



Louis

A LOVE LETTER TO THE ITALIAN-AMERICAN RESTAURANTS OF NEW
YORK, SET AGAINST A BACKDROP OF NIGHTLY MUSICAL PERFORMANCES;
LOUIS SETS THE STAGE FOR A NEW STYLE OF DINING.

The Louis Story

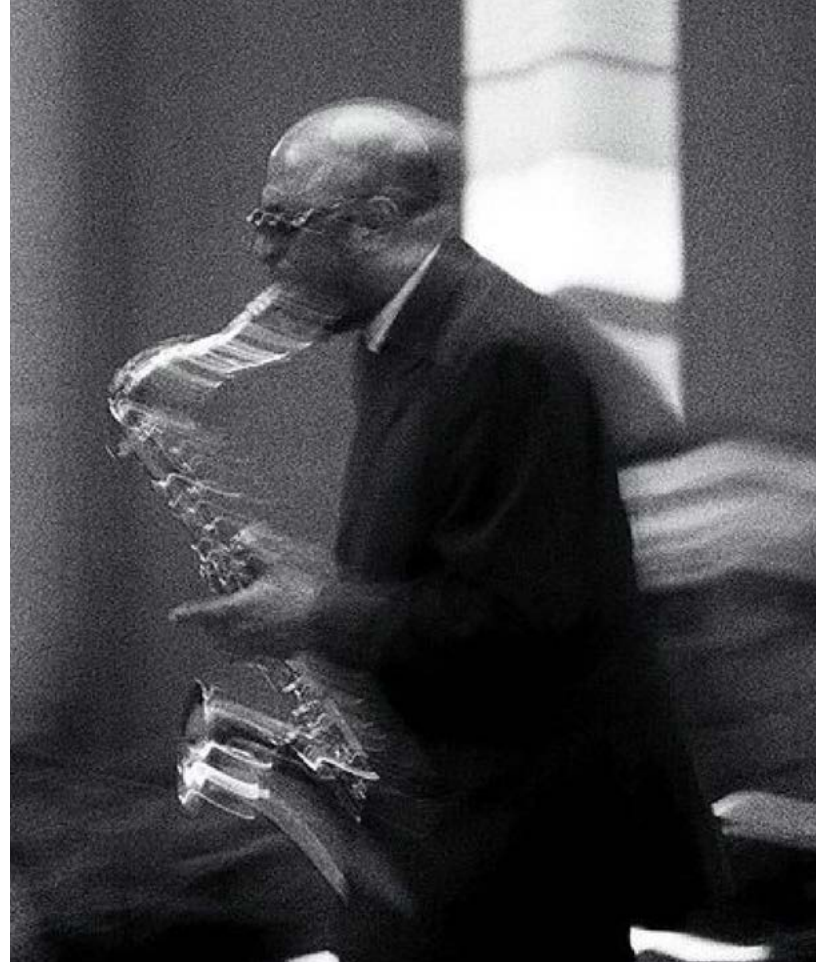
A LATE-NIGHT SPECIAL IN THE HEART OF SPINNINGFIELDS INSPIRED BY
THE NEW ERA OF CULTURAL BRILLIANCE WHICH TOOK THE BIG APPLE BY STORM.

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.



IN OUR WORLD, FOOD IS A

Family Affair



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



Louis



CANAPÉS

CANAPÉS

SOFT & CRISPY FOCACCIA (VG) <i>Focaccia with Datterino tomatoes & basil.</i>	5.00
SOFT & CRISPY FOCACCIA <i>Parmesan cream with Italian truffle salami.</i>	6.00
BOCCONCINI TOMATO (V) <i>Bocconcino mozzarella with datterino tomato and basil.</i>	5.00
BEEF CARPACCIO <i>Tenderloin steak in thin slices, arugula, sautéed mushrooms, Parmigiano flakes and truffle dressing.</i>	5.00
CAESAR <i>Tender lettuce leaves, Caesar sauce, bread rocks with garlic and Parmigiano flakes.</i>	5.00
FRIED MAC & CHEESE BALLS (V) <i>Crispy mac and cheese balls in marinara sauce.</i>	5.00
CALAMARI FRITTI <i>Crispy calamari with spicy marinara sauce.</i>	5.00
OCTOPUS ALLA GRIGLIA <i>Robata octopus, marinated vine tomatoes, sautéed baby potatoes, capers and parsley vinaigrette.</i>	7.00
LOUIS WAGYU BURGER <i>Handmade brioche bun, Wagyu steak burger, smoked mayo, spicy tomato chutney, Montgomery cheddar and crispy Parmigiano.</i>	8.50
IBERICO MEATBALLS <i>Meatballs in San Marzano tomato marinara sauce, topped with cheesy béchamel.</i>	5.00
EGGPLANT PARMIGIANA (V) <i>Eggplant in layers with cheeses and home-made tomato sauce.</i>	5.00
BAKED NEW YORK CHEESECAKE	5.00



