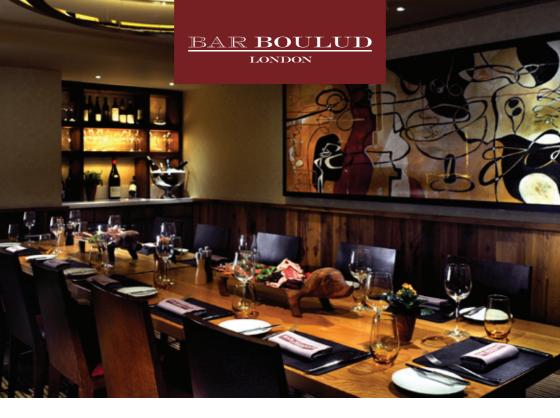




PRIVATE DINING 2012



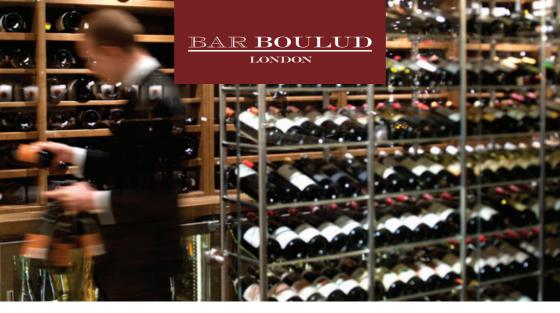
PRIVATE DINING 2012

BAR BOULUD IS A FRENCH INSPIRED BISTRO AND WINE BAR FEATURING THE FINEST INGREDIENTS AND FOCUSING ON WINES FROM THE BURGUNDY AND RHONE VALLEYS, FOLLOWING THE SUCCESSFUL FORMAT OF BAR BOULUD IN NEW YORK.

PRIVATE DINING

IN ADDITION TO THE MAIN DINING AREA, BAR BOULUD OFFERS TWO STUNNING PRIVATE DINING ROOMS WITH DESIGN BY ADAM D. TIHANY AND ARTWORK FROM LORELLO.

THE PRIVATE DINING ROOMS OFFER A VARIETY OF PACKAGES FOR ANY OCCASION, FROM A BUSINESS LUNCH TO A SPECIAL CELEBRATION WITH SPECIALLY DESIGNED MENUS FROM EXECUTIVE CHEF, DEAN YASHARIAN, INSPIRED BY THE TRADITIONAL FRENCH BISTRO FARE OFFERED IN THE MAIN RESTAURANT.



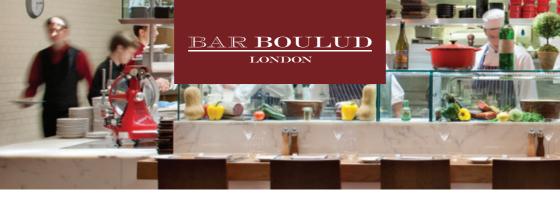
MENU OPTIONS

LUNCH, THREE COURSES

- | CHOICE PER COURSE, £35/PERSON
- 2 CHOICES PER COURSE, £45/PERSON
- 3 CHOICES PER COURSE, £55/PERSON

DINNER, THREE COURSES

- I CHOICE PER COURSE, £50/PERSON
- 2 CHOICES PER COURSE, £60/PERSON
- 3 CHOICES PER COURSE, £70/PERSON



SAMPLE MENU

STARTERS

POTAGE SAINT-GERMAIN

SPLIT PEA SOUP, CARROTS, FRESH PEAS, CIPPOLINIS
COS LETTUCE, MARJORAM CREAM, CROUTON

SOUPE DE POISSON

MEDITERRANEAN FISH SOUP SHELLFISH, SAFFRON, ROUILLE CROUTON

SALADE DE ROQUETTE

ROCKET SALAD, BUFFALO MOZZARELLA, OLIVES GARLIC CONFIT, TOMATO FONDUE & TAPENADE CROUTES

CHOP-CHOP SALAD

COS LETTUCE, WATERMELON, CRUDITÉ, CASHEWS PICKLED MUSHROOMS, GINGER-SOY VINAIGRETTE

SALADE DE CRABE

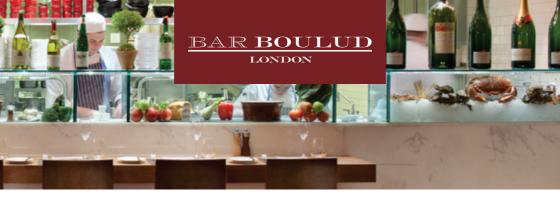
DORSET CRAB SALAD, YOUNG COCONUT JELLY
CARROT PICKLE, AVOCADO, KAFFIR LIME
(£2.00 SUPPLEMENT)

