

Atelier Espresso

Espresso Workshop



Bayou Belle / Blondie

A smooth, buttery blend of espresso, rich caramel sauce. Choose sweet vanilla (Blondie) or decadent hazelnut (Belle) for a golden, velvety finish.

La Crêperie Cuban

Espresso delightfully mixed with sweetened condensed milk for a sweet, bold taste.

Pirotella

A decadent fusion of espresso and Nutella, offering a sweet and nutty coffee delight.

Les Classiques

The Classics

Americano

12 oz | 16 oz

Chai Latte

Espresso

French Press

Hot Chocolate

Hot Tea

A curated selection of black, green, and herbal infusions.

Ask your server for more info!

Latte

Mocha

Rafraîchir et Dynamiser

Refresh and Energize

Blackberry Breeze

Blackberry. Blue Raspberry.

Blue Jolly Rancher

Blue Raspberry. Kiwi. Watermelon.

Caramel Apple

Caramel. Green Apple.

Fun Dip

Almond. Blue Raspberry. Lime.

Island Dream

Coconut. Pineapple. Vanilla.

Lavender Haze

Lavender. Vanilla.

Ocean Breeze

Blue Raspberry. Coconut.

Peach Berry

Peach. Strawberry.

Pixie Stick

Almond. Orange. Pomegranate.

Watermelon Mist

Watermelon.

choose up to 4 flavors



80 mg of Natural Caffeine

À Votre Goût

To Your Taste

16oz

Signature Iced:

Angel Food - Biscoff - Cookie Dough - Cookies & Cream - Crème Brûlée - French Toast - Snickerdoodle - Sweet & Salty - Tiramisu - Vietnamese
*includes whipped cream and edible straw

Milk Upgrades:

Almond - Oat - Breve

Additional Flavors:

Almond - Brown Sugar Cinnamon - Caramel* - Coconut - Cupcake - Hazelnut* - Irish Cream - Lavender - Peppermint - Salted Caramel - Toasted Marshmallow - Vanilla*
* = sugarfree

16oz

Try one of ours or create your own
16oz



Soft Drinks

Coke, Coke Zero, Dr. Pepper, Root Beer, Sprite.

Iced Tea

Lemonade

Milk

make it chocolate

+

'Simply' Juice

Fresh and fruity options include apple, cranberry & orange.

Contact Us:

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La Crêperie

BISTRO

savory plates & sweet escapes

1921 Kaliste Saloom Rd, S116, Lafayette, LA 70508



Birth in Brittany: The Savory Galette

Long ago, in the rolling hills of Brittany, a tired farmwife was preparing rustic buckwheat porridge. She had a fortunate accident: a ladle of thin batter spilled onto a hot griddle.

What resulted was a thin, golden galette—too delicious to ignore. Word spread, and the humble, paper-thin savory pancake, made with dark buckwheat flour, quickly became a staple of the countryside. It was a food of necessity and simple perfection.



The Parisian Transformation

By the 19th century, with fine wheat flour more widely available, the crêpe transformed into a lighter delicacy.

Sweetened with sugar, paired with fine chocolate and fruit, it was embraced across all of France, from village squares to bustling Parisian cafés. The savory galette had its sweet cousin: the crêpe as we know it today.



The Accidental Crepe

A Tradition of Good Fortune

The crêpe is a dish of celebration. Every February 2nd for La Chandeleur (Candlemas), families hold a coin and attempt to flip a crêpe perfectly, ensuring a year of good fortune and prosperity.



Our Invitation

This simple tradition—born of an accidental spill—now bridges generations and continents. We invite you to continue that journey with our housemade crêpes, created with the same spirit of warmth, craft, and simple joy curated for the Cajun palate.

Bistro Classiques

Bistro Classics

Bagel

Plain, Blueberry, Cinnamon Raisin, or Everything. Served toasted with your choice of butter or cream cheese.

Plain Jane

The simple pleasure of eggs and crispy bacon. Served with toast and housemade triple berry jam.

make it a bagel sandwich +

Fruit Bowl

A colorful mix of fresh, seasonal fruits.

Mamie

A cozy classic: Eggs cooked inside toasty bread. Served with bacon and housemade triple berry jam.

French Toast

Golden brioche griddled to perfection, topped with fresh fruit and served with syrup.

make it ultimate +

Nutella, Dulce de Leche, bananas and pecans



Omelettes

Mediterranean Sunrise

A fresh and savory blend of eggs with tomatoes, onions, spinach, and olives, finished with tangy Feta cheese.

Western Flair

Hearty eggs loaded with bell pepper, mushrooms, onions, spinach, tomatoes, and cheddar. Served with toast and housemade triple berry jam.

choose: bacon, ham, or turkey.

Acadiana

Fluffy eggs folded around sautéed onions, mushrooms, and melty mozzarella, topped with a generous ladle of rich housemade Crawfish Étouffée.

Crêpes Salées

Savory Crepes

Classic Breakfast*

Fluffy eggs and melted cheddar, with toast and housemade triple berry jam.

Choice of: bacon, ham, or turkey.

Finish with: béchamel (French cream sauce) or hollandaise (zesty lemon-butter).

Cajun

Local boudin, melty pepper jack cheese, and a drizzle of Steen's syrup for a perfect sweet and savory kick.

