



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.







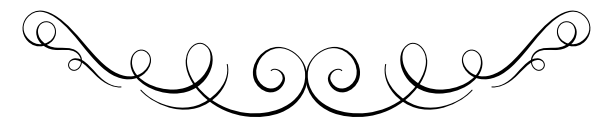
A PERFECT SEAT FOR *TRANSPORTIVE*  
EVENINGS TAKING US BACK TO THE *GOLDEN*  
AGE, AN AFTER-DARK WEEKEND PLAYGROUND  
FOR THOSE WHO KNOW HOW TO PLAY. *LOUIS* IS A  
PLACE TO BE, BUT NOT BE SEEN, A CLASSICALLY  
STYLED RESTAURANT AND LIVE STAGE WHERE  
*MOMENTS ARE MEMORISED BUT NOT CAPTURED.*





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

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



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.





SET MENU  
LITTLE ITALY... 75

Minimum of two people

CHAPTER 1

CRISPY FOCACCIA  
Freshly baked focaccia with Parmigiano  
cream & Italian truffle salami.

CALAMARI FRITTI  
Crispy calamari with spicy marinara sauce.

STEAK TARTARE  
Lasagne sheet with spiced steak tartare, Parmigiano foam and egg yolk.

CHAPTER 2

CHICKEN ALLA GRIGLIA  
Robata chicken breast, Italian sausage polenta and chicken sausage sauce.

DUCK CAVATELLI  
Handmade cavatelli pasta with slow cooked duck ragu.

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

CHEESE SWEET POTATO MASH

CHAPTER 3

BAKED CHERRY TART



SET MENU  
MANHATTAN... 95

Minimum of two people

CHAPTER 1

CRISPY FOCACCIA  
Freshly baked focaccia with Parmigiano  
cream & Italian truffle salami.

SHRIMP SCAMPI  
Buttery shrimps with garlic on toasted foccacia.

ROBATA SHORT RIB  
Slow cooked sticky beef short rib,  
spicy mushrooms and sweet potato crisps.

CHAPTER 2

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

NEW YORK STRIP  
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

BAKED CHERRY TART









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







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.