TUNISIENNE

SPICY LAMB MERGUEZ, MINT TABOULEH, PEPPER STEW

BOUDIN BLANC

TRUFFLED WHITE SAUSAGE, MASHED POTATO, APPLES



SAMPLE MENU

MAIN COURSES

RISOTTO D'ASPERGE

CARNAROLI RICE, ASPARAGUS KING OYSTER MUSHROOMS, PARMESAN

SOLE LIMANDE*

whole roasted lemon sole on the bone brown butter with Lemon & capers

LOUP DE MER

FILLET OF SEA BASS, TEMPURA BELLY RADISH PICKLE, BROCCOLI, BLACK GARLIC JUS

VOLAILLE RÔTIE

ROASTED CHICKEN BREAST, BROAD BEANS, WILD GARLIC NEW POTATOES, ASPARAGUS, MORELS, CHICKEN JUS

PALERON CARBONNADE

BEER BRAISED BEEF, CARROT PURÉE, RUNNER BEANS ONION PICKLE, GEM LETTUCE, CHEDDAR CRACKERS

COQ AU VIN*

RED WINE BRAISED CHICKEN LEGS, LARDONS
MUSHROOMS, PEARL ONIONS

*SIDE DISH RECOMMENDED



SAMPLE MENU

DESSERTS

ÎLE FLOTTANTE

FLOATING ISLAND, COMBAWA
RHUBARB SORBET, LEMONGRASS CRÉME ANGLAISE

GÂTEAU BASQUE

CLASSIC FRENCH CAKE, BRANDIED CHERRIES

VANILLA ICE CREAM

DOUCEUR CITRON ET FRAMBOISE

VANILLA CAKE, BASIL JELLY, MASCARPONE MOUSSE LEMON CURD, RASPBERRY SORBET

CROUSTILLANT TROIS CHOCOLATS

HAZELNUT-COCOA NIB TUILE
LAYERS OF WHITE, MILK AND DARK CHOCOLATE CRÉMEUX
TONKA BEAN ICE CREAM

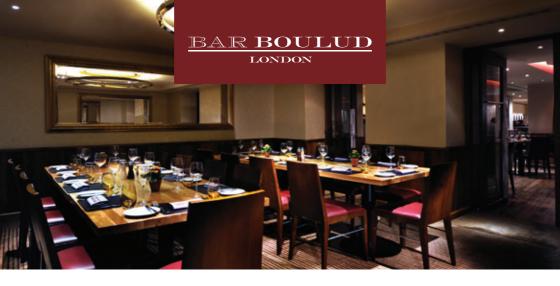
GLACES ET SORBETS

SELECTION OF HOUSEMADE ICE CREAM AND SORBET

MENUS ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

PLEASE BE ADVISED THAT ALL PRICES ARE INCLUSIVE OF VAT AND A FURTHER DISCRETIONARY

SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL



BUSINESS LUNCH PACKAGE

ENTERTAIN YOUR CLIENTS AND COLLEAGUES IN STYLE WITHIN THE PRIVACY OF OUR PRIVATE DINING ROOMS.

£50 PP INCLUDES

ROOM HIRE

2 COURSE LUNCH

MADELEINES AND MACARONS

STILL AND SPARKLING WATER

TEA AND COFFEE

TV HIRE

STATIONARY AND FLIP CHART

ROOM HIRE ONLY

£400 + VAT INCLUDES

STILL AND SPARKLING WATER

STATIONARY



EXECUTIVE CHEF - DEAN YASHARIAN

AN EVENING WITH CHEF

ENJOY AN EVENING WITH OUR EXECUTIVE CHEF, DEAN YASHARIAN, WHERE HE WILL TAKE YOU THROUGH A DELICIOUS 8 COURSE TASTING MENU, GIVING GUESTS AN UNFORGETTABLE EXPERIENCE BEHIND THE SCENES OF BAR BOULUD, LONDON.

GUESTS MAY ALSO CHOOSE TO BE JOINED BY OUR HEAD SOMMELIER, DAVID VAREILLE, WHO WILL PAIR WINES TO COMPLIMENT YOUR MENU

TASTING MENU £1500

WITH WINE PAIRING £2500

ACCOMMODATES UP TO 12 GUESTS



PRIVATE DINING ROOM

WHY WAIT 'TILL SUNDAY FOR A ROAST?

