



Press Package 2016



## Summary

- ◆ The Pourcel Group
- ◆ Café Français
- ◆ The Restaurant
- ◆ The Lounge Bar
- ◆ The Cellar
- ◆ The Events
- ◆ General Information





## ◆ THE POURCEL GROUP

Born on the 13th September 1964 into a family of wine-growers at Agde in the south of France's Hérault region, the twins Jacques & Laurent Pourcel have, in a few short years, become among France's strongest ambassadors for French gastronomy.

In 1988, together with their close friend Olivier Château, they open Le Jardin Des Sens in Montpellier, which will rapidly become one of the region's gastronomical references. There, in 1998, they obtain their fabled 3rd star in the Guide Michelin, confirming them as one of the truly great restaurants in the world.

Their cuisine resembles them; Simple, modern and above all, creative. Two words come back constantly 'Simplicity' and 'Product'. Their philosophy 'no good cuisine without good products'. That is why they canvas the land, always looking for the right farmers and growers, fishermen and breeders, to discover, prepare and serve only the finest produce.

In 2000, The Pourcel Group begin their international expansion. We find their gastronomical footprint along Avenue Montaigne in Paris, as well as Bangkok, Tokyo, Marrakesh, Algiers, Beirut and Shanghai, where they manage the kitchen of the Universal Expo's French pavilion in 2010.

1988 : Le Jardin des Sens – Montpellier – France  
2000 : La Compagnie des Comptoirs – Montpellier – France  
2001 : La Compagnie des Comptoirs – Avignon – France  
2001 : La Maison Blanche – Paris – France  
2002 : Sens & Saveurs – Tokyo – Japan  
2004 : D'Sens – Bangkok – Thailand  
2005 : W'Sens – London – United Kingdom  
2007 : Insensé at the Fabre Museum – Montpellier – France  
2007 : Crystal – Marrakesh – Morocco

2008 : Carré Mer – Villeneuve-les-Maguelone  
2009 : Le Continental – Algiers – Algeria  
2010 : French Pavillion – Universal Expo – Shanghai – China  
2010 : Maison Pourcel – Shanghai – China  
2011 : Sea Sens – Cannes – France  
2011 : Yazhou – Beirut – Lebanon  
2014 : Café Français – Colombo – Sri Lanka  
2016 : Terminal#1 – Montpellier – France  
2016 : Chouet – Marrakesh – Morocco







## ◆ CAFÉ FRANÇAIS

In 2014, Jacques & Laurent Pourcel open Café Français in Colombo – Sri Lanka's first truly French restaurant, with their friends and partners Olivier Château and Jean-Charles Toussaint.

Café Français is located in the city centre, on a commercial artery in-between one of the city's upmarket pedestrian walkways and a residential district. The restaurant features an outdoor terrace, a lounge bar and diner seating for 60 people.

The restaurant's interior concept and design has been crafted by the French architect Marine Renard from the notorious Belancia agency, to recreate the typical ambience of a Parisian brasserie.

To opt for Café Français is to be assured of an indelibly delectable experience: The magic of an exceptionally refined venue in the heart of Colombo, the service savoir-faire and the gourmet flavours of the establishment are the key elements for each visit's success.



## ◆ THE RESTAURANT

Jacques & Laurent Pourcel have entrusted Café Français' kitchen to Camille Martin, a Chef with a whole lot of character, a pure 'Pourcel product' who started her apprenticeship with the twins in Montpellier. From the Jardin Des Sens to the Compagnie Des Comptoirs and Carré Mer, Camille has excelled on the road traced-out by the two brothers.

In Colombo, Chef Camille Martin executes, with talent and dedication, the flavours from France's southern region, a unique cuisine where quality produce and olive oil rule from above all.

Among the Chefs' creations: Grilled calamaris with lemon confit & grilled vegetables | Tuna & avocado tartar with sundried tomatoes & coriander... This is 'Bistronomy' at its finest.





## ◆THE LOUNGE BAR

Café Français is also about nightlife, with a throbbing lounge bar where Australian-learned mixologist Handy offers the cocktail menu featuring from the classics to the revisited, as well as his unique creations.

The Lounge Bar offers a wide selection of Tapas as of 5pm, for an early evening of Jazz-among-friends. From 10pm onwards, the 3 resident DJ's pump-out a cutting-edge mix of Deep House and Nu Disco.

## ◆THE WINE CELLAR

A fine meal needs wines of consequence to accompany it. Café Français proposes a portfolio featuring over 35 uniquely French wine and Champagne references, meticulously selected by Olivier Château, also the group's wine sommelier.







## ◆ EVENTS

For meetings, seminars and day/night-time events, Café Français's dedicated team offers you a panel of prestigious partners, and puts at their clients' disposal a true line-up of professionals to cater to their exacting requirements.

Personalized menus, business breakfasts, coffee/tea breaks, dining cocktails and product launches are offered to accommodate all gastronomical desires throughout the day, depending on the event.

Breakfast from Rps. 1,100 ++ /person  
Business Lunch from Rps. 1 500 ++ /person  
Group Menu from Rps. 2 500 ++ /person  
Dinner Cocktail from Rps. 2 000 ++ /person







## ◆ GENERAL INFORMATION

Open 7/7 from 9am to 11pm

**Address:** 48 Park Street – Colombo 02 – Sri Lanka

**Phone:** +94 (0) 11 450 2602

**WebSite:** [cafefrancaisbypourcel.com](http://cafefrancaisbypourcel.com)

**General Manager:** Jean-Charles Toussaint

**Executive Chef:** Camille Martin

**PR & Events:** Kalana

+94 (0) 77 906 5687

[kalana.cafefrancais@gmail.com](mailto:kalana.cafefrancais@gmail.com)