A discretionary service charge of 10% will be added to your bill.
If you have a food allergy or intolerance, please speak to a member of our team.

TRIBECA ... 85

CHAPTER 1

CALAMARI FRITTI

Crispy calamari with spicy marinara sauce.

PANZANELLA

Marinated tomatoes, cucumber, onions, basil, capers,
sourdough bread and goats cheese.

CHAPTER 2

RIGATONI ALLA VODKA

San Marzano tomato and vodka infused sauce,
crispy guanciale, rigatoni and Parmigiano.

CHAPTER 3

NEW YORK STRIP

Robata grilled striploin served to perfection.

CHICKEN PARMIGIANO

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

CHEESE SWEET POTATO MASH

PARMESAN & KALE SALAD

CHAPTER 4

DESSERT TROLLEY

Choose one of the following: Apple Pie, Baked New York Cheesecake, Tiramisu.

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THE BIG APPLE ... 120

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

LOBSTER RAVIOLI

Lobster-filled ravioli, mascarpone cream and semi dried
datterini tomatoes in rich sauce Américaine.

CHAPTER 3

CHILIEAN SEA BASS OREGANATA

Baked Chilean sea bass with Parmesan and herb crumb,
asparagus, Prosecco & saffron sauce.

CENTRE CUT TENDERLOIN

Robata grilled grass-fed beef fillet, served with pepper sauce and béarnaise.

CAESAR SALAD

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

CRISPY POTATOES IN MARINARA SAUCE

MAC & CHEESE

CHAPTER 4

DESSERT TROLLEY

Choose one of the following: Apple Pie, Baked New York Cheesecake, Tiramisu.

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COCKTAILS FLOWING

All Night Long



Louis



DRINKS PACKAGES

Louis

DRINKS PACKAGES

ALL PACKAGES ARE PRICED PER PERSON

THE GODFATHER 1 - 54.00



WELCOME DRINK

Glass of EPC Champagne

WINE

Half a bottle per person

Pinot Blanc, Les Iris, Muré (Organic)

Sangiovese, Fattoria Mancini

AFTER DINNER

Limoncello

THE GODFATHER 2 - 62.00



WELCOME DRINK

Glass of Laurent-Perrier Brut

WINE

Half a bottle per person

Pouilly-Fumé, Les Chailloux Silex

Malbec Prestige, Château Haut Monplaisir

AFTER DINNER

Limoncello

THE GODFATHER 3 - 87.00



WELCOME DRINK

Glass of Laurent-Perrier Heritage

WINE

Half a bottle per person

Chablis La Boissonneuse, Julien Brocard

Prior, Scala Dei

AFTER DINNER

Choice of Digestifs



LIVE AT
Louis

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.

