

The Paris Room

Sample Crepe Menu with Private Crêpe Chef.

Savory: choose 2

Crawfish Etouffée Crêpe

A traditional Cajun crawfish étouffée fills a savory crepe.

Shrimp Crêpe

Sautéed shrimp with lettuce, tomatoes and Soule zesty sauce fill a savory crepe.

Chicken Florentine Crêpe

Grilled chicken with fresh spinach and shredded mozzarella topped with hollandaise sauce.

Vegetable Crêpe

Sautéed seasonal vegetables layered with cheese.

Beef & Cheese Crêpe

Marinated ground beef, choice of cheese laced with a savory garlic mayonnaise.

Sweet: choose 2

Nutella Crêpe

Creamy Nutella spread and whipped cream tops a sweet crepe drizzled with caramel sauce.

Chocolate Crêpe

Chocolate chunks and whipped cream drizzled with caramel sauce.

Strawberry & Cream Crêpe

Freshly sliced strawberries and crème en glaze fill a sweet crepe.

Key Lime Crêpe

A tart and sweet key lime, a Southern favorite.

Bananas Foster Crêpe

Bananas smothered in a brown sugar rum sauce.

\$35.00 per person

720 Rue St. Louis | 504.304.4636 | Laura@CafeSoule.com