

LE POLITIQUE

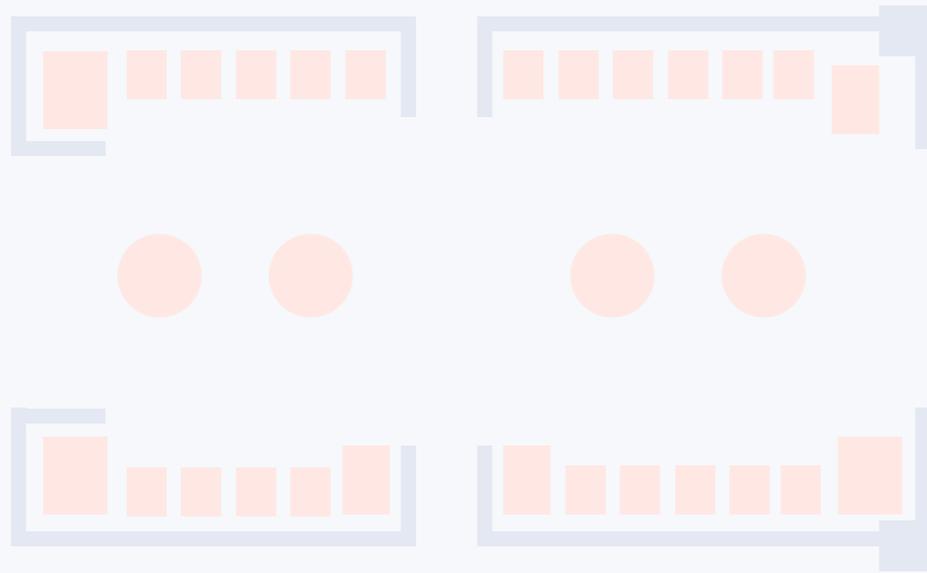
GROUP DINING + SPECIAL EVENTS

FÊTE AVEC NOUS!
SHOW YOUR GUESTS
THE FINE ART OF FRENCH
ENTERTAINING BY
HOSTING YOUR NEXT
EVENT AT LE POLITIQUE,
A BRIGHT FRENCH
BRASSERIE, PATISSERIE
& COFFEE SHOP LOCATED
IN DOWNTOWN AUSTIN



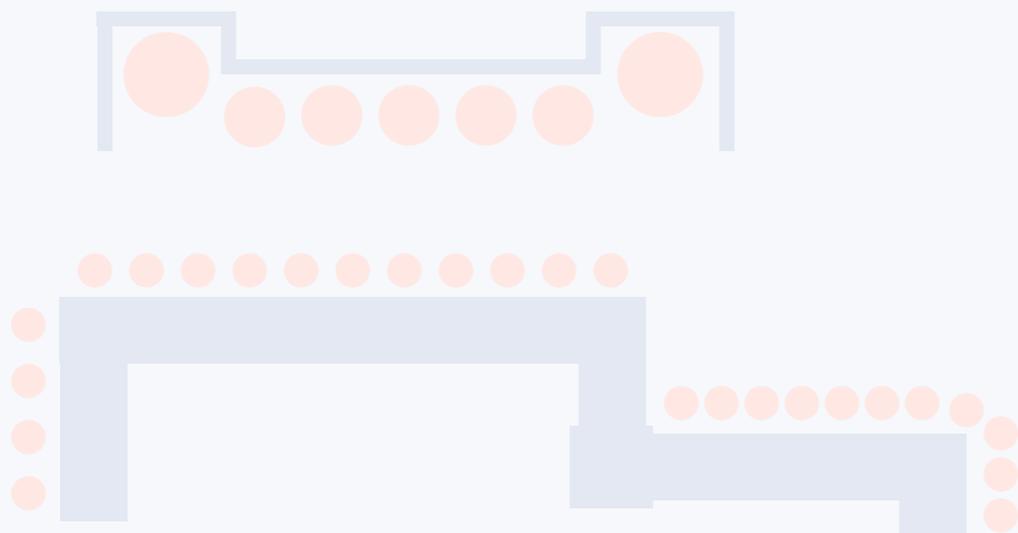
MAIN DINING

30 tables



BAR

7 tables, 27 bar seats



PATIO

16 tables





LUNCH MENU

18,00 PER PERSON

SALADE COURSE

(pick one, served individually)

