

The Louis Story

A LATE-NIGHT SPECIAL IN THE HEART OF SPINNINGFIELDS INSPIRED BY
THE NEW ERA OF CULTURAL BRILLIANCE WHICH TOOK THE BIG APPLE BY STORM.

LOUIS INVITES YOU TO PASS THROUGH RED VELVET CURTAINS, LEAVE YOUR COAT AT THE DOOR, MAKE YOURSELF COMFORTABLE AND ENJOY A DRINK OR TWO. YOU MIGHT JUST CATCH ON TO A WORLD WHERE SILVER SCREEN DECADENCE ISN'T JUST REMEMBERED, IT LIVES AND BREATHES.







A PERFECT SEAT FOR TRANSPORTIVE

EVENINGS TAKING US BACK TO THE GOLDEN

AGE, AN AFTER-DARK WEEKEND PLAYGROUND

FOR THOSE WHO KNOW HOW TO PLAY. LOUIS IS A

PLACE TO BE, BUT NOT BE SEEN, A CLASSICALLY

STYLED RESTAURANT AND LIVE STAGE WHERE

MOMENTS ARE MEMORISED BUT NOT CAPTURED.









Sample Set Menus

SET MENU

CHAPTER 1

CRISPY FOCACCIA

Freshly baked focaccia with Parmigiano cream & Italian truffle salami.

CALAMARI FRITTI
Crispy calamari with spicy marinara sauce.

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TOMATO BURRATA

Fresh 250g burrata with heirloom tomatoes and basil.

CHAPTER 2

CHICKEN PARMIGIANO

Breaded chicken, marinara sauce, melted fresh mozzarella and Parmigiano.

SHORT RIB GNOCCHI

Sautéed creamy potato gnocchi in brown butter, slow cooked short rib and provolone cream.

CAESAR SALAD

Tender lettuce leaves, Caesar sauce, bread rocks with garlic and Parmigiano flakes.

CHEESE SWEET POTATO MASH

CHAPTER 3

TIRAMISÙ

SET MENU 95

CHAPTER 1

CRISPY FOCACCIA

Freshly baked focaccia with Parmigiano cream & Italian truffle salami.

GREEN LIP BREADED MUSSELS

 $Half shell \ mussels \ topped \ with \ a \ spicy \ bread \ crumb \ and \ garlic \ white \ sauce.$

IBERICO MEATBALLS

Meatballs in San Marzano tomato marinara sauce, topped with cheesy béchamel.

CHAPTER 2

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CHILEAN SEA BASS OREGANATA

Baked Chilean Sea Bass with Parmesan and herb crumb, asparagus, Prosecco & saffron sauce.

NEW YORK STRIP 350G

 $Robata\ grilled\ striploin, served\ to\ perfection.$

CAESAR SALAD

Tender lettuce leaves, Caesar sauce, bread rocks with garlic and Parmigiano flakes.

CRISPY POTATOES WITH TRUFFLE & PARMESAN

CHAPTER 3

SW

BAKED NEW YORK CHEESECAKE





IN OUR WORLD, FOOD IS A

Family Affair







FINE ITALIAN AMERICAN CUISINE,
PREPARED BY GENUINE CULINARY MASTERS.
TIMELESS, DELICIOUS, AND ALWAYS SERVED
WITH AUTHENTICITY.











COCKTAILS FLOWING

All Night Long







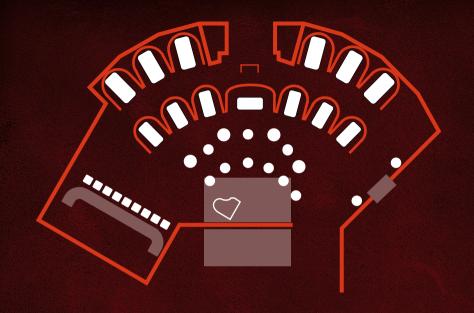


MUSIC AS TIMELESS AS YOU; JAZZ, BLUES, FUNK, BIG BAND, JUST LIKE SINATRA USED TO SING. COCKTAILS POURED STRAIGHT UP IN TIME-HONOURED FASHION.

A PARTY THAT GETS ITS KICKS AS THE CLOCK EYES-UP MIDNIGHT.

BUT WORDS CAN ONLY GET US SO FAR — TO UNDERSTAND IS TO EXPERIENCE.





AT LOUIS, WE OFFER A STUNNING SPACE DESIGNED TO ELEVATE YOUR SPECIAL OCCASION.

THE VENUE CAN ACCOMMODATE UP TO 114 GUESTS WITH FULL SEATING OR UP TO 150 STANDING IF THE FURNITURE IS REMOVED. MINIMUM SPENDS REQUIRED FOR PRIVATE HIRE, STARTING FROM £10,000 NET.

MINIMUM SPEND IS DEPENDANT ON TIME, DAY OF WEEK AND PARTY REQUIREMENTS.





LOUISRESTAURANTS.COM

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