

# LOULOU

French Cuisine & Wine Bar

## FIRST IMPRESSIONS

### Pissaladière Niçoise

Traditional pastry tart topped with caramelized onions, kalamata olives and anchovies served with mesclun salad

\$16.00

### Pâté en Croûte

Homemade, Kurobuta pork shoulder and liver, pistachio, Armagnac, puff pastry

\$18.00

### Iberico Ham & Melon

Fresh rockmelon, Iberico ham, parmesan cheese

\$20.00

### South West Duck Rillettes

Slow cooked confit duck rillettes

\$14.00

## SHARING BOARDS

### Large Mediterranean Board (1 - 2 pax)

Homemade aioli, anchoiade, eggplant caviar, Iberico ham, comte cheese, marinated goat cheese, crudités served with French baguette

\$38.00

### Extra Large Mediterranean Board (3 - 4 pax)

Homemade aioli, anchoiade, eggplant caviar, Iberico ham, comte cheese, marinated goat cheese, crudités, pissaladière, duck rillettes served with French baguette

\$65.00

## ICED SEAFOOD TOWERS

### Large Seafood Tower (1 to 2 pax)

2 Shelled scallops, 4 tiger prawns, 6 mussels, 80gr trout gravelax, 6 oysters

\$75.00

### Extra Large Seafood Tower (3 to 4 pax)

4 Shelled scallops, 2 lobster tails, 6 tiger prawns, 12 mussels, 140gr trout Gravelax, 12 oysters

\$120.00

## STARTERS

### Traditional Niçoise Salad

Fresh yellowfin tuna, anchovies, marinated olives, quail eggs, mesclun salad, cherry tomatoes, radish, homemade vinaigrette

\$22.00

### Hand Dived Scallops Carpaccio

Hokkaido Scallops, truffle vinaigrette, baby cress, arugula

\$24.00

### Beef Tartare on Bone Marrow

Hand-cut raw angus beef tenderloin served on a charcoal grilled bone Marrow, mesclun salad

\$26.00

### Burrata & Kalamata

Burrata Cheese, candy tomatoes, kalamata olives, basil, pesto dressing

\$24.00

### Trout Gravlax

Homemade cured trout, greens, citrus dressing

\$26.00

### Tuna Tartare

Fresh yellowfin tuna, avocado, lime zest, red onions, herbs

\$24.00

### Sobrasada croquettes

Risotto croquettes cooked with cured ground pork sausage & spices, tomato -based sauce, topped with fresh parmesan

\$18.00

## SOUPS

### Andalusian Gaspacho

Red & green bell pepper, cucumber, tomato juice, xeres vinegar, olive oil, garlic croutons, basil

\$16.00

### Lobster Bisque

Cream emulsion, lobster chunks, tarragon

\$26.00

## PASTA & RISOTTO

### Truffle Risotto

Parmesan tuile, mascarpone, truffle cream

\$24.00

### Fregola Pasta

Round shaped semolina pasta cooked in a creamy bisque broth, prawns, zucchini, confit peppers

\$26.00

Prices are subject to 7% taxes & 10% service charges

## SIGNATURE DISHES

<b>French Bouillabaisse</b> <i>Traditional provençal fish &amp; seafood stew</i>	\$44.00	<b>Seabream " Portefeuille" &amp; Bisque sauce</b> <i>Butterfly seabream fillet, zucchini noodles</i>	\$34.00
<b>Stuffed Calamari "A La Provençale"</b> <i>Pork, chorizo, spinach, tomato-based sauce, provençal herbs, served with pilaf rice</i>	\$34.00	<b>Monkfish Tail &amp; Chorizo Casserole</b> <i>Roasted monkfish in chorizo butter served with provençale ratatouille</i>	\$42.00
<b>Pastis Flambéed Prawns</b> <i>Pastis, garlic, parsley, butter served with crushed potatoes</i>	\$36.00		

## CHARCOAL GRILLED

### FROM THE SEA SEAFOOD

<b>Grilled in the shell Scallops - 6 pieces</b> <i>Garlic &amp; parsley, extra virgin olive oil</i>	\$42.00
<b>Grilled Gambas - 6 Pieces</b> <i>Garlic &amp; parsley, extra virgin olive oil</i>	\$36.00
<b>Grilled Lobster - Whole</b>	\$68.00
<b>Grilled Lobster - Half</b>	\$34.00
<b>Grilled Octopus</b> <i>Extra virgin olive oil &amp; lemon dressing</i>	\$34.00
<b>Grilled Calamari</b> <i>Extra virgin olive oil &amp; lemon dressing</i>	\$32.00

### FISH

<b>Grilled Sea Bream</b> <i>Extra virgin olive oil, lemon, kosher salt</i>	\$38.00
<b>Grilled Monkfish skewers</b> <i>Extra virgin olive oil, lemon, kosher salt</i>	\$39.00
<b>Grilled Seabass</b> <i>Garlic, parsley, extra virgin olive oil</i>	\$40.00

### FROM THE LAND

<b>Grilled Rib Eye - 300g</b> <i>Grass fed - The Maori lakes - New Zealand 2 years grass fed &amp; 100 days grain fed</i>	\$42.00
<b>Grilled Rack of Lamb</b> <i>New Zealand</i>	\$48.00
<b>Grilled Pork Pluma</b> <i>Iberico - Spain</i>	\$34.00

### CHOICE OF ONE SAUCE & ONE SIDE

#### SIDES

Grilled Zucchini  
Provençale Ratatouille  
Grilled Asparagus  
French Pilaf Onion Rice  
Potatoes a la Provençale  
Green Salad, Tomatoes, walnuts

#### SAUCE

Aioli  
Garlic & Parsley  
White Wine  
Bisque Sauce  
Black Pepper

## DESSERTS

<b>Strawberry Mille Feuille "Carême"</b> <i>Multi-layered puff pastry, vanilla cream, homemade strawberry coulis</i>	\$16.00	<b>Molten French Caramel &amp; Praline Cookie</b> <i>Molten homemade cookie, salted caramel, praline, coffee ice cream, caramelized hazelnuts</i>	\$15.00
<b>Champagne infused Poire Belle-Hélène</b> <i>Champagne poached pear, 75% Valrhona chocolate</i>	\$12.00	<b>Classic French Vanilla Soufflé</b> <i>Crème anglaise, vanilla ice cream,</i>	\$16.00
<b>Deconstructed Lemon &amp; Meringue Pie</b> <i>Lemon curd, meringue, crumble, torched marshmallow</i>	\$14.00		

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