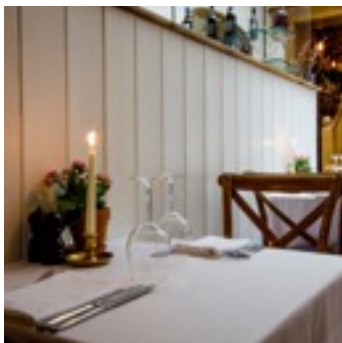




PRIVATE EVENTS AT LE CAFÉ DU MARCHÉ

Le Café du Marché is a unique private events venue in the heart of Smithfield, offering an authentic taste of France in the centre of London.

For relaxed parties or more formal occasions our private dining room is perfect.



Le Café du Marché

Tucked away down a cobbled mews in historic Smithfield close to Barbican and Farringdon, Le Café du Marché is an authentic and atmospheric French restaurant, run by the same family for over thirty years.

Our unique and characterful private dining room is perfect for formal occasions or relaxed parties and can be combined with the ground floor restaurant for larger events.

We serve delicious classic French cuisine that can be tailored for your event. And you can give your event a special French twist with live music from our resident jazz band.

Our personal bespoke events service to make sure your event runs smoothly whether it's entertaining clients or celebrating a family birthday. Many of our customers return again and again - testament to Le Café being a little bit unusual and rather special.

"We had a really wonderful evening and we want to thank you, the chefs and all the staff for ensuring that everything was so perfect! All our guests were so impressed by the exquisite dinner."

"The ideal venue and warm and attentive staff who were so efficient and never officious! We can't thank you all enough; you were all so helpful and accommodating with our arrangements, always acting with tremendous attention to detail and great care."



Versatile Spaces

Our high-ceilinged first floor private dining room Le Grenier “the attic”, has large windows and characterful oak panelling, creating a rustic French atmosphere in the centre of London.

The room is self-contained with its own entrance, bar, toilets, and kitchen. The light and airy space seats up to 60 people for lunch or dinner and up to 100 for canapés, but is also cosy enough to suit smaller groups too.

Our semi private room Le Rendezvous seats up to 35 and benefits from the background live jazz that plays in the main restaurant.

The whole restaurant can be hired for parties of 150 to 300 people.

Give your event a special French twist with live music from our resident jazz band.

“I wanted to thank you for the smooth organisation of our dinner. The feedback has been excellent. The food and drink delicious and the setting just right for our occasion.”



A Taste of France

Renowned as an atmospheric and convivial French restaurant. Our menu features authentic, provincial French cuisine and makes the best fresh and seasonal ingredients from the markets

Our every popular classics include soup de poisson, la cote de boeuf with sauce béarnaise; braised beef bourguignon and confit of duck. For desert choose from mousse au chocolat, seasonal fruit tart and classic French cheeses.

Our menus change with the season and full sample menus are available on request.

Private dining menus can be adapted to suit the occasion and you guests, from a three-course set meal for £38.50 per person, bowl food, a finger buffet from £18.95 per person or a selection of canapés such as croque monsieur, duck rilette or caramelised onion croustade.

“The candlelit romance of the place is intensified by its location, a hidden, cobbled arched mews off Charterhouse Square. It’s all enough to turn the most leathery cynic misty-eyed. The food, regularly changing and handwritten on a blackboard under the brick arches, is as unreconstructed as a garlic-breathed, whiskery kiss”

Marina O’Laughlin for The Guardian.



Capacity

Le Grenier
First Floor Private Dining Room

Seated - 62
Banqueting - 34
Boardroom - 24
Standing - 120

Le Café Rendezvous
Ground Floor Semi-Private

Seated - 35
Standing - 60

Exclusive Hire
First floor dining room + ground floor restaurant

Seated - 150
Standing - 300
(by negotiation only)

“Just wanted to say a huge thank you. Without exception all of the guests said how special the seating area was, impeccable service, and how delicious was the food. I’m sure we’ll be back!”



Menu

Sample - subject to change
For groups up to 35
3 courses - £38.50/head

Les entrées

La soupe de poisson
Crotin de chevre, pear, chicory, hazelnut salad
Saute calamar, blood orange, avocado and fennel with chilli
Pâté de campagne with pistachio, apple and quince chutney,
sourdough toast
Crab and pumpkin risotto

15% service charge

**Please notify your event organiser of any allergens. All foods are prepared in an environment where nuts are present.*

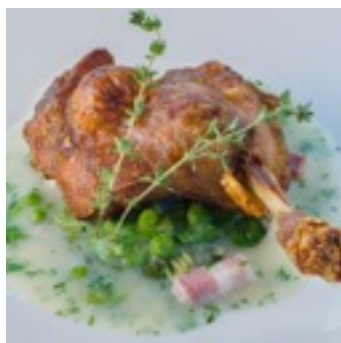
**to the best of our knowledge, no gm foods are used*

Les plats principaux

La cote de boeuf, sauce béarnaise (for two people: £10 supplement)
Le plat du jour
Le poisson selon le marché
Salt beef, choucroute, horseradish crème fraiche
Polenta with parmesan and herbs, wild mushroom ragout

Les desserts

Le fromages (£6 supplement)
La dessert du jour
Seasonal fruit tart
Apple and blackberry crumble
Sorbet ou glacé



