



bistro that makes crêpes as well as delicious sandwiches and salads. Good Girls started with a walk-up stand and now just opened a second sit-down location in Midtown. We all have our own markets and our own distinct appeal."

But why here, why now?

"Charles and his wife Karima moved back here to her hometown after her father died," explains Molly. Charles has an extensive background in the restaurant industry. He worked in restaurants in France and eventually came to New York, where he opened up two of his own. When his family relocated to Detroit, he viewed it as an opportunity to serve classic, healthy French cuisine that is affordable, and take part in what he sees as Detroit's renaissance.

Torya's decision is explained as a kind of personal renaissance: "Starting a crêperie was a very personal thing for me. It was about rebirth, and living out my passions." She fell in love with crepes while living in Paris, and she wanted to do something she was passionate about and take the risk of following her dreams.

But why Detroit? "I have lived in Detroit all of my life. My reasoning wasn't to make a statement about the viability of Detroit's small businesses; it was because I feel comfortable here."

PJ has traveled the world extensively with his entertainment marketing and special event firm, and throughout all his globe-trotting he kept gravitating towards crêperies. "Crêpes are familiar but still an untapped market," he states. He says What Crêpe? offers patrons intimate dining without the intimidation, introducing a bit of fun French culture while also being casual, affordable, and romantic.



So why crepes?

"A better question is What Crêpe?!", he jokes. "I'm living my dream!"

But why now? "I think anyone who has newly opened a restaurant that sells crêpes just had the same idea at the same time," Torya muses.

Perhaps we're simply returning to our French roots. The city was founded by French-Canadian settlers, and during its economic and social peak, Detroit was hailed as the "Paris of the Midwest." You really can't get much more French than crêpes!

When people consider classic Detroit cuisine, they conjure up images of Coney dogs and steak. Nowadays, thanks to some national coverage, we're even becoming known for [our pizza](#). But the truth is, all those dishes are more closely associated with other cities. Just as New Orleans has its po'boys and gumbo and Philadelphia has its cheesesteaks, Detroit needs a dish it can call its own. Could that dish be crêpes?

Only time will tell. Until that day, *bon appétit!*