

breakfast

Sweeties

Beignets		5
fried dough sprinkled with powdered sugar		
Oreille de Couchon		regular 5
dough rolled thin and fried, shaped like pigs' ears and served with powdered sugar		stuffed with boudin 7
Couche Couche		regular 5
traditional Cajun cereal of cornmeal batter cooked down in a hot, black skillet and served with milk, syrup or sugar		large 7
Pancakes		6
plain or with strawberry topping		

Specialty Egg Dishes

served with plain grits, cheese grits or andouille grits

Eggs Des Amis		7
biscuit with grilled boudin patty, swiss cheese and two eggs cooked your way		
Eggs Begnaud		8
grilled biscuit with crawfish etouffee or crawfish au gratin and two eggs cooked your way		
Egg Croissant		7
two eggs scrambled with swiss cheese and your choice of bacon or sausage served with sliced tomatoes and lettuce on a buttered croissant		
House Rock N' Special		7
two eggs cooked your way with your choice of bacon, sausage or grilled boudin patty, and white or wheat toast or biscuit		

Omelets

served with swiss or cheddar cheese, white or wheat toast or biscuit and plain grits, cheese grits or andouille grits

Zydeco Omelet	8
stuffed with onions, bell peppers, mushrooms and tomatoes	
"Don't Mess with My Tas-so" Omelet	8
stuffed with smothered onions and tasso	
"Got Boudin?"	8
stuffed with grilled boudin	
"Big Hat" Breakfast	9
with crawfish etouffee or crawfish au gratin	

Sides

Biscuit, White or Wheat Toast		2
with butter and jelly		
Egg		one egg 1
		two eggs 2
Sausage, Bacon or Boudin Patty		3
Plain Grits		2
Cheese or Andouille Cheese Grits		3
Crawfish Etouffee or Crawfish au gratin		5

appetizers, soups & salads

Appetizers

Lump Crab Cakes	11
grilled or fried, with smoked vidalia onion cream sauce	
BBQ Shrimp Pont Breaux Style	11
large, heads on shrimp cooked in our special BBQ sauce	
Crawfish Cornbread	8
with crawfish etouffee	
Fried Shrimp	8
with remoulade sauce	
Fried Crawfish	9
with remoulade sauce	
Eggplant Wheels	7
with crawfish etouffee, shrimp etouffee or crawfish au gratin	
Fried Green Tomatoes	9
with crabmeat imperial sauce	
Fried Catfish Nuggets	8
with remoulade sauce	
Crabmeat Stuffed Mushrooms	8
served baked with sherry butter or fried with remoulade sauce	
Shrimp Kidder	9
crispy shrimp, tossed with honey-aioli and spiced pecans	

Soups

Seafood Corn Bisque	cup 4
	bowl 8
Turtle Soup	cup 4
	bowl 8
Shrimp and Okra Gumbo	cup 4
	bowl 9
Duck and Andouille Gumbo	cup 5
	bowl 9

Salads

Chicken Breast Salad	10
grilled or fried	
Shrimp Salad	12
grilled or fried	
Crawfish Salad	13
grilled or fried	
Ahi Tuna Salad	16
8 oz tuna grilled to your specifications	
House Salad	5

Salad Dressing Choices

parmesan peppercorn, ranch, bleu cheese, honey mustard, italian and homemade vinaigrette

Sandwiches

served with potato chips, choice of swiss or cheddar cheese, lettuce, tomato and red onions

Hamburger Croissant	8
Chicken Breast Croissant grilled or fried	8
Shrimp Croissant grilled or fried	9
Crawfish Croissant grilled or fried	9

Lunch Entrees

Catfish grilled or fried, with crawfish etouffee, shrimp etouffee or crawfish au gratin	13
Crawfish Pie traditional crawfish etouffee in puff pastry	12
Crawfish or Shrimp Etouffee our famous buttery etouffee sauce served over rice with potato salad	12
Crawfish or Shrimp Half and Half half etouffee, half fried	14
Crawfish Stuffed Chicken Breast grilled or fried, with crawfish etouffee, shrimp etouffee or crawfish au gratin	15
BBQ Shrimp Pont Breaux Style large, heads on shrimp cooked in our special BBQ sauce	21
Grilled Chicken Breast with smothered onions and tasso	9
Ribeye Steak - 12 oz. USDA Choice grilled to your specifications	26
Pasta Des Amis rotini noodles tossed in our parmesan peppercorn dressing with grilled vegetables and parmesan cheese	chicken 10 shrimp 12 crawfish 14

Additional charges apply for substitutions.