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ENTERTAINMENT RATES

DUO - FROM £550
TRIO - FROM £900
DJ - FROM £300

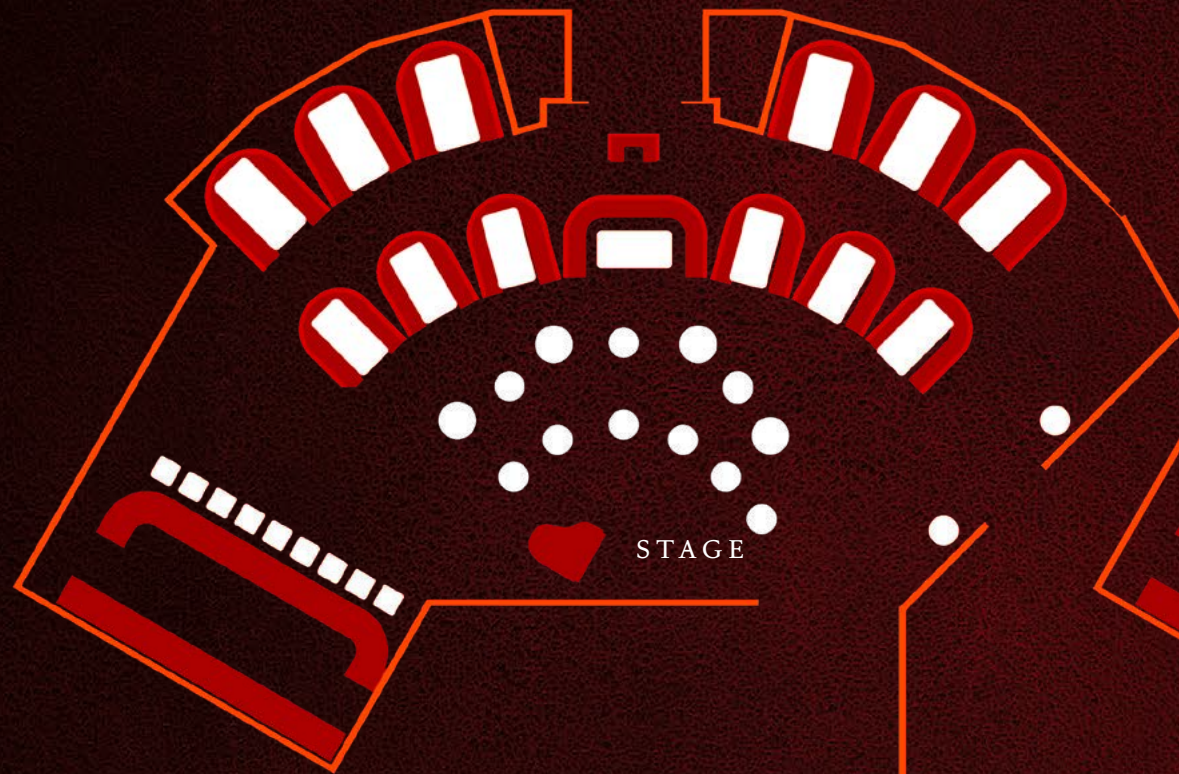
FOR ANY OTHER ENTERTAINMENT REQUESTS,
PLEASE ENQUIRE WITH OUR TEAM



VENUE ARRANGEMENTS

