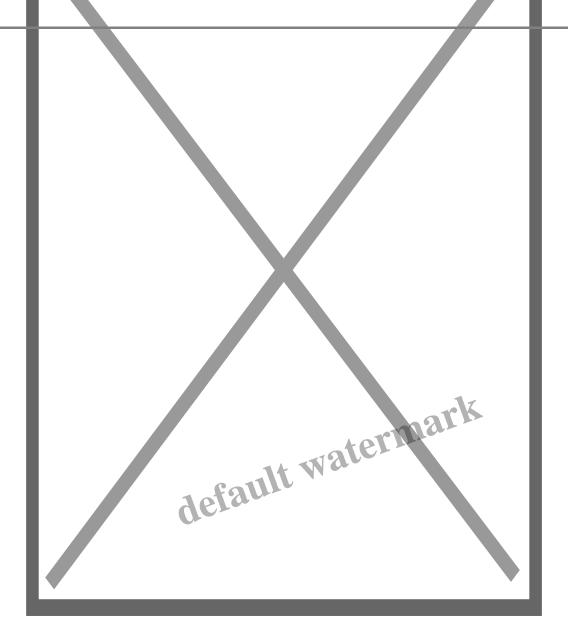
Here are the other options on offer.

I had to wait about 8 minutes for my freshly baked pretzels. Call me old school but I think the traditional pretzel is still the best option. The pretzels at Park Bäckerei were significantly softer as compared to the pretzels I've had at Paulaner or Brotzeit. I am not saying that that would make the pretzels at Park Bäckerei better as compared to the other two options but if you prefer your pretzels softer, then these

would suit your palate. Personally, I prefer the traditional plain pretzels at Park Bäckerei as compared to the mes at radiance of Brotzen. The commast between the fluffiness of the core of the pretzel and the rub oryness of the crust is more distingt. The salt topping that goes along with the pretzel is extrem ely \'istinct. default watermark

I had this while waiting for my freshly baked pretzels.

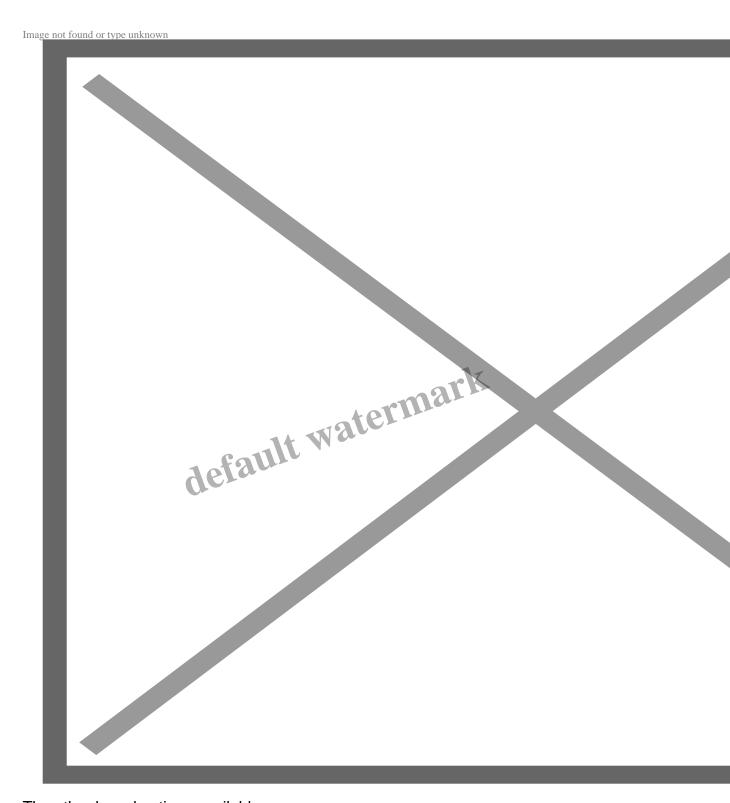
However, I am personally not a fan of the cheese option. I like my pretzels plain save for a little salt and butter. I did not try the options but I will endeavour to do so in the near future save for the sausage rolls as I do not consume meat.



A tad too rich and oily for me.

There are seats for clients to consume their pretzels within the bakery. This looks like a decent place to have your lunch as well if you are in the Tanjong Pagar area.

As to whether this place serves up Singapore's best pretzels, I would say yes. It prides itself on serving up authentic German pretzels and if this is how authentic pretzels taste then I am a fan!



The other bread options available.

Yours sincerely,

Daryl

Park Bäckerei is located in Icon Village at 120 Gopeng Street, #01-41/42 and 52/53, Singapore 078877.

Opening hours:

Monday to Fridays: 8 am to 3 pm

Saturdays: 8 am to 2 pm

Sundays: Closed

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