



FACT SHEET

ABOUT LE CAFÉ CENTRAL:

Le Café Central is the latest concept from the Le Café du Vegas family and the brand's first centrally located café in Las Vegas. Offering a diverse menu of French and European-inspired dishes—including handcrafted pastries, breakfast and lunch staples and, for the first time, weekend dinner service—Le Café Central brings an expanded culinary experience to Chinatown. Supported by restaurant partner and executive chef Claude Escamilla, a two-time World Pastry Champion, the café showcases expertly crafted pastries and innovative desserts alongside a curated food and beverage program. Founded by hospitality veterans Carmen Barbur and David Gazzano, Le Café Central continues their tradition of creating welcoming cafés where guests can enjoy thoughtfully prepared food and drinks in an elegant yet approachable setting.

ABOUT THE LE CAFÉ DU VEGAS BRAND:

Since 2017, the Le Café du Vegas brand has been built on high-quality cuisine, exceptional service and a sense of community. Le Café Central follows the success of Le Café du Val in Henderson and Le Café du Sud in Southern Highlands.

ABOUT CHEF CLAUDE ESCAMILLA:

With a celebrated career spanning three decades, Claude Escamilla has earned a reputation as a world-class pastry chef. A two-time World Pastry Champion and U.S. Pastry Champion, his career highlights include leading the pastry programs at Bellagio Las Vegas and ARIA Resort & Casino, earning national recognition for his culinary artistry. His latest venture at Le Café Central as partner, executive chef and director of operations showcases his expertise and elevates the café's culinary offerings.

ABOUT CO-OWNERS CARMEN BARBUR AND DAVID GAZZANO:

Renowned for their commitment to quality cuisine, warm hospitality and inviting ambiance, co-owners David Gazzano and Carmen Barbur have earned a stellar reputation in the Las Vegas culinary scene. Gazzano brings more than 35 years of restaurant experience, having worked in Michelin-starred establishments across Europe and the U.S., including Dal Pescatore in Italy, Guy



Savoy in France and Las Vegas and Nomad in Chicago. Barbur, originally from Romania, holds extensive experience in front-of-house operations with luxury hospitality brands such as Starwood, Hilton, Hyatt and The Little Nell, later transitioning into retail management with Prada, Dior and Van Cleef & Arpels.

- DESIGN:** Le Café Central's design blends timeless European elegance with modern charm, featuring a rich palette of blue, gold and green. The space is adorned with lush textures, graceful lighting and beautiful bird motifs throughout.
- PRIVATE EVENTS:** The 2900-square-foot café, conveniently located near the Las Vegas Strip, can accommodate up to 100 guests. Dining areas include indoor and outdoor spaces as well as a bar. To inquire about private or semi-private events, contact Carmen Barbur, carmen@lecafeduvegas.com.
- CATERING:** For more information on catering by Le Café du Vegas, click [here](#).
- HOURS OF OPERATION:** Le Café Central is open for breakfast and lunch daily from 7 a.m. to 6 p.m.
- RESERVATIONS:** Le Café Central does not offer reservations. Tables are available on a first come, first served basis.
- OPENING DATE:** April 17, 2025.
- ADDRESS:** 3616 Spring Mountain Road, Suite 101
Las Vegas, NV 89102
- PHONE:** (725) 502-8477
- AGE REQUIREMENT:** All ages are welcome and guests must be 21 or older to consume alcohol.
- WEBSITE:** lecafeduvegas.com



**SOCIAL MEDIA
LINKS:**

[Facebook](#) and [Instagram](#) @lecafeduvegas

PHOTOS:

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**MEDIA
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