BUTTER LETTUCE†

House-made sourdough
croûton, dijon mustard
vinaigrette

GAZPACHO SOUP*

Whipped dijon,
salt & pepper croûton

ENTRÉES

(pick one, served individually)

MOULE FRITES†

Bouchot mussels, white wine
broth, crème fraîche, thyme

STEAK FRITES†

Grilled Denver steak,
red wine herb butter,
fries, sauce béarnaise

OMELETTE†

Free-range local eggs,
boursin pepper cheese,
butter lettuce

BRUNCH MENU

30,00 PER PERSON

CROISSANTS*

(for the table)

Plain, almond, chocolate

SALADE COURSE

(for the table)

BUTTER LETTUCE‡

House-made sourdough
croûton, dijon mustard
vinaigrette

ENTRÉES

(pick one, served individually)

EGGS BÉNÉDICTE†

Poached eggs, tomato
jam and smoked salmon,
topped with béarnaise

CROQUE MONSIEUR*

Griddled ham & comté
cheese sandwich,
sauce mornay, dijon

Add a fried egg
2,00 per person

HASH DU JOUR†

Confit du jour, roasted
potatoes, shallots, greens,
mustard vin, sunny egg, toast

*CAN BE VEGETARIAN

†CAN BE GLUTEN FREE

‡CAN BE GF OR V

`CAN BE VEGAN

CHEF'S MENU #1

45,00 PER PERSON

HORS D'OEUVRES

(for the table)

BUTTER LETTUCE[‡]

House-made sourdough croûton, dijon mustard vinaigrette

SMOKED TROUT BRANDADE[†]

Smoked trout, potato, crème fraîche, served with house-made potato chips

ENTRÉES

(pick two, for the table)

MOULES[†]

Marinière-style bouchot mussels

RED WINE BRAISED

SHORT RIB[†]

Beef jus, fines herbes

BUTTERNUT SQUASH

RISOTTO[‡]

Arborio rice, roasted butternut squash, rosemary, thyme, fried sage

ACCOMPAGNEMENTS

(pick two, for the table)

ASPARAGUS*[†]

Grilled asparagus, sauce béarnaise

POMMES PURÉE[†]

Creamy potato purée, beurre monté

POMME FRITES[‡]

Fries, garlic aioli, ketchup

LE DESSERT

(served individually)

GATEAU OPERA[‡]

Jaconde cake soaked in coffee syrup, coffee buttercream, dark chocolate ganache

Add vanilla ice cream

2,00 per person

CHEF'S MENU #2

55,00 PER PERSON

HORS D'OEUVRES

(for the table)

BUTTER LETTUCE[‡]

House-made sourdough croûton, dijon mustard vinaigrette

SMOKED TROUT BRANDADE[†]

Smoked trout, potato, crème fraîche, served with house-made potato chips

STEAK TARTARE CROSTINI

Hand-cut beef, cornichons, shallots, fried capers, Russian dressing

ENTRÉES

(pick three, for the table)

POULET ROTI[†]

Roasted chicken with poultry jus

MOULES[†]

Marinière-style bouchot mussels

RED WINE BRAISED

SHORT RIB[†]

Beef jus, fines herbes

SEASONAL RISOTTO[‡]

Arborio rice, roasted butternut squash, rosemary, thyme, fried sage

ACCOMPAGNEMENTS

(pick two, for the table)

BROCCOLINI[‡]

Seared broccolini, red onion, niçoise olive sauce

POMMES PURÉE[†]

Creamy potato purée, beurre monté

POMMES FRITES[‡]

Fries, garlic aioli, ketchup

ASPARAGUS*[†]

Grilled asparagus, sauce béarnaise

LE DESSERT

(served individually)

GATEAU OPERA[‡]