Louis





## ENTERTAINMENT RATES

DUO - FROM £550

TRIO - FROM £900

DJ - FROM £300

FOR ANY OTHER ENTERTAINMENT REQUESTS,  
PLEASE ENQUIRE WITH OUR TEAM

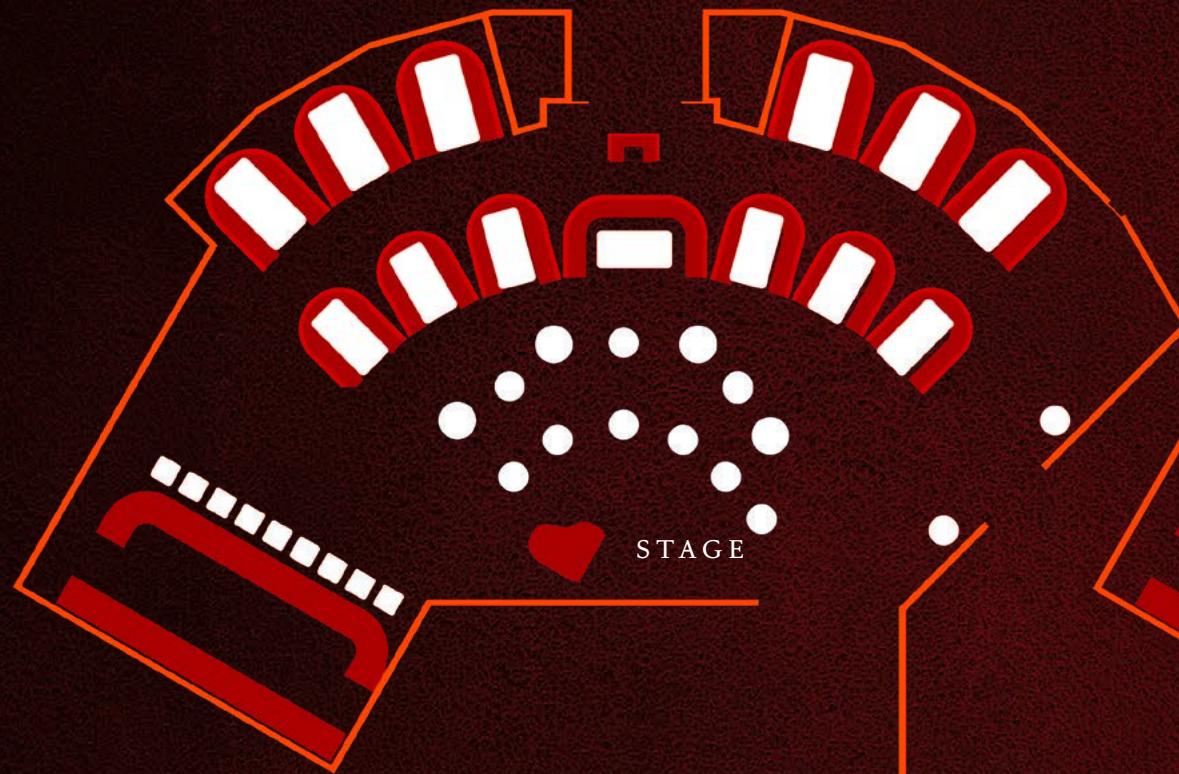




## VENUE ARRANGEMENTS

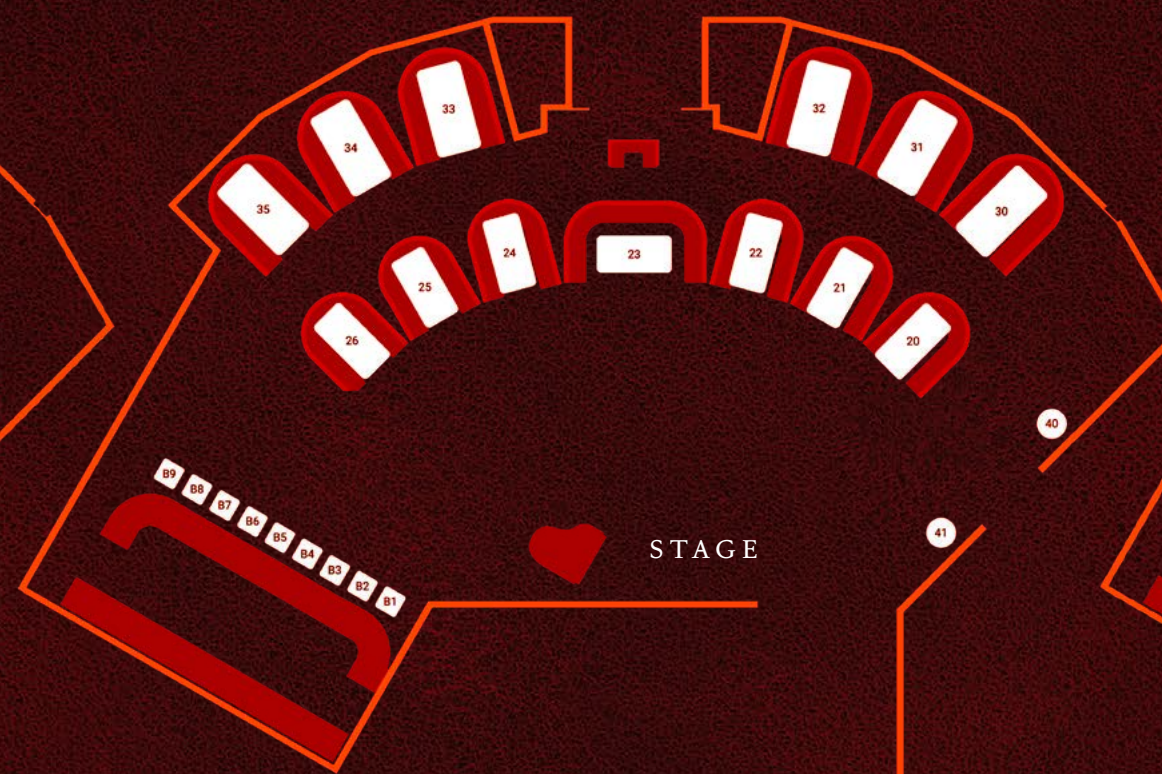
### SET UP 1

SEATED DINING  
(STANDING 200)



