



Christmas
AT
Louis



GROUP DINING & EVENTS BROCHURE

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.



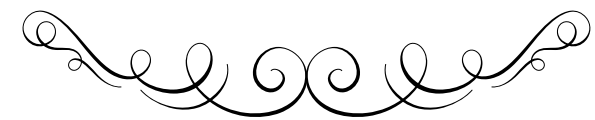


A PERFECT SEAT FOR *TRANSPORTIVE*
EVENINGS TAKING US BACK TO THE *GOLDEN*
AGE, AN AFTER-DARK WEEKEND PLAYGROUND
FOR THOSE WHO KNOW HOW TO PLAY. *LOUIS* IS A
PLACE TO BE, BUT NOT BE SEEN, A CLASSICALLY
STYLED RESTAURANT AND LIVE STAGE WHERE
MOMENTS ARE MEMORISED BUT NOT CAPTURED.



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



SAMPLE SET MENU
LITTLE ITALY... 85

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.

IBERICO MEATBALLS

San Marzano tomato marinara sauce, topped with cheesy béchamel.

CHAPTER 2



GRAIN-FED ANGUS RIB-EYE

Robata grilled 150-day grain-fed Angus Rib-Eye steak.

RIGATONI ALLA VODKA

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

CHEESE SWEET POTATO MASH

WALDORF BEETROOT SALAD

CHAPTER 3



DESSERT TROLLEY

Choose one of the following:

Dark Chocolate Tart, Baked New York Cheesecake, Tiramisu, Baked Cherry Tart.



SAMPLE SET MENU
MANHATTAN... 95

Minimum of two people

CHAPTER 1



CRISPY FOCACCIA

Freshly baked focaccia with Parmigiano cream & Italian truffle salami.

GAMBERONI AGLIO E OLIO

Buttery shrimps with garlic on toasted focaccia.

STEAK TARTARE

Parmigiano foam with Lasagne sheet and egg yolk.

CHAPTER 2



BRANZINO CROCCANTE

Sautéed seabass fillet, spicy butter sauce and smoked aubergine croquette.

CENTRE CUT TENDERLOIN

Robata grilled 350g grass-fed beef fillet.

LEMON & GARLIC SPINACH

CRISPY POTATOES IN MARINARA SAUCE

CHAPTER 3



DESSERT TROLLEY

Choose one of the following:

Dark Chocolate Tart, Baked New York Cheesecake, Tiramisu, Baked Cherry Tart.



SAMPLE SET MENU
THE BIG APPLE... 125

Minimum of two people

CHAPTER 1



CRISPY FOCACCIA

Freshly baked focaccia with Parmigiano cream & Italian truffle salami.

OCTOPUS ALLA GRIGLIA

Datterini tomatoes, sautéed baby potatoes, capers, olives and parsley vinaigrette.

BEEF CARPACCIO

Sautéed mushrooms, Parmigiano flakes and truffle dressing.

CHAPTER 2



NEW YORK STRIP

Robata grilled striploin.

DOVER SOLE

Buttery sauce with caperberries and parsley.

CAESAR SALAD

CRISPY POTATOES WITH TRUFFLE & PARMESAN

CHAPTER 3



DESSERT TROLLEY

Choose one of the following:

Dark Chocolate Tart, Baked New York Cheesecake, Tiramisu, 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

SAMPLE DRINKS PACKACES



LIVE AT
Louis

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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3D WALKTHROUGH



Enquire for open times

Reserve for exclusive venue hire,
canapé events, or group dining experiences.