Chicken Chipotle

Grilled chicken, bacon, bell pepper, onions, mushrooms, with pepper jack and smoky chipotle ranch.

Monte Cristo

Ham, turkey, and Swiss with a touch of mayo, dusted with powdered sugar and paired with our housemade triple berry jam.

Avocado & Shrimp

Grilled shrimp, avocado, onions, tomatoes, and spring mix, drizzled with smoky chipotle ranch.

BLT

Classic crispy bacon, lettuce, tomato, Swiss, and mayo wrapped in a warm crêpe.

add: ham or turkey +

Alfredo

Rich combination of chicken, bacon, mushrooms, and Parmesan, smothered in housemade Alfredo sauce.

Crêpe au Fromage*

KID APPROVED

A simple, melt-in-your-mouth classic featuring a blend of mild cheddar and mozzarella.

add: bacon, ham, or turkey +; chicken +

Make it a gluten-free crepe: +

Savory crepes include side salad except where noted*

Substitute fruit bowl: +



Some items served at this establishment may contain imported crawfish or shrimp.
Menu items may contain or come into contact with shellfish, flour/wheat, eggs, peanuts, tree nuts and/or milk.
Ask for more information.

Seafood



A coastal delight: tender shrimp, corn, and blue crab bisque tucked inside a delicate crêpe.

Acadian



A Cajun favorite: creamy crawfish étouffée nestled inside a delicate crêpe.

Florentine

Creamy chicken, mushrooms, onions, spinach, and Parmesan in a rich, velvety sauce.

Crêpe Madame

A Parisian favorite: Gruyère, mushrooms, and savory béchamel, topped with a sunny-side-up egg.

choose: ham or turkey

substitute: bacon +

Mediterranean

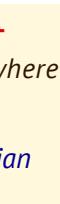
A fresh blend of chicken, hummus, olives, onions, tomatoes, and tangy feta cheese.

Vegetarian



Garden-fresh and hearty: bell pepper, mushrooms, olives, onions, spinach, and tomatoes on a bed of hummus.

add: chicken or shrimp +



Crêpes Sucrées

Sweet Crepes

Classics

Short Stack

Three tender crêpes, served simply with butter and syrup on the side.

I Love You S'mores

Gooey marshmallows and graham crackers, with your choice of Biscoff, chocolate, Dulce de Leche, or Nutella.

Funky Monkey

Nutella, peanut butter, banana, and pecans—pure happiness in every bite.

Nutty by Nature

Peanut butter, chocolate chips, peanut butter cups/pieces, and a chocolate sauce drizzle.

Brownie Points

Fudgy brownie pieces, chocolate chips, and walnuts, topped with whipped cream.

Crêpe Cup

KID APPROVED

Delightfully layered crêpe pieces finished with whipped cream.

choose sauce: biscoff, chocolate, dulce de leche, or nutella.

choose fruit: bananas, blueberries, or strawberries.

Signatures

Oreo Speedwagon

Crushed Oreos, chocolate chips, and a swirl of cream cheese frosting.

Red Velvet Underground

Rich red velvet cake, chocolate chips, and cream cheese frosting.

Say Cheese-cake

Cheesecake bites, strawberries, cream cheese frosting, and strawberry puree.
alternate: biscoff, nutella, oreo, or turtle.

Eiffel Tower



Sophisticated blend of fig jam, goat cheese, walnuts, and honey.

add: prosciutto +

Crème Brûlée

Silky vanilla custard, a caramelized sugar crunch, cinnamon, and a sprinkle of walnuts.



Salades

Salads



Avocado & Shrimp



Grilled shrimp, avocado, corn, onions, and tomatoes over spring mix, with a side of chipotle ranch.

Chicken Caesar



Classic grilled chicken, croutons, and Parmesan over romaine, tossed in creamy Caesar dressing.

Strawberry & Date



Sweet strawberries, dates, goat cheese, and slivered almonds over spring mix, finished with raspberry vinaigrette.

add: chicken or shrimp

Cranberry & Walnut



Tangy cranberries, crumbled feta, and walnuts over spring mix with a balsamic drizzle.

add: chicken or shrimp

Mimosa

choose your flavor!



Blackberry

Blue Raspberry

Cherry

Cranberry

Green Apple

Kiwi

Lavender

Lemonade

Lime

Mango

Orange

Peach

Pineapple

Pomegranate

Raspberry

Strawberry

Watermelon



Start with a warm, delicate crêpe served with a side of whipped cream.

Step 1

Choose Your Base – Includes one spread:

Nutella, Berry Jam, Biscoff, Chocolate, Dulce, Lemon, Peanut Butter, or Sugar & Spice.

Step 2

Simple Add-Ons – + each

Fruits: Strawberries, Bananas, or Blueberries.

Crunch: Almonds, Pecans, Walnuts, Chocolate Chips, Graham Crackers, or Biscoff Crumbs.

Step 3

Premium Add-Ons

Drizzles +: Chocolate, Dulce de Leche, Nutella, Biscoff, or Honey.

Goodies +: Brownie Pieces, Cheesecake Bites, Cream Cheese Frosting, Oreo, or Red Velvet Cake.

Specialty +: Marshmallows, or PB Cups/Pieces.

MIMOSA TOWER:
Cranberry, Lemonade, and Orange
over 8 servings