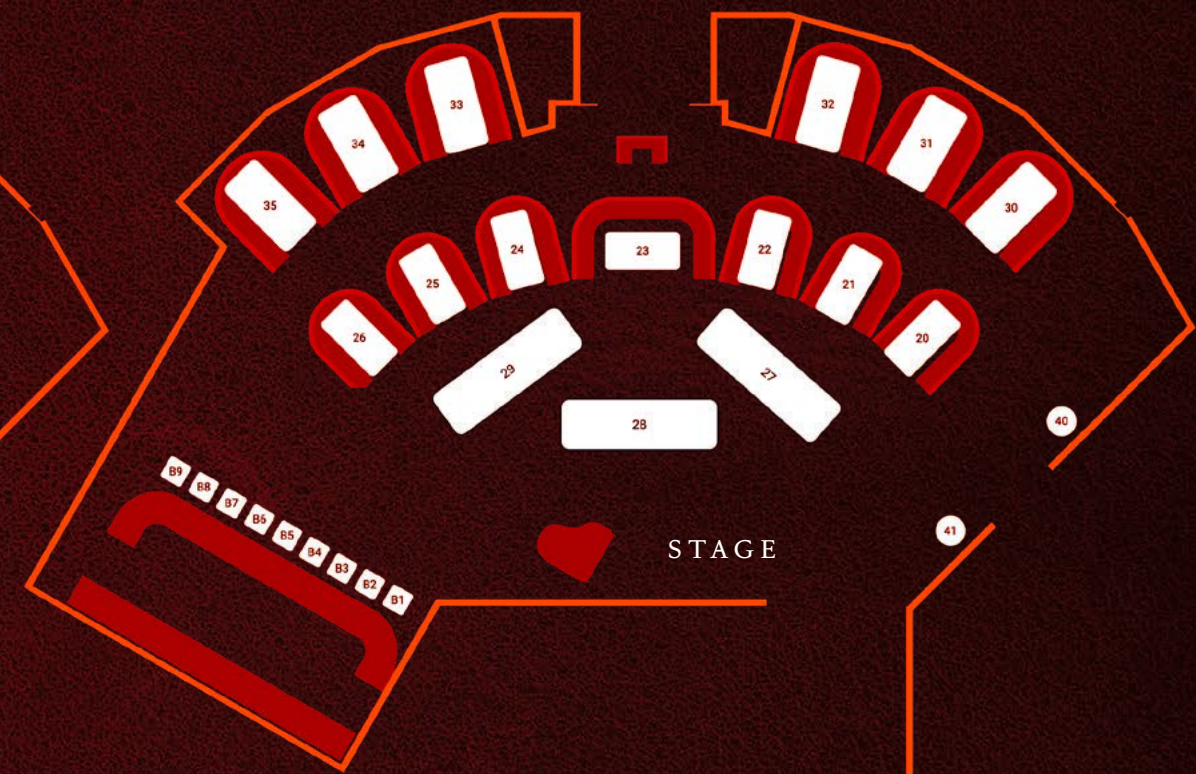
### SET UP 2

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.

