



Coquette Creperie  
915 Manitou Avenue  
Manitou Springs, CO 80829  
719 685-2420

[coquettecreperie@gmail.com](mailto:coquettecreperie@gmail.com)

**August 12, 2009 For Immediate Release:** Coquette Creperie will open in Manitou on August 21st, bringing another option to support tourism but, even more importantly, to service Manitou's local residents with a year round option for breakfast, lunch, dinner and more.

Coquette has created a warm and engaging atmosphere with great, easy food based on family recipes. Patrons can enjoy gluten-free crepes (a batter so yummy the gluten will never be missed), panini's (also available gluten-free), salads, quiches, espresso's, (fair trade organic coffee), NY style egg creams and yummy pastries.

Crepes will be French-cart inspired, cooked in an open kitchen prepped for walking with/take-out or to be served at tables. The savory fillings will be hearty, ethnic-infused "home-style cooking in a crepe." All proteins are wheat and hormone free and Colorado grown as much as possible; fresh veggies and home-made sauces combined with; Italian sausages and chorizo from Crested Butte, Ahi tuna, salmon, chicken and more. The sweet crepes will range from simple favorites like nutella and bananas to more elegant fare using fresh fruits/berries/sauces and soft serve ice cream.

Coquette will be creative as the seasons change, bringing special nights to the Creperie ie: 'prix fixe dinner and a movie,' 'learn how to make your own crepe,' and other creative, relaxed events where locals can appreciate a cocktail with friends, experience a new opportunity for an evening out in their own backyards. Space will be available for business meetings and private parties like showers or birthday celebrations. Coquette expects to have their full liquor license close to opening so you'll be able to enjoy a glass of wine, local beer or a martini with your meal or event.

Proprietors Michelle Marx, Turu Fleites and Hiram Fleites are very excited about this endeavor and think the anticipation and the welcome their concept has received bodes well for success. They come from a lineage of restaurateurs and 'show biz' people and find the two things not dissimilar. "It's about pleasing your 'audience and having them leave more rewarded than when they arrived." They're thrilled to add 'Coquette girl,' Leigh Ann Kirkeeide, as their head chef. Her credentials include Shuga's, Adam's Café and Marigolds.

Marx moved here 8 years ago after running a very successful entertainment PR company in Los Angeles. Her daughter, Turu, and son-in-law, Hiram, were in a band, The Human Value, touring the UK for two years before they all decided dig in for this new venture which they all had discussed over many years. Turu had worked at or managed a few of LA's trendier restaurants and always wanted her own space. Michelle was raised behind the counter and still owns a part of J G Melons in NYC which her father started with his partner, Jack, and it still thrives. Among its diners are NYC's Mayor Bloomberg and Tom Cruise. Hiram brings his art school credentials to many elements of the business plan to include the "Coquette" logo for "Coquette Creperie and Coquette Girl" branding. A line of retail products will soon be added to the location.

The trio think "Manitou is an exceptional and rare community. The rich blending of the historic elements, the festive texture of the population and newly evolving town character is like nowhere else. We love this unique town and are proud to be a part of it. We look forward to our opening early August and having you over to what we hope becomes a new home away from home for you."

HOURS: (subject to change) Monday 8-9 Tuesday closed Wed-Thu-Fri-Sat 8-9 Sunday 10-3  
Located at 915 Manitou Avenue 719 685 2420  
For further press information contact: Michelle Marx o) 719 473 6600 c) 719 231-2882

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