FOR IMMEDIATE RELEASE

NUNU Announces Grand Opening of Café NUNU!

When: Friday, February 13, 6:00 PM
Where: NUNU Arts & Culture Collective, 1510 Courtableau Hwy, Arnaudville LA 70512

Café NUNU is a new cozy coffee and tea house that serves pour-over, Italian moka, and cold brew coffees, alongside loose-leaf teas crafted to be savored, not rushed. The menu features thoughtfully made sandwiches, soups, fresh salads, baked goods, and desserts. Designed for conversation, quiet work, and the simple pleasure of taking your time, the café offers **Wi-Fi** connectivity and a **bookshop** specializing in art, photography, architecture, music, and children's books, all heavily discounted.

Café NUNU will feature a **Culinary Week:** a rotating rhythm shaped by shared food ways and cultural exchange where Chef Sam Vizier re-interprets each dish:

- **Wednesdays — Beansday:** sustaining pots rooted in preservation and care
- **Thursdays — The Long Press:** shared, two-hand sandwiches
- **Fridays — Mediterranean Coastal Lunch:** cuisines shaped by trade and migration
- **Saturdays — The Common Bowl:** gumbos and seasonal rice dishes
- **Sundays — The Big Melt:** comfort foods and seasonal sweets

Also opening night: *Mise en Place* exhibit - The grand opening also marks the debut of ***Mise en Place*** in the Living Room at NUNU—an exhibition that brings the language of the kitchen into the gallery. Featuring works inspired by ingredients, preparation, and dishes served at Café NUNU, the exhibition explores how food functions as cultural expression. Together, the tasting and exhibition invite visitors to experience how culinary and visual practices inform one another at NUNU.

More about Café NUNU: Café NUNU is the culinary arm of NUNU Arts & Culture Collective. Like other departments at NUNU, the café is designed to operate independently—supporting its workforce through day-to-day operations, while directing profits back into the nonprofit's cultural programming, exhibitions, and public gatherings. When guests purchase coffee, tea, spices, salts, crafts, books, fine art, or rent NUNU spaces for events, they are doing more than making a purchase—they are investing in Louisiana cultural development.

Built as a bridge between everyday life and long-term cultural stewardship, Café NUNU brings food, conversation, labor, and public programming together in an ecosystem rooted in Creole culture and shaped by foundational French technique. At the heart of Café NUNU is a re-imagined coffee model. Rather than a fixed price, guests contribute what they can, knowing their participation supports the next pot, the next conversation table, and the next public program. Handcrafted coffee and tea drinks are offered alongside the communal pot at set prices that honor labor and skill, while continuing to feed back into NUNU's mission.

Coffee is sourced from **Reve Coffee**, and organic teas and many pantry staples are sourced through **Frontier Co-op**, reflecting Café NUNU's commitment to ethical, local sourcing and cooperative practice. Select teas, spices, and salts are also available for purchase on-site and through the café's online storefront.

More Than a Café

Beyond daily service, Café NUNU prepares food, desserts, coffee, and teas for special events, cultural gatherings, and community celebrations. The café will also host rotating culinary pop-ups by diverse chefs and special events that extend the conversation beyond the table. Select Beansday offerings support **Singleton's Pure Concert Series**, hosted by Jon-Ella and David Hays.

Looking ahead, Café NUNU plans themed pop-up dinners featuring guest chefs and home cooks—locally, nationally, and internationally—hosting special dinners to honor artists-in-residence. Over time, visiting artists, musicians, and cultural torchbearers will shape Café NUNU's pantry—leaving behind spices, techniques, and memories that form a living archive of relationships.

NUNU Arts & Culture Collective, 1510 Bayou Courtableau Hwy, PO Box 556, Arnaudville LA 70512
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Café NUNU
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FROM THE KITCHEN

SANDWICHES

Jambon Pressé
Ham with Asiago cheese and fig confiture

Roast Beef Poboy
Slow cooked. Messy and delicsious

Roasted Veggie Pressé
with herbed houmas spread

Rotisserie Chicken Salad
Sandwich with grapes, walnuts, red wine vinegar and honey (Friday-Sunday)

Roasted Pork Pressé
Garlic stuffed pork with Sweet Pepper

4" $5 • 8" $12.50 • 16" $19

Grilled Cheese
Olive oil basted French bread with mozzaerlla

4" $5

Cheese (+$1): Swiss · Sharp Cheddar · Pepper Jack Gouda · Havarti · Colby Jack · Mozzarella: Veg & Extras (+$1): Sauteed Mushrooms · Caramelized onions · Sauteed Sweet peppers · Roasted Garlic; Hearty Add-Ons (+$2): Ham · Roast beef · Roasted vegetables · Roasted chickpeas · Bacon · Macaroni & cheese · Pork Roast

