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Bread of
heaven
Mallorca

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Preface
Whether it's the rich selection of artisan pastries being turned out of the head bakery in Ciudad Jardín, the calming ocean views in Portixol or the home-styled food and warm service in San Nicolás, Fibonacci owner John-Egil Kristiansen is forever striving to offer his customers an experience that is just as fresh and wholesome as his daily baked bread.

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Fibonacci
Mallorca

If its exponential growth is anything to go by, the Fibonacci bakery must be doing something right. Opening his first café in 2009, owner John-Egil Kristiansen was so overjoyed by local reaction that he inaugurated two more the following year; today there are five locations employing 28 people.

“Mallorca has a transient population, which is a challenge for a business wanting to maintain quality staff and deliver familiar and efficient customer service,” says Kristiansen, “although we’ve still managed to build a superb team.”

Fibonacci collaborates with local producers and farms (or *fincas*) and customers can buy a range of products from the gourmet shop. These include Mallorquin olive oil and raspberry- and cranberry-infused *balsamicos*. Kristiansen maintains strong links to his homeland: his products can be found in 35 locations across Norway.

Kristiansen strives to offer his customers an experience that is just as fresh and wholesome as the daily baked bread. The name Fibonacci is derived from his interest in mathematics, continuity and balance, qualities that are exemplified by the sleek Scandinavian interiors and impeccable service. Acute attention to detail is the unwavering cornerstone of the Fibonacci brand. — (M)

fibonacci-bakery.com