Dinner Entrees

BBQ Shrimp Pont Breaux Style	21
large, heads on shrimp cooked in our special BBQ sauce	
Oven Roasted Duck	20
deboned half duck with pepper jelly and cane syrup glaze	
Crabmeat Stuffed Portabella Mushroom	22
with lemon butter sauce	
Crawfish Pie	14
traditional crawfish etouffee in puff pastry with potato salad	
Crabmeat Stuffed Flounder	19
with lime butter sauce	
Catfish	15
grilled or fried, with crawfish etouffee, shrimp etouffee or crawfish au gratin	
Crawfish Stuffed Chicken Breast	15
grilled or fried, with crawfish etouffee, shrimp etouffee or crawfish au gratin	
Ribeye Steak - 12 oz. USDA Choice	26
grilled to your specifications	
Fettuccini	chicken 15 shrimp 16 crawfish 17
fettuccini noodles tossed in a creamy alfredo sauce	
Crawfish or Shrimp Etouffee	14
our famous buttery etouffee sauce served over rice with potato salad	
Smoked Soft-Shell Crab	24
fried soft-shell crab with jumbo lump crabmeat in brown butter sauce	
Ahi Tuna Steak	19
8 oz tuna grilled to your specifications	
Crawfish or Shrimp Half and Half	16
half etouffee, half fried with potato salad	
Pasta Des Amis	chicken 11 shrimp 13 crawfish 15
rotini noodles tossed in our parmesan peppercorn dressing with grilled vegetables and parmesan cheese	
Filet Mignon - 8 oz USDA Choice	29
grilled to your specifications	

Additional charges apply for substitutions.

Desserts and Beverages

Desserts

White Chocolate Bread Pudding with a warm, white chocolate sauce	5
Bread Pudding with Rum Sauce with a rich, buttery rum sauce	4
Chocolate Pecan Pie served warm with whipped cream	4
Gateau Sirop - Syrup Cake a sweet, spicy and moist Cajun tradition with the crunch of roasted pecans served with vanilla or chocolate ice cream	5
Lemon Ice Box Pie tart and refreshing	4
Cheesecake served cold, plain or with strawberries, white chocolate sauce or pecan praline sauce	5
Ice Cream vanilla or chocolate	3

Coffee

Community Coffee French Roast	1.5
Community Coffee Decaffeinated	1.5
Cafe au lait made the old fashioned way with caramelized raw sugar	2
Espresso	1.5
Espresso Macchiato espresso with steamed milk	2
Cappuccino espresso with steamed and foamed milk	3
Cafe Latte double espresso with steamed and foamed milk	4
Cafe Mocha espresso with steamed milk and ghirardelli chocolate	4
Iced Coffee espresso over ice with milk and whipped cream	3

Beverages

Iced Tea	1.5
Hot or Herbal Tea	1.5
Homemade Lemonade	2
Sodas Coke, Diet Coke, Sprite, Dr. Pepper and Barq's Root Beer	1.5
Juice	2
Bottled Water	2
Perrier or Pellegrino Sparkling Water	2
Hot Cocoa	2

Syrup flavors: caramel, ghirardelli chocolate, hazelnut, raspberry and vanilla - \$.50 per flavor



Café Des Amis has a rich history, starting with the construction of the building it calls home, circa 1890. Originally, it was a one story structure that served as a general merchandise store. Four years later, a fire broke out causing the need for reconstruction and the second story was added at that time. Caskets were manufactured in the upstairs space, and they were moved from floor to floor by a hand operated Otis elevator which remained operable until a second fire broke out early in the summer of 2001. It was the first elevator in Breaux Bridge, and one of the only in a rural area. This fire damaged the large elevator shaft and the back of the downstairs kitchen, so the structure had to be rebuilt once again. The hand crank mechanism, which resides at the front of the restaurant, was styled into a unique hostess stand by Toby Rodriguez, a local artist and craftsman. You can still find the original model and serial numbers on the gears. The downstairs continued as a general merchandise store until local historic figure, Ms. Zeen, transformed it into a women's apparel shop. She was known throughout the area as the 'Lagniappe Lady', as those who bought material from her often went home with a roll or two of thread for free.

When Dickie Breaux originally purchased the building, the downstairs was used as an art studio and the upstairs became a living area. As time passed, the decision was made to include a coffee shop along with the studio, and Café Des Amis was born in 1992. Before long food was served too, depending on how much catfish they could buy for \$200 that week. As demand from the customers grew, so did the menu and the Café Des Amis family.

The beautiful black walnut and marble 1920's style stand-up bar came from the Evangeline Hotel in Lafayette. It was given to Mr. Breaux and had to be moved from a barn and heavily restored before it could be used in the restaurant.

Mr. Breaux served Louisiana in the state legislature and has lived in Cajun bayou country his entire life. He played a major role in the preservation of historic buildings in downtown Breaux Bridge and is a member of the Historic Preservation Society. These efforts have been written about in numerous national and international food and travel publications, and his advice is sought after by other communities wishing to preserve their own towns.