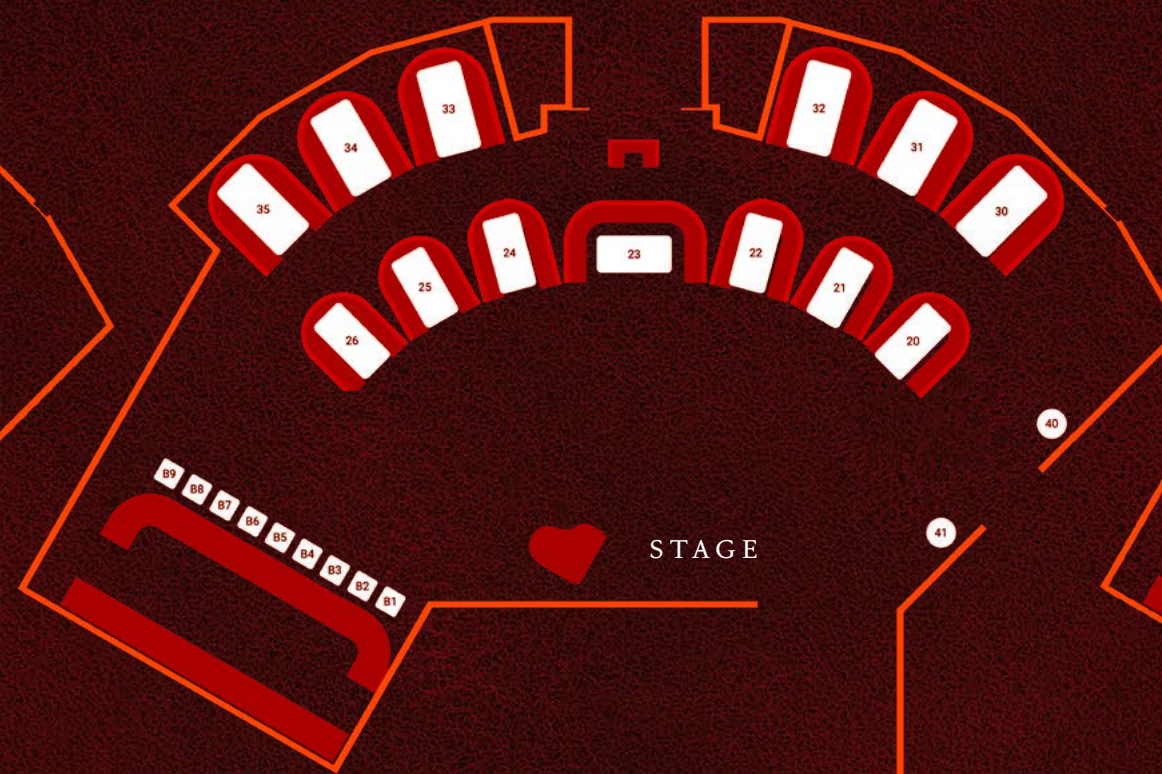
SET UP 1

SEATED DINING
(STANDING 200)



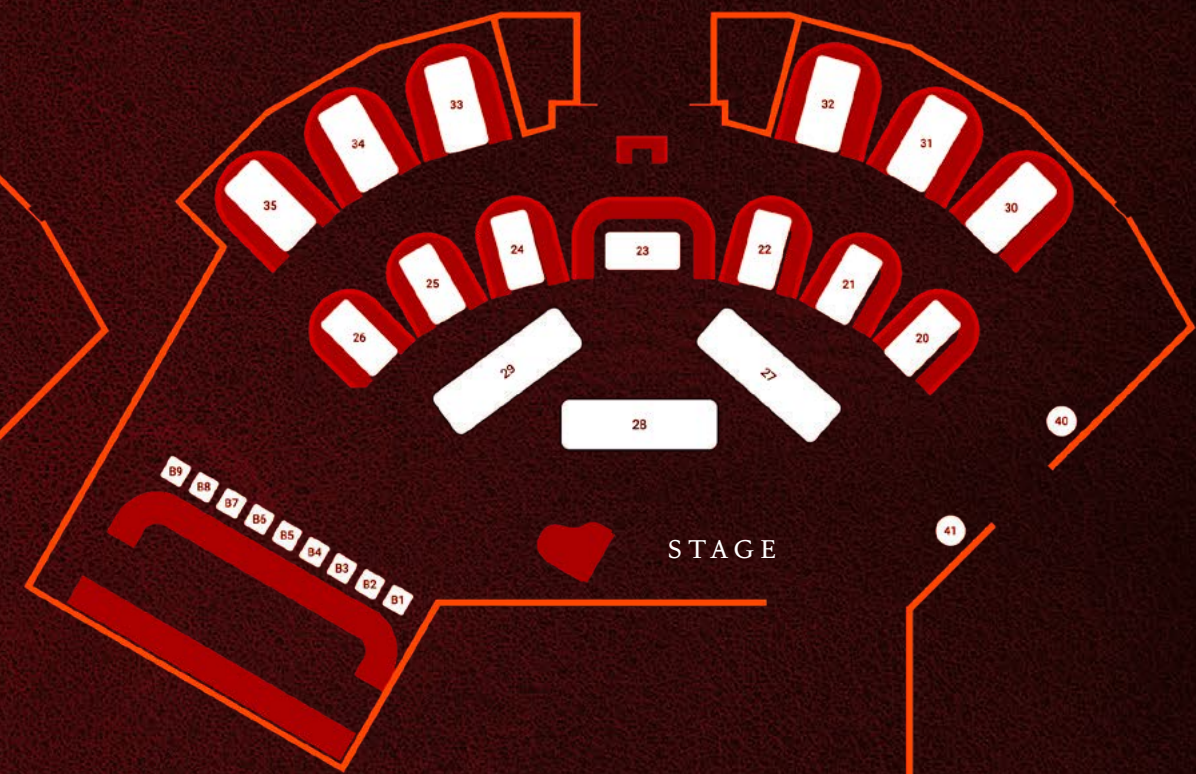
SET UP 2

STANDING CANAPÉS AND COCKTAILS
(STANDING 200)



SET UP 3

SEATED DINING FOR LARGE GROUPS
(CAPACITY: CIRCA 150)