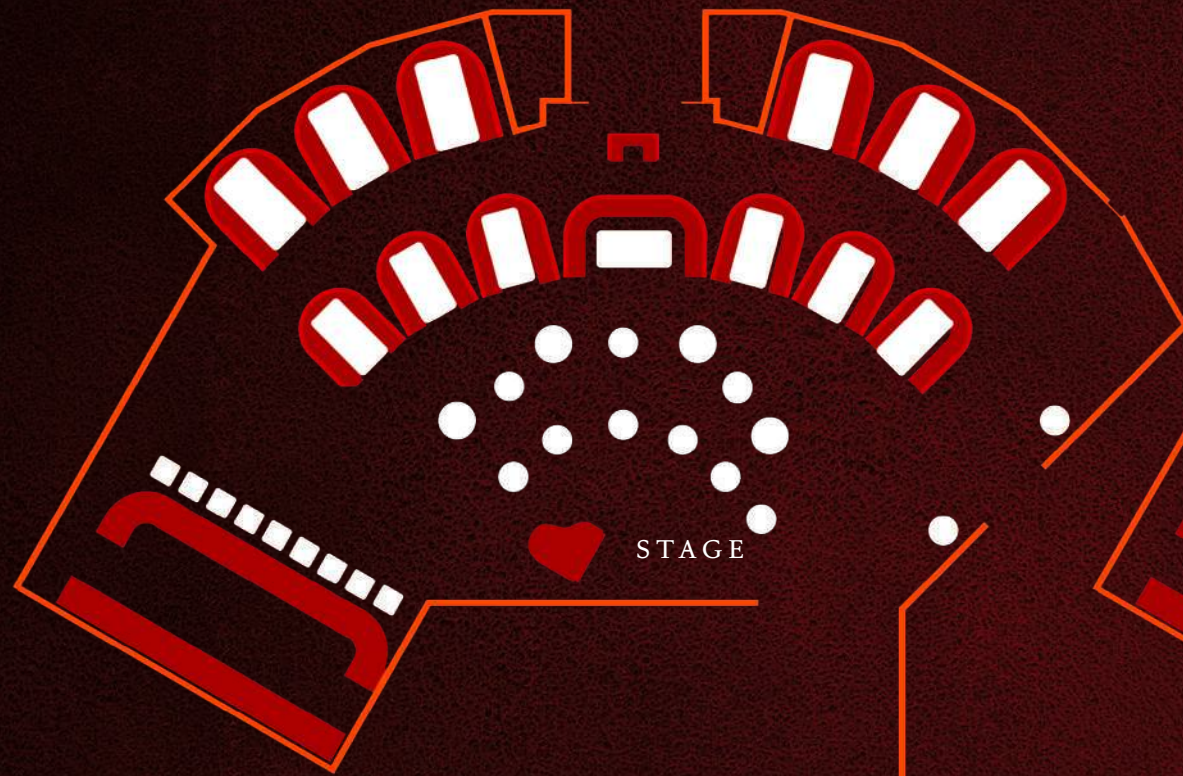
ENTERTAINMENT

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.

