



LE MONDE
FISH BAR AND GRILL
by Martinez

PRIVATE HIRE





ABOUT US



Welcome to Le Monde restaurant, a cherished family establishment with a history spanning over 40 years. Our journey began with a heartfelt dedication to providing exceptional customer service, offering quality simple food, and curating an extensive wine list. Today, as the torch passes to the second generation, we are proud to carry forward the same values that have been a part of our family for generations. As you step through the doors of our restaurants, you are welcomed by an inviting ambiance exuding the warmth and charm of sawdust-strewn floors—a signature touch that has become synonymous with our identity and reflects our commitment to creating a welcoming space for all who grace our tables.

The restaurant can be exclusively hired for you and your guests for any special occasion.

Chateau Mouton Rothschild
Prado Enea
GRAN RESERVA

CHAMPAGNE

ROSE Champagne

Charles Heidsieck	£95
Dom Perignon	£130
Moet & Chandon	£110
Polysse	£85
Charles Heidsieck	£120
Dom Perignon	£155
Moet & Chandon	£135
Polysse	£100

Vintage Champagne

Charles Heidsieck	£120
Dom Perignon	£155
Moet & Chandon	£135
Polysse	£100

Champagne Selection

Charles Heidsieck	£120
Dom Perignon	£155
Moet & Chandon	£135
Polysse	£100

FRUITS DE MER

Selection of the FINEST SHELLFISH
SERVED WITH MUSH ROOMS, BUTTER & GARLIC SAUCE
FOR 2 PERSONS **£120.00**

Colchester OYSTERS

6x ROCK OYSTERS **£21.00**
12x ROCK OYSTERS **£42.00**
SERVED WITH SHALLOT VINEGAR & TABASCO

STARTERS

PROVENÇAL FISH SOUP
GRUYERE CHEESE HOT SOUP
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FISH MAINS

GARLIC DRESSING **£12.00**
GRUYERE CHEESE **£12.00**
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MEAT MAINS

GRUYERE CHEESE **£12.00**
GRUYERE CHEESE **£12.00**
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DAILY 2 COURSE SPECIAL

STARTER: GRUYERE CHEESE **£12.00**
MAIN: GRUYERE CHEESE **£12.00**
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HOUSE RECOMMENDATION

GRUYERE CHEESE **£12.00**
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SET MENUS



We offer 3 different set menus depending on your price range

£35pp | £45pp | £67pp

BUFFET MENUS



We offer 3 different buffet menus. All available below

£20pp | £30pp | £49pp

Please note that our menus are crafted with a commitment to using the freshest ingredients, and as such, they may be subject to change based on availability. For more information or assistance, feel free to speak with a member of our staff who will be delighted to provide you with the latest details.

We will need the pre order completed a week prior to the event

Please inform a member of staff of any allergies or dietary requirements.



ROOM CAPACITY & FACILITIES



Our restaurant can comfortably host up to 140 seated guests for our set menu, ensuring an elegant and intimate dining experience.

Additionally, for a more casual gathering, our standing buffet menu can accommodate up to 160 guests, offering a dynamic and lively atmosphere for your event

We offer complete access to the venue's speakers, placed throughout the entire space, ensuring optimal audio coverage for your event. Additionally, complimentary Wi-Fi is provided.

MENU

3 courses

£35 per person

STARTERS

Atlantic Cod Goujons
served with homemade tartar sauce

Smooth Chicken & Pork Liver Pate
toasted artisan bread & red onion marmalade

Chef's Chunky Vegetable Soup (V)
made with fresh market vegetables

Pan-fried Garlic Mushrooms
with spring onions & fresh garden herbs

MAINS

North Sea Hake Fillet "A La Plancha"
with roasted garlic olive oil

Slow Roast grass fed Welsh Lamb
with a rosemary & red wine jus

Marinated Fillets of Chicken
with a mild spiced coconut & bell pepper sauce

Flash Grilled Fillet of Beef Medallions (£5 supplement)
with a creamy peppercorn sauce and vegetables

Chef's Recommended Vegetarian Dish of the Day

(All Served with a choice of Homecut Chips or New Potatoes)

DESSERTS

Raspberry Cheesecake
Homemade Vanilla Crème Brûlée

SIDE ORDERS	French Bread	£3.00	Grilled Asparagus	£8.50	Cauliflower Cheese	£4.95
OPTIONAL	Garlic Bread	£4.00	Tenderstem Broccoli	£4.60	Pan Fried Garlic Mushrooms	£7.00
	Fresh Salad Bar	£4.60	Mixed Seasonal Vegetables	£4.50		

Please note that not all ingredients are listed and we cook with all allergens present in our kitchen. If you have any dietary or allergy requirements or would like to alter a dish, please speak with a member of staff before you order, and they will be happy to assist.