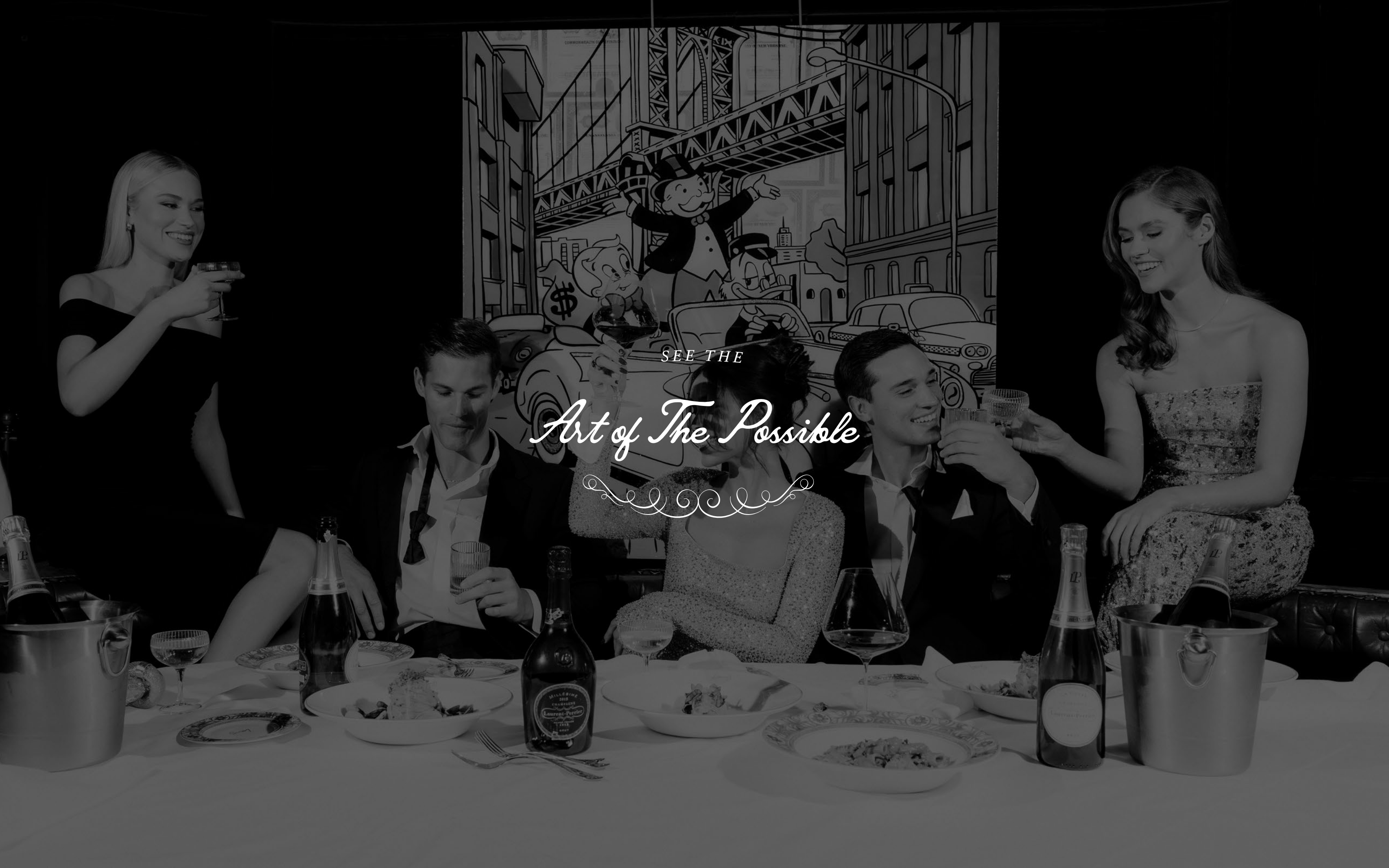
THE VENUE CAN ACCOMMODATE UP TO 114 GUESTS WITH FULL SEATING OR  
UP TO 150 STANDING IF THE FURNITURE IS REMOVED. MINIMUM SPENDS  
REQUIRED FOR PRIVATE HIRE, STARTING FROM £10,000 NET.  
MINIMUM SPEND IS DEPENDANT ON TIME, DAY OF WEEK  
AND PARTY REQUIREMENTS.



# SEATED LARGE TABLES







SEE THE

*Art of The Possible*







Click Play to Watch Our Interior Video or Visit:  
[vimeo.com/1020121853/dcd105b650](https://vimeo.com/1020121853/dcd105b650)





# THE SUPPER CLUB

Click Play to Watch Our Interior Video or Visit:

[vimeo.com/1022956951](https://vimeo.com/1022956951)





*Cartier*



The word "Louis" is written in a gold, cursive script font. The letters are raised and have a metallic texture. The background is a dark red, textured surface.

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