EXECUTIVE CHEF DEAN YASHARIAN CELEBRATES THE TRADITIONAL BRITISH FAVOURITE, OFFERING GUESTS THE OPPORTUNITY TO ENJOY HIS THREE-COURSE ROAST DINNERS EVERY DAY OF THE WEEK IN ONE OF BAR BOULUD'S PRIVATE DINING ROOMS.

WHOLE ROAST SPECIALS

POULET ROTI

WHOLE ROASTED CORN-FED CHICKEN, NATURAL JUS £50.00 PER GUEST, MAXIMUM 12 GUESTS

COCHON DE LAIT

WHOLE ROASTED SUCKLING PIG
STUFFED WITH APPLE, BOUDIN BLANC, PORK JUS
£50.00 PER GUEST, MINIMUM IO GUESTS

AGNEAU

WHOLE ROASTED SALT-MARSH LAMB
CHICK PEA, SULTANA, CUMIN
£55.00 PER GUEST, MINIMUM 14 GUESTS

FILET MIGNON DE BOEUF

WHOLE ROASTED ABERDEEN ANGUS BEEF TENDERLOIN,
SAUCE AU POIVRE, BERNAISE
£60.00 PER GUEST, MINIMUM IO GUESTS

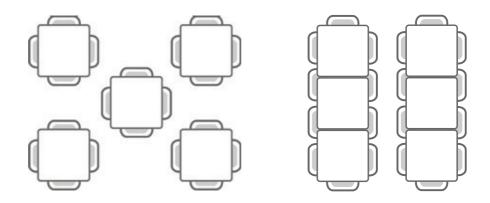
ALL PRICES ARE FOR A 3 COURSE SET MENU

ALL OPTIONS DO NOT INCLUDE SIDES

BEVERAGES WILL BE CHARGED ON A CONSUMPTION BASIS

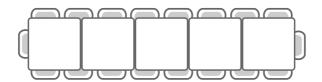


ROOM DESIGN



SEATS UP TO 20 GUESTS

SEATS UP TO 20 GUESTS



SEATS 9 TO 18 GUESTS

FACILITIES

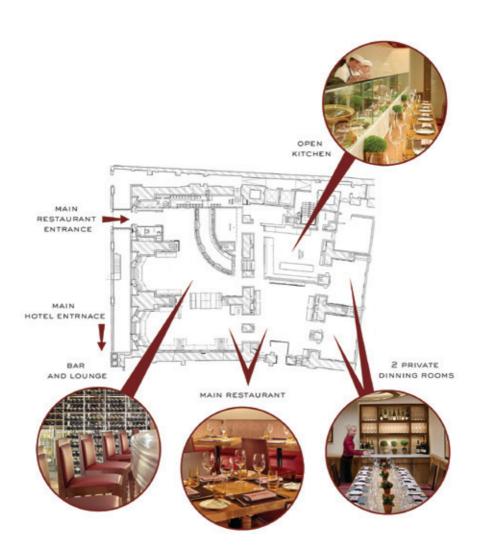
- MENU CARDS CUSTOMISED TO YOUR OCCASION
- PLACE CARDS CAN BE CREATED UPON REQUEST
- A FLORIST IS AVAILABLE TO PROVIDE DECORATION SHOULD GUESTS WISH
- CANDLES TO SUIT YOUR ATMOSPHERE
- FULL A.V. AVAILABILITY WITH USE OF PLASMA SCREEN
- ENTRANCE EQUIPPED FOR WHEELCHAIR ACCESS



SPECIAL EVENTS

FULL RESTAURANT FLOOR PLAN, INCLUDING DIMENSIONS OF THE PRIVATE DINING ROOMS:

PDR $I = 5.8M \times 4.5M$ PDR $2 = 5.9M \times 4.5M$





CONTACT US

PLEASE JOIN US ON FACEBOOK AND FOLLOW US ON TWITTER FOR ALL INFORMATION ON THE LATEST NEWS, OFFERS & EVENTS AVAILABLE.



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LIKE US ON FACEBOOK WWW.FACEBOOK.COM/BARBOULUDLONDON

FOR ALL ENQUIRIES AND BOOKINGS CALL OR EMAIL OUR PRIVATE DINING

COORDINATORS

+44(0)2072013899 MOLON-PDR@MOHG.COM

WE LOOK FORWARD TO WELCOMING YOU TO BAR BOULUD, LONDON