MENU

3 courses

£45 per person

STARTERS

Bajun Fishcakes
 with Barbados sauce
Chefs Mediterranean Fish Soup
 with toasted bread balsamic & olive oil
Pan-fried Asparagus Spears (V)
 served with hollandaise sauce
Pan Fried Spanish Chorizo 'Con Patatas'
 served with "con patatas"

MAINS

Prime Chargrilled 10oz Sirloin Steak
 (£5 Supplement)- served pink
Grilled Fillet of Scottish Salmon
 served with a hollandaise sauce
North Sea Hake "A La Plancha"
 with a roasted Garlic & Olive oil dressing
Supreme Breast of Chicken
 stuffed with a chicken liver pate, wrapped in smoked bacon & served with a garlic & mushroom sauce
Chef's Recommended Vegetarian Dish of the Day

(All Served with a choice of Homecut Chips or New Potatoes)

DESSERTS

Homemade Vanilla Crème Brûlée
Raspberry Cheesecake
Rich Triple Chocolate Brownie
Continental Cheese & Biscuit Plate (£5 Supplement)
 served with membrillo & a selection of flavoured crackers

SIDE ORDERS

OPTIONAL

French Bread	£3.00	Grilled Asparagus	£8.50	Cauliflower Cheese	£4.95
Garlic Bread	£4.00	Tenderstem Broccoli	£4.60	Pan Fried Garlic Mushrooms	£7.00
Fresh Salad Bar	£4.60	Mixed Seasonal Vegetables	£4.50		

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MENU

3 courses

£67 per person

STARTERS

Spiced Marinated Beef Skewer
 with a mild chilli relish
Sea Scallops "A La Plancha"
 with a tomato & garlic butter sauce
Home Beetroot Cured Gravdax of Salmon
 sweet dill & mustard dressing
Chargrilled Calamari
 with sweet chilli sauce & basil pesto dressing
Grilled Asparagus Spears
 with a hollandaise sauce (v)
Crevettes "Al Espanyol"
 with white wine, garlic & tomato sauce (£5 supplement)

MAINS

Grilled Prime 8oz Fillet of Angus Beef
 served pink
Fillet of wild Seabass "A La Plancha"
 fresh chilli, garlic & olive oil dressing
Supreme Breast of Chicken
 stuffed with a chicken liver pate, wrapped in smoked bacon served with a garlic & mushroom sauce
Mustard & Herbs crusted Rack of Welsh Lamb
 with a rosemary & red wine jus - served pink
Grilled Crawfish Tail
 with a classic thermidor sauce
Chef's Recommended Vegetarian Dish of the Day
 (All Served with a choice of Homecut Chips or New Potatoes)

DESSERTS

Homemade Vanilla Crème Brûlée
Raspberry Cheesecake
Selection of Spanish Cheeses
 served with membrillo and a selection of flavoured crackers (£5 supplement)

SIDE ORDERS OPTIONAL

French Bread	£3.00	Grilled Asparagus	£8.50	Cauliflower Cheese	£4.95
Garlic Bread	£4.00	Tenderstem Broccoli	£4.60	Pan Fried Garlic Mushroom	£7.00
Fresh Salad Bar	£4.60	Mixed Seasonal Vegetables	£4.50		

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€12
R €6,60



BUFFET

£20 per person

A Selection of Homemade Sandwiches:

Beef & Horseradish

Poached Salmon & Cucumber

Pembrokeshire Ham & Chutney

Cheese & Pickle

Chef's Crispy Cod Goujons

Homemade Tartar Sauce

Seasonal New Potatoes & Handcut Chips

Fresh Salad Mix

Filter Coffee or Tea

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BUFFET

£30 per person

Freshly Baked French Bread

Sliced Sirloin of Welsh Beef (served hot)
and Horseradish Sauce

Cold Poached Scottish Salmon
with Mayonnaise

Pembrokeshire Boiled Ham
with Branston Pickle

Seasonal New Potatoes
Hand Cut Chips
Fresh Salad Mix

Filter Coffee or Tea

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BUFFET

£49 per person

Freshly Baked French Bread

Galician marinated Chicken Pinchos

Salmon Gravavlax on Spanish Bread

Teriyaki marinated Beef Pinchos

Chorizo & Gambas Skewers

Spanish Ham & Cheese selection, Quince Jam

Whole poached dressed Salmon

Josper fire roasted Sirloin of Beef

Ratatouille stuffed Aubergines

Hot buttered new potatoes, roasted shallots & chives

Tomato, avocado & red onion salad

Roasted Mediterranean Vegetables

Homecut Chips

Raspberry Cheesecake

Chocolate Brownie

Filter Coffee or Tea

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ROOM HIRE PRICES



Only available Monday - Thursday

Lunch : £1000 | Dinner £2500

DEPOSIT INFORMATION



To secure your booking, a non-refundable deposit of £20 per person is required. Additionally, a valid Credit/Debit Card will be securely held for verification purposes.



CONTACT INFORMATION



For more information, please get in touch with our events team on
events@le-monde-restaraunt.co.uk

ADDRESS



60 - 62 St Mary St, Cardiff CF10 1FE