Jaconde cake soaked in coffee syrup, coffee buttercream, dark chocolate ganache

Add vanilla ice cream

2,00 per person

*CAN BE VEGETARIAN

†CAN BE GLUTEN FREE

‡CAN BE GF OR V

`CAN BE VEGAN

PASSED APPETIZERS

PRICED PER PIECE

STEAK TARTARE CROSTINI

Hand-cut beef, cornichons,
shallots, fried capers,
Russian dressing
3,00

SMOKED TROUT CAVIAR

Butter, crostini
4,00

FROMAGE*

French creme cheese,
local honey, crostini
3,00

SMOKED TROUT BRANDADE†

Smoked trout, potato,
crème fraîche served on a
house-made potato chip
3,00

GOUGÈRES*

Pâte à choux, gruyère,
thyme, dijon
3,00

GAZPACHO SOUP*

Whipped dijon,
salt & pepper croûton
3,00

CHEESE BOARD*

Three French cheeses,
house-made jam, baguette
7,00

QUICHE TARTLETS*

Seasonal vegetables
3,00

PASSED ASSORTED OYSTERS

4,00

PASSED DESSERTS

PRICED PER PIECE

PASSIONFRUIT TARTLETS

Passionfruit custard,
toasted meringue
3,00

CHOCOLATE MOELLEUX‡

Rich dark chocolate cake,
crème fraîche chantilly
4,00

PROFITEROLE

Puff pastry, chocolate-
hazelnut pastry cream,
citrus yuzu marmalade
4,00

ORANGE BLOSSOM

MADELEINES*

Dipped in white chocolate
3,50

SEASONAL PATE DE FRUIT**

1,25

MACARONS**

2,25

*CAN BE VEGETARIAN

†CAN BE GLUTEN FREE

‡CAN BE GF OR V

`CAN BE VEGAN



FAQ

WHERE IS LE POLITIQUE LOCATED?

Le Politique is located on the first floor of the Northshore building at 110 San Antonio Street, Austin, TX 78701. The front entrance is located on 2nd Street, directly across from the Google building.

WHERE CAN I PARK?

At lunch, we offer free validated parking for up to 2 hours in the Northshore parking garage. During dinner, valet service is available at a rate of \$8/car. If you would like to cover valet parking for your entire group, please inform us with 72 hours notice and we will connect you with the valet company directly.

CAN WE BRING IN OUTSIDE FOOD OR BEVERAGES?

All food and beverage must be provided by Le Politique, with no outside food or beverage allowed.

WHAT ARE YOUR ROOM FEES OR GUEST MINIMUMS?

Our main dining room seats up to 96 people. To reserve the entire dining room for a private event, pricing will vary depending on the date, time and length of use. Our Sales Manager is happy to discuss options with you.

HOW DO I CONFIRM MY GROUP RESERVATION?

A final meal selection and a guaranteed minimum guest count is required 48 hours prior to your event. The final bill will reflect at least the guaranteed minimum guest count. Once we receive your final details, we will send a credit card authorization form for you to complete. Your event will be confirmed upon submission of signed agreement and a completed credit card authorization form.

WHAT IS FAMILY STYLE DINING?

Family style meals are meant to be shared by the whole table. We'll serve your selected dishes in large platters or bowls. We are able to substitute or add menu items to accommodate specific requests or dietary restrictions.

WHAT A/V CAPABILITIES ARE AVAILABLE?

Le Politique is fully wired with an in-house sound system that plays background music throughout the entire restaurant.

We currently do not offer the rental of any audio-visual equipment. However, we do have space that could accommodate your media needs. Any outside equipment set-up will need to be communicated within 48 hours of the event, and we ask that a full walkthrough of the space is done with a manager to ensure proper setup.

CAN I BRING MY OWN DECOR?

Any additional event decorations—including flowers, candles, banners, etc.—need to be communicated to your Sales Manager prior to the day of the event. Additional charges may apply, depending on size and quantity.

Please note, Le Politique prohibits any decorations that attach to a wall, light fixture, art installation or furniture. To protect the safety and security of all guests on property, we require advance written approval before using items that create noise, noxious odors or hazardous effects.

Confetti, glitter and any other item that could stain or damage Le Politique property are not allowed on premises. If any damage is caused to the building, equipment or products by guests, Le Politique reserves the right to bill the host for reasonable damages.



TO BOOK YOUR EVENT AT LE POLITIQUE

contact our sales manager at EVENTS@LEPOLITIQUEAUSTIN.COM

