

HOUSE *of* LOUIE

FRENCH CUISINE FROM LOUIE
MENU DÉCOUVERTE
£85 PER PERSON



Dishes will arrive in waves and placed in the center of the tables to be passed around,
shared or served by your waiter at your convenience

Nocellara Olives (VE, NGC) £5

Gougères au Fromage (V) £5

Salted Almonds (VE, NGC) £5

BASKET OF FRENCH BAGUETTE & BUTTER (V)

STARTERS

BETROOT & STRACCIATELLA, HERITAGE BEETS, WALNUT DRESSING (V, NGC)

TRUFFLE PIZZETTA, BURRATA CHEESE, WILD ROCKET

HAND DIVE SCALLOP, CHAMPAGNE VELOUTÉ, SALMON ROE (NGC)

MAIN COURSE

Served with cauliflower gratin (V, NGC) and red oak lettuce (VE, NGC)

KING CABBAGE WEDGE, WINTER TRUFFLE, PINE NUTS, PISTOU (VE, NGC)

WHOLE SEABASS, CITRUS BEURRE BLANC, YOUNG LEAVES (NGC)

ROAST BABY CHICKEN, NEW POTATOES, WILD MUSHROOM, CHASSEUR SAUCE (NGC)

DESSERT

BOURDALOUE TART, ALMOND FRANGIPANE, POACHED PEAR (V)

CHOCOLATE PROFITEROLE, VANILLA ICE CREAM, CHOCOLATE SAUCE (V)

V = VEGETARIAN / VE = VEGAN / NGC = NO GLUTEN CONTENT
ALL MENUS ARE SUBJECT TO CHANGES BASED ON SEASONALITY AND AVAILABILITY OF CERTAIN INGREDIENTS.

HOUSE *of* LOUIE

FRENCH CUISINE FROM LOUIE

THE GRAND CRU MENU

£110 PER PERSON



Dishes will arrive in waves and placed in the center of the tables to be passed around,
shared or served by your waiter at your convenience

Nocellara Olives (VE, NGC) £5

Gougères au Fromage (V) £5

Salted Almonds (VE, NGC) £5

BASKET OF FRENCH BAGUETTE & BUTTER (V)

STARTERS

SEABREAM CARPACCIO, PASSION FRUIT DRESSING POPPY SEEDS (NGC)

FOIE GRAS TERRINE, FIG SALAD, BRIOCHE TOAST

ARTICHOKE & BABY SPINACH, GREEN APPLE, TRUFFLE DRESSING (VE, NGC)

MAIN COURSE

Served with pommes frites (VE) and red oak lettuce (VE, NGC)

CÔTE DE BŒUF 1KG, RED WINE JUS, YOUNG LEAVES (NGC)

MACCHERONI AU TRUFFLE NOIRE, AGED PARMESAN, AUTUMN TRUFFLE (V)

TURBOT FILET, CURLY KALE, BEETROOT, CITRUS BEURRE BLANC (NGC)

DESSERT

BOURDALOUE TART, ALMOND FRANGIPANE, POACHED PEAR (V)

SALTED CARAMEL MILLE-FEUILLE, DIPLOMAT CREAM, SALTED CARAMEL SAUCE

PETIT-FOUR £4

FROMAGES AFFINÉS, SELECTION OF ARTISAN CHEESES, GRAPES & CRACKERS (V) £19

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HOUSE *of* LOUIE

FRENCH CUISINE FROM LOUIE

CHRISTMAS SHARING MENU

£110 PER PERSON



Dishes will arrive in waves and placed in the center of the tables to be passed around,
shared or served by your waiter at your convenience

Nocellara Olives (VE, NGC) £5

Gougères