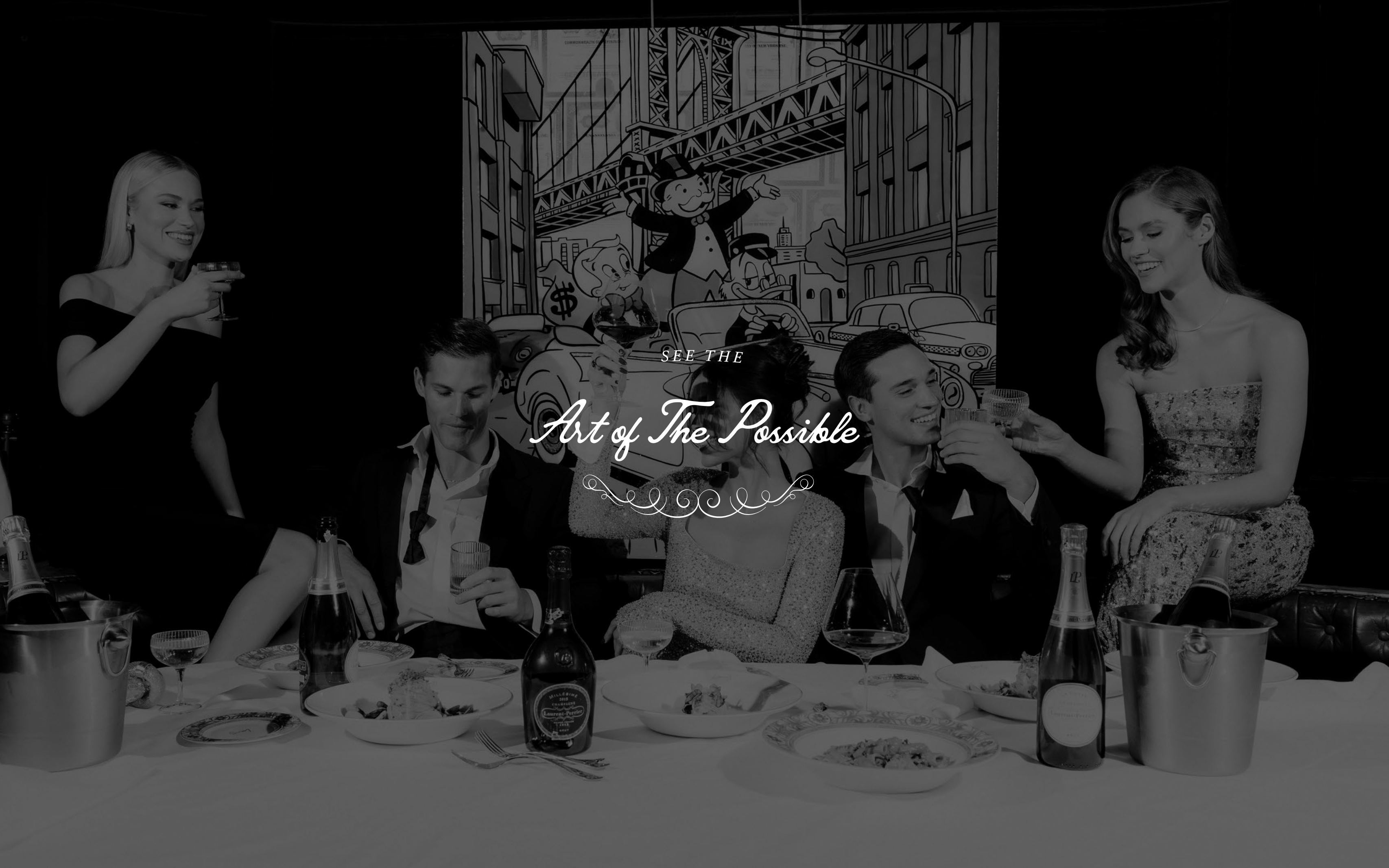


AT LOUIS, WE OFFER A STUNNING SPACE DESIGNED TO ELEVATE
YOUR SPECIAL OCCASION.

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.

SEATED LARGE TABLES





SEE THE

Art of The Possible





Click Play to Watch Our Interior Video or Visit:
vimeo.com/1020121853/dcd105b650



THE SUPPER CLUB

Click Play to Watch Our Interior Video or Visit:

vimeo.com/1022956951



Cartier



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