Menu

For groups of 35-60
3 courses - £38.50/head
Please choose a maximum of 3 dishes

Les entrées

Salad Lyonnaise
Salad of grilled goats cheese
Fish soup with rouille, croutons and gruyere
Onion tart with a butter sauce
Smoked salmon with smoked mackerel pate
Terrine of foie gras, toasted sourdough (£4.00 sup)
Bruschetta with tomato and Buffalo mozzarella
Snails on toast, garlic butter
Bayonne ham with celeriac remoulade
Wild mushroom risotto

Vegetarian main courses

Beetroot tart tatin
Melanzane parmigiana
Pepper and onion stew, baked egg and goat's cheese
Provençal stuffed beef tomato
Wild mushroom and ricotta crespelina
Vegetarian du menu

15% Service Charge

Les plats principaux

Confit of duck, honey and clove sauce
Seasonal lamb dish
Fish of the day
Daube of beef bourguignon
Chicken ballotine with spinach and wild mushroom
Seasonal game dishes (market price)
Duck breast, port and raisin sauce
Wild mushroom risotto

All main courses come with vegetables, salad and a potato dish

** a choice of up to 3 dishes can be offered to your guests on a pre ordered*

Desserts

Seasonal fruit tart with crème anglaise
Crème caramel
Nougat glacé, raspberry coulis
Chocolate cheesecake
Fruit salad
Vanilla profiteroles, chocolate sauce
Seasonal fruit strudel, crème fraiche

Digestifs

To be charged at menu prices
2009 Tokaji - 5 Putonyos
2009 Muscat de Beaune de Venise
2001 Smith-Woodhouse



Les Vins

Les Vins Blancs

2016	House: Tour des Pins Pays D'oc	24.50
2016	Viognier Pays D'oc	26.95
2015	Picpoul de Pinet	29.95
2015	Muscadet sur Lie La Quilla	28.95
2015	CH Grand Verdus Sauvignon	29.95
2014	Vouvray Bel Air Raimbault	34.95
2015	Jurancon Dom. Montesquiou	36.50
2015	Macon Pierre Clos Dom Jambon	36.95
2017	Mount Vernon Malborogh NZ	36.95
2015	Bourgogne Aligote - Fichet	37.95
2015	Quincy de La Chaise	38.00
2015	St Veran Gremand	39.00
2015	S A A R Riesling Williems	39.95
2014	Gewurtzraminer - Bösch	39.95
2015	Cotes du Rhone de La Nerthe	46.00
2015	Cassis Clos St Maggdeleine	49.95
2016	Sancerre - Delaport	46.95
2012	Chablis "Les Serres" Dom.Oudin	49.95
2015	St Aubin S.Langoureau	54.00
2012	Mersault M.Caillot	79.95
2014	Chassagn Montrachet "Le Pierres"	79.95

Champagne

	Canard Duchene Cuvée Leonie	48.00
	Renard Barnier Blanc de Noir	48.00
	Canard Duchene Cuvée leonie Rose	45.00

Les Vins Rouge

2012	House: Grand Verdus	24.50
2012	Santa Duc Vaucluse	28.00
2015	CH Val Joanis Luberon	29.95
2010	Rioja "Zearra"	32.95
2014	Madiran - Aydie	34.95
2012	CH Ricaud	35.95
2012	CH Milhau Lacugue St. Chinian	35.95
2013	Cotes du Rhone	36.95
2011	Cahors Cuvée Juline Malbec	36.95
2014	Brouilly La Folie J. Dupont	38.95
2016	Saumur Champigny Filliatreu	39.95
2015	Bourgogne Pinot Noir Dom Pascal	44.00
2012	CH Langlet AC Graves	44.50
2013	Pinot Noir Mittelbach Gottfried	46.00
2012	Crozes Hermitage Pierrelles	48.95
2014	Gigondas Grand Romaine	56.00
2012	CH Haut Conseillants Lalande de Pomerol	49.00
2012	Resalte Ribera del Duero	49.95
2006	Chateaneuf du Pape CH La Nerthe	89.00
2013	Nuits St George D.Rion "Vielles Vignes"	87.00
2012	Gevrey Chambertin H. Geoffroy	89.00
2005	CH Grand Mayne St Emilion	149.00
2005	CH Grand Puy Ducasse Pauillac	129.00
2013	Domain De Trevallon	135.00
2009	CH La Lagune 3eme Cru	159.00
2005	CH Leoville Barton 2eme Cru St Julien	219.00

** please note, this is a sample wine list and subject to change*



Terms & Conditions

Minimum Spend

There is no room hire charge although there is a minimum spend which includes all food and drinks and can incorporate a 15% service charge. Please note that the service charge will be added to the total amount.

Booking

Provisionally booking does not commit you. If you would like to confirm your booking a deposit of £500 is required which will be deducted from the final bill. This deposit is non-refundable, but is transferrable with notice.

Final numbers

We will confirm final numbers with you 48 hours before your event. If numbers decrease you will be charged for the number confirmed in advance.

Cancellation

We require a minimum one weeks notice of cancellation prior to your event.

Invoices

We can provide invoices on request. Please advise your postal and email address on booking.



Contact us

Do get in touch about your event requirements.
We would also be delighted to show you around
Le Café du Marché and discuss our menus with
you.

Call Sophie Graham Wood
Tel: 020 7608 1609
Email: events@cafedumarche.co.uk

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