

Franchising.com

The Lost Cajun Bringing More Flavor to Alamo City Signs deal for three new restaurants in Northern San Antonio

August 04, 2017 // Franchising.com // FRISCO, Colo. - Less than four months after opening its first restaurant on the city's Northwest Side, The Lost Cajun is set for further expansion in San Antonio. The family-friendly restaurant focused on authentic Cajun food and hospitality has signed a franchise agreement for the development of three additional restaurants over the next few years.

The new restaurants will be owned and operated by Barry Kruger - a more than 30-year veteran of the food business industry who discovered the chain while on a ski trip to Colorado - and will be opened in Northern San Antonio. While he has yet to sign a lease, Kruger is confident his first restaurant will open sometime before the end of the year.

"As we continue to expand our presence in San Antonio and other parts of Texas, it's crucial to find the right franchise partners who are deeply passionate about the brand and are excited to promote Cajun culture," said Raymond Griffin, Founder of The Lost Cajun. "We couldn't be more excited about this partnership. Barry is a hardworking individual with whom we share the same values. He will play an instrumental role in further establishing our brand in the local marketplace."

The Lost Cajun's menu offers diners a sampling of traditional Cajun fare, including a variety of gumbos - seafood, chicken and sausage, and vegetarian. Red beans and rice, crawfish etouffee and lobster bisque also top the menu, as does another Cajun staple, jambalaya. And what Cajun restaurant would be complete without beignets for dessert?

The Lost Cajun offers a unique brand that is not just another sandwich shop, pizza parlor or burger joint. It's food that you can taste, not too spicy, and full of flavors that many people have yet to experience," said Kruger. "The Lost Cajun offers authentic, great tasting Cajun food and I believe that San Antonioians are going to love it."

The Lost Cajun further distinguishes itself with a fantastic down-home atmosphere - a true hole-in-the-wall with wooden tables, unique decorations and an expertly crafted playlist of Zydeco music. The open kitchen concept harks back to the wooden counters in Louisiana's gumbo houses; patrons can watch their food being cooked and hear the courtesy and respect commonly associated with Cajun culture.

"At The Lost Cajun, all the workers - from the chef to the servers - have 3 phrases ingrained in their vocabulary: 'please,' 'thank you' and 'you're welcome,'" added Griffin. "Patrons can hear the interaction between chef and server: 'Order in, Chef.' 'Thank you, Chef.' Servers address patrons using 'sir' and 'ma'am.'"

About The Lost Cajun

Founded in 2010 and franchising since 2013, The Lost Cajun is a family-friendly restaurant concept with a focus on authentic Cajun food and hospitality. Today, there are 12 restaurants open and operating in four states, with several others in various stages of development. For more information, visit www.thelostcajun.com.