MAISON FRANÇOIS

Private Dining



Maison François

Maison François is an inviting, eclectic brasserie in the heart of St James's, Mayfair. The design and ambiance take their roots from the traditional brasseries of Paris, Lyon and Alsace. The menu focuses on freshness, simplicity and seasonality with classic French dishes that can be shared or eaten individually alongside the two hundred and fifty bottle wine list.

The interior evokes the spirit of Ricardo Bofill's postmodern cement factory with soaring high ceilings and Art Deco chandeliers softened by mirror filled arches and sheer off-white drapery; creating a space that evolves elegantly throughout the day and is ideal for any occasion from work breakfasts, a solo lunch or a celebratory dinner.

Maison François has an energy synonymous with the finest brasseries of the world.

Frank's

Frank's wine bar takes its inspiration from the legendary wine bars of Paris.

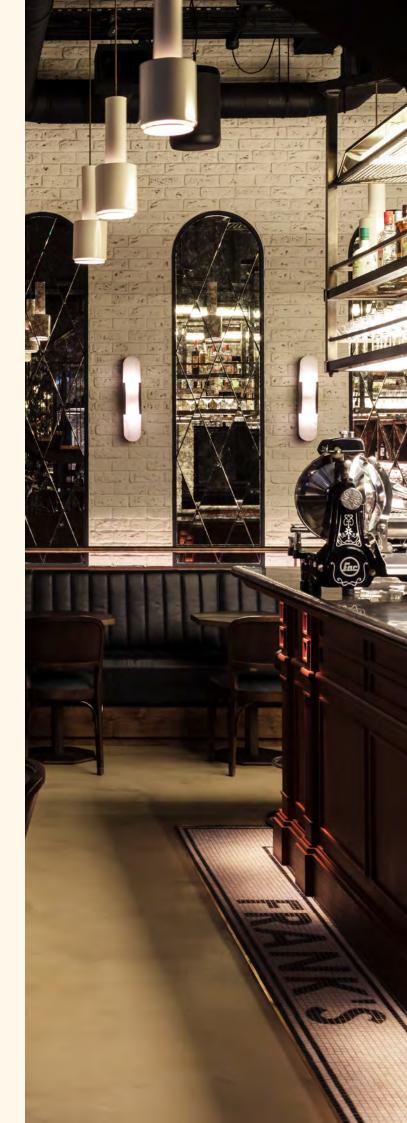
The food, prepared by a chef behind the bar, complements the extensive wine list marrying small production natural wines from off the beaten track, with wines from legendary powerhouse domaines.

The wine bar is a more relaxed and informal space and has its own identity and vibe.

The interior has more of an industrial feel, with polished concrete floors, white brick walls, exposed ceilings and antique black leather.

Frank's offers a great escape from the outside world whether you are on your own or dining with colleagues or friends. Frank's is also available for exclusive hire.





The Wine Room

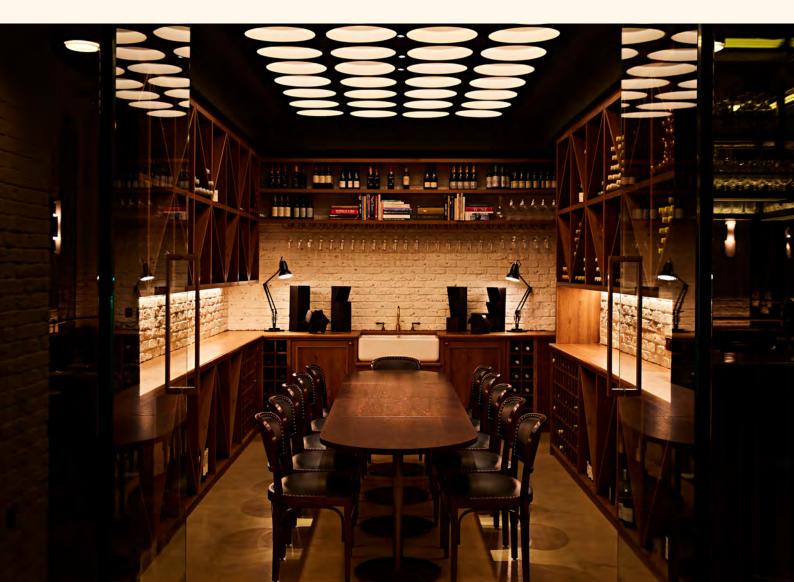
The wine cellar is a private glass fronted wine room that hosts up to eighteen people.

It is a flexible space, perfect for private dining, meetings, wine tastings or any kind of special event. It has a curtain that can be closed for more privacy or it can be left open to enjoy the energy and ambience of Frank's.

The room showcases a selection of some of our finest wines with an elegant interior that creates a welcoming environment for every kind of occasion.

Our events team are be on hand to work closely with you and help accommodate your specific requirements. The space can be privately hired for breakfast, lunch and dinner.







Food Menus

Our private dining menus are a tribute to traditional French cooking. We have curated the menus for shared eating. Our 'Plats de Resistance" are tributes to the great chefs of France, the likes of, Bocuse, La Mere Brazier and Fernand Point. We want people to reconnect with these celebratory dishes that are carefully prepared and executed, using quality seasonal produce and presented at the table for all to enjoy.

Our set menus have been created by Maison François's Executive Chef, Matthew Ryle.

Our events team are be on hand to work closely with you and help accommodate your specific requirements and bespoke menus if needed.







Wine & Drinks

The two hundred and fifty bin strong wine list is rooted in France, yet has a nomadic spirit, and marries established estates steeped in history with emerging stars who are making their name. It has a sustainable message throughout including vineyards and wineries that are embracing organic and biodynamic practices. Our sommeliers will be on hand to help you choose the perfect wine for the occasion.







The Maison François mixed drink list offers a delicious selection of spirit based cocktails, encapsulating a modern approach to heritage drinking.

An extensive selection of non-alcoholic beverages are also on offer; fermented pro-biotic drinks, drinking vinegars, cold pressed juices and innovative alcohol-free cocktails.







To enquire, please contact our private dining team at events@maisonfrancois.london

or on

020 3988 5777

Tube

Green Park (5mins), Piccadilly Circus (5 mins), Bond Street (15mins) and St James's (15 mins)

Bus

Old Bond St. Royal Academy Stop (L&G) 6, 9, 14, 19, 38, N9, N38, N97

Car

Parking available at the Cavendish Hotel, directly opposite