Combos Starting at $11

Comes with Iced Tea & Small Salad

Tiny Works — $11
Pick one:
Daily Dish/Cup of Soup/4"Sandwich

Half Works — $12.50
Pick one:
Daily Dish/Bowl of Soup/8"Sandwich

The Works — $14.50
Pick one:
Daily Dish/8"Sandwich
with a cup of soup

Full Works — $16.50
Pick one:
Daily Dish/8"Sandwich
with a bowl of soup
Dessert

The Splurge — $19.50
Pick one:
Daily Dish/8"Sandwich
with a cup of soup & Decadent Dessert

SOUPS

Chicken & Sausage Gumbo · Italian Lentil · Spicy Corn & Beef · Roasted Veggie Mushroom

Cup $6 • Bowl $8 • Pot $14

DESSERTS

Squash Cake $4.00
Sam's grandmother's recipe

Tea Gateau Sec (2) $2.50
Dry tea biscuits

Pecan Pie Slice $4.00
Made with Louisiana pecans and Cane Syrup

DECANDENT DESSERTS

Gateau Tiramisu $8.00
Gâteau sec soaked in coffee & finished with cream

Rustic Banana Custard $8.00
Bread Pudding with salted caramel

Café NUNU
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BEVERAGES & SPECIALTY DRINKS

COFFEE

The Community Pot
Pay what you can

Drip Coffee
Specialty Rêve (hot or iced)
Petit $4 • Moyen $4.50 • Grand $5

Pour Over —
Ethiopian
Petit $4 • Moyen $4.50 • Grand $5

MOKA COFFEE

Stovetop • Old-World • Shared
Bold, concentrated coffee brewed
in a traditional Italian Moka pot

Moka Shot
Single $2.5 • Double $4

Moka Café au Lait
Moka coffee · hot milk (50/50)
Petit $4.5 • Moyen $5 • Grand $5.5

Moka-Mocha (House Favorite)
Moka coffee · Holy Kakow chocolate · steamed milk
Petit $5 • Moyen $5.50 • Grand $6

TEAS — HOT OR COLD

German Chamomile Flowers, Rooibos
Forever Fruit, Herbal Decaffeinated Mango
Petit $3 • Moyen $4 • Grand $5
Pot Partagé (Shared Pot) — $8

FLAVOR & SYRUP ADD-ONS

Holy Kakow / Torani flavors
$0.50 per flavor $0.75 for two flavors
Available: Vanilla · Hazelnut · Caramel · Chocolate · White Chocolate · Irish Cream · Cinnamon · Cardamom · Pumpkin Pie

SPECIALTY COFFEE & TEA DRINKS

(Hot or Iced unless noted)

Café Cannelle
Moka Shot · Holy Kakow cinnamon · Korintje cinnamon
Petit $5.00 · Moyen $5.50 · Grand $6.00

Cardamom Cream Latte
Moka Shot · Holy Kakow cardamom · nutmeg
Petit $5.00 · Moyen $5.50 · Grand $6.00

Vanilla Bay Latte
Moka Shot · Holy Kakow vanilla · bay leaf infusion
Petit $5.00 · Moyen $5.50 · Grand $6.00

NUTTY & CARAMEL

Café Noisette (NUNU Style)
Moka Shot · Holy Kakow hazelnut
Petit $5.00 · Moyen $5.50 · Grand $6.00

Caramel Sel Café
Moka Shot · Holy Kakow caramel · grey sea salt
Petit $5.00 · Moyen $5.50 · Grand $6.00

Irish Cream Coffee
Moka Shot or drip · Holy Kakow Irish Cream
Petit $5.00 · Moyen $5.50 · Grand $6.00

CHOCOLATE & DESSERT DRINKS

White Chocolate Cardamom
Holy Kakow white chocolate · cardamom
Petit $5.00 · Moyen $6.00 Grand $7.00·

Dark Chocolate
Petit $4.5 • Moyen $5.50 • Grand $6.5
The Works — Hot Cocoa — $8
Grand hot cocoa · extra whipped cream · gâteau sec

Chai au Lait
Holy Kakow chai concentrate · steamed milk
Petit $5.00 · Moyen $5.50 · Grand $6.00

"The Works" — Coffee or Tea + $2 Includes = 2 gâteau sec