VENUE ARRANGEMENTS

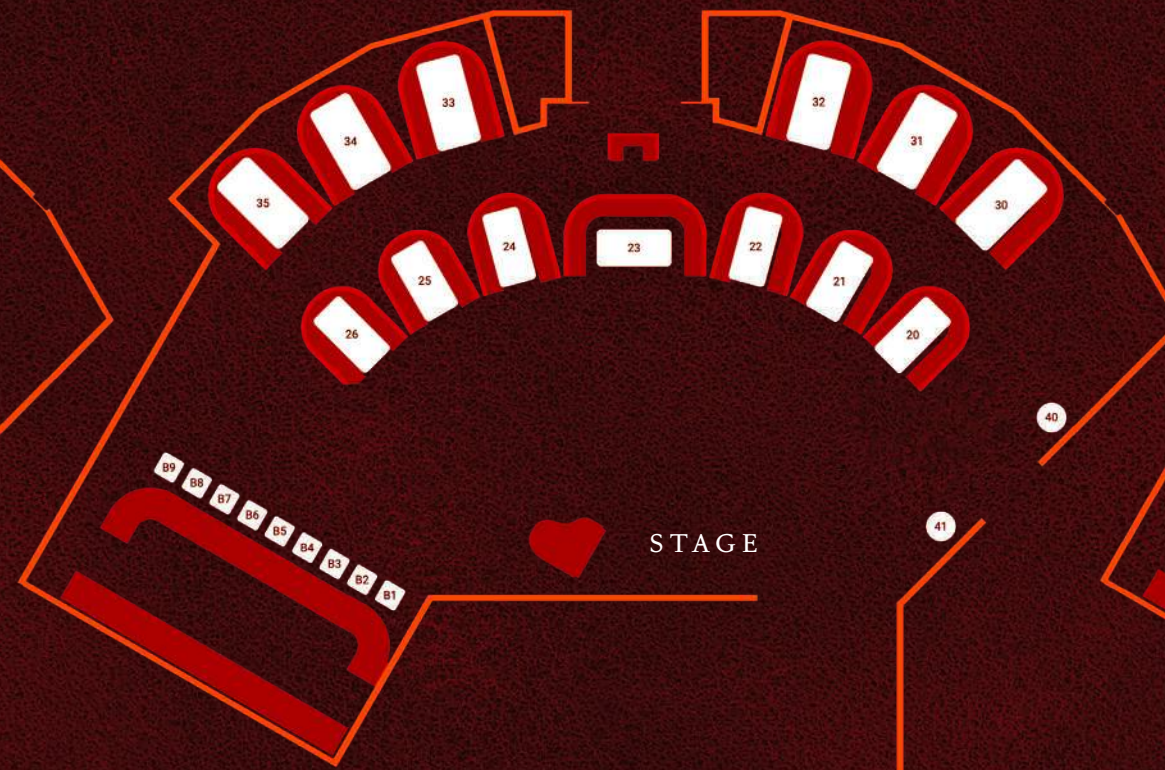
SET UP 1

SEATED DINING
(STANDING 150)



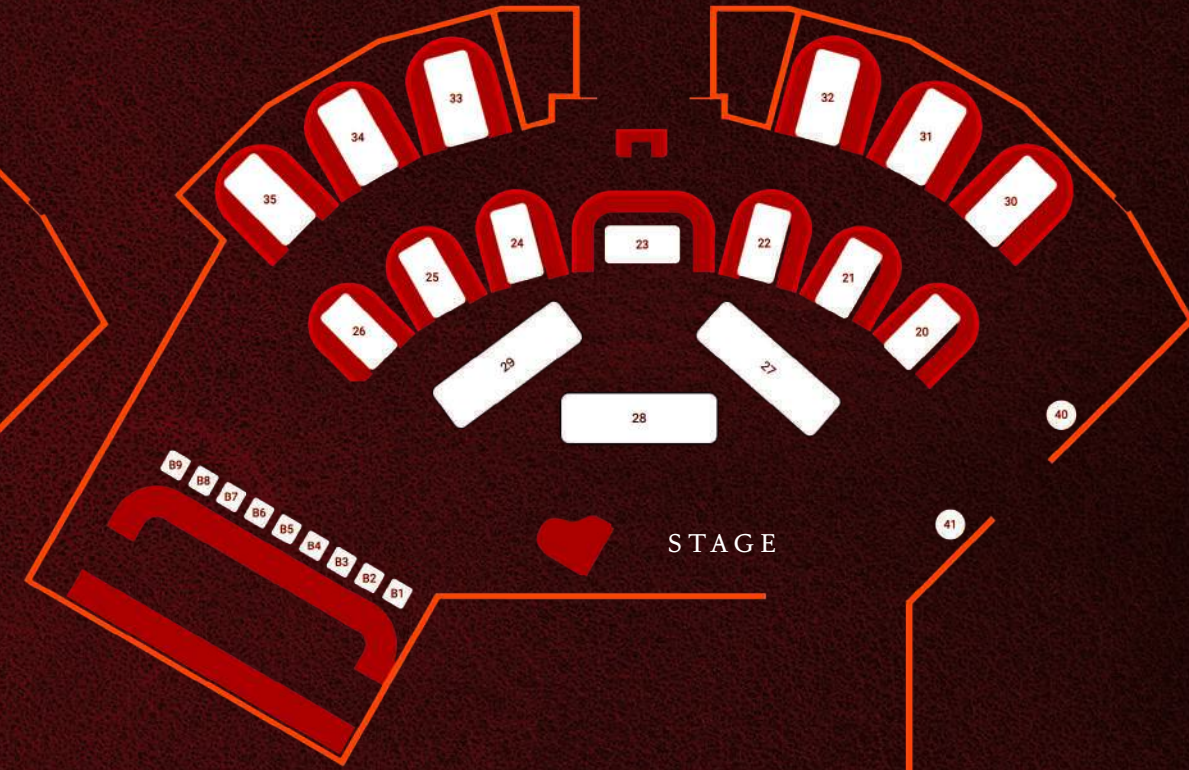
SET UP 2

STANDING CANAPÉS AND COCKTAILS
(STANDING 150)



SET UP 3

SEATED DINING FOR LARGE GROUPS
(CAPACITY: CIRCA 120)

