

5 January 2009
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Creme de la Crepe

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The ViewLondon Review



Review by [Christina Wylie](#) 10/12/2008

A crepe restaurant in the bustling Covent Garden Piazza, this cafe-style venue offers top quality crepes, both savoury and sweet, as well as healthy salads and smoothies.

The Venue

Open 11am to 7pm, Creme de la Crepe is located near Covent Garden tube station so it's convenient and easy to reach. It's on the lower ground level of the Piazza complex and you can immediately spot its fresh look with white paint and touches of pink. The interior has a boutique feel and its light, airy decor makes its small size irrelevant. There's a main room with a few tables and an alcove area with a few more. The modern wooden bench-style seating feels right with the natural and fresh [food and drinks](#). Plates and mugs are designed by a number of celebrities including George Clooney, Sir Roger Moore and Heidi Klum, and these are also available to buy with a percentage going to charity.

The Atmosphere

The vibe is relaxed and easygoing, come here and you can remove yourself from the hustle and bustle of Covent Garden to enjoy a crepe. Staff here are very friendly and helpful and know the menu well. The patrons are a mix of business lunchers, tourists and anyone passing through Covent Garden.

The Food

The wide-ranging menu brings you the best of savoury and sweet crepes with exciting, new and unexpected flavours as well as some you might be more used to. These are not basic crepes either, the ingredients of each have been well-thought out and the flavours work well together. One such grown-up crepe is the Italian Job which combines goat's cheese, pesto and sun-blushed tomatoes. For the heartier appetite you could go for the Fired Up with pastrami, passata, harissa, mozzarella, [black olives](#), oregano and rocket. The crepe pancakes are [crispy](#) around the edges and softer where there the filling is. Textures and taste are truly impressive here and different crepe pancakes are used for different recipes to complement the fillings.

The sweet crepes are heaven to read through if you're a sugar fiend, with ingredients ranging from Milkybars to ginger biscuits. The Cheap Date has Mars bar and Baileys, a simple but winning combination. For a more extravagant choice, the Wide Load is not for the faint hearted, with Mars bar, strawberries, crumbled ginger biscuits and extra-thick double cream poured on top. The combination of [fruit](#), cream and chocolate feels truly indulgent and the well-made crepe finishes it off perfectly. The crepes are great for containing the ingredients as well as mopping them up after.

A savoury crepe costs between £4.40 and £5.50 and a sweet one £3.30 to £4.35. Salads are between £3 and £5.25, but all these prices are reduced if you want to take the food away with you.

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The Drink

There are a number of healthy smoothies as well as fresh juices and coffee. Fruity, juice based choices include a Berry-Go-Round ([strawberry](#), blackberry, raspberry and orange juice) whereas Beat the Bluesli contains muesli, blueberry, honey and hot milk. A cappuccino is £2.40, juices £2.95 and a smoothies £3.65, and as with the food everything is bit cheaper if you take it out.

The Last Word

If you want to try something different for lunch or even a mid-afternoon snack then head on down to Creme de la Crepe. The food is delicious and you will leave with a whole new outlook on the humble crepe.