



# CENTRAL LONDON RESTAURANT REQUIREMENT



## BACKGROUND

**Swiss Butter is a Casual Steakhouse** with five existing restaurants in Beirut (2), Dubai (2) and Abu Dhabi (1). The concept is based on a choice of three mains: Beef Filet, Chicken or Salmon, all smothered in their secret Swiss Butter sauce.

Since its inception in 2017, the Swiss Butter restaurant concept has been a huge success, based on the solid and proven experience of its founder and the excellent management team.

The appeal of Swiss Butter is across the demographic scale and even in the trying economic times of the Covid pandemic, the business model has been shown to be resilient, achieving its forecasted revenues.

They believe there's a gap in the market for their unique and original restaurants and look forward to sharing their dishes and creating a vibrant and fun dining environment.

**THE SWISS BUTTER TEAM ARE NOW READY TO LAUNCH IN THE UK, WITH LONDON ITS FIRST STOP.**







## REQUIREMENT

### SIZE: 1,850 SQ FT

OF WHICH 1,250 SQ FT MUST BE GROUND FLOOR LEVEL DINING / OPEN KITCHEN, WITH 550 SQ FT BACK OF HOUSE

### CEILING HEIGHT:

3.5M+

### FULL EXTRACT ROUTE REQUIRED

### FACADE:

10M+

RETURN FRONTAGE CORNER IS A PREFERENCE

### AREA:

HIGH FOOTFALL OFFICE AND RESIDENTIAL AREA  
HIGH VISIBILITY / HIGH ACCESSIBILITY

## SOME OF THE AREAS WE'RE CONSIDERING:

- + SOHO
- + COVENT GARDEN
- + LONDON BRIDGE
- + KINGS CROSS
- + SPITALFIELDS
- + TOTTENHAM COURT ROAD
- + SHOREDITCH



@swissbutter

PLEASE SEND ANY OPPORTUNITIES  
TO OUR RETAINED LEISURE AGENT:

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