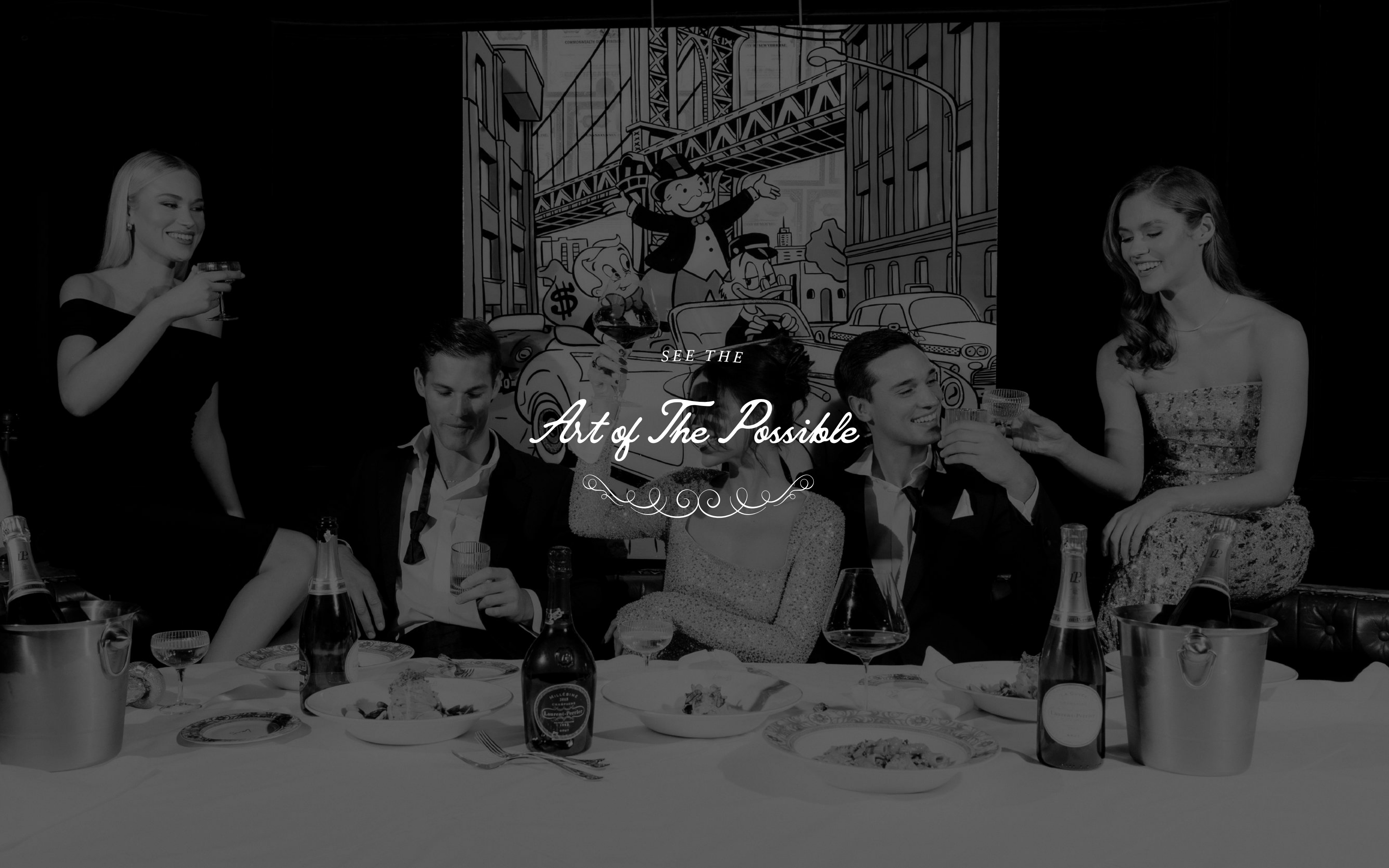


AT LOUIS, WE OFFER A STUNNING SPACE DESIGNED TO
ELEVATE YOUR SPECIAL OCCASION.

THE VENUE CAN ACCOMMODATE UP TO 120 GUESTS WITH FULL SEATING OR UP
TO 150 STANDING IF THE FURNITURE IS REMOVED. MINIMUM SPENDS
REQUIRED FOR PRIVATE HIRE, 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



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Cartier

Cartier



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