



PRIVATE EVENTS AT LE CAFÉ DU MARCHÉ

Le Café du Marché is a characterful private events venue in 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 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. Give your event a special French twist with live music from our resident jazz band.

Our personal and tailored events service will ensure 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 62 people for lunch or dinner and up to 120 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 was 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 of fresh and seasonal ingredients from the markets

Our ever-popular classics include soup de poisson, la cote de boeuf with sauce béarnaise; braised beef bourguignon and confit of duck. For dessert 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 for your 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 fraîche
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

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 Putnyos
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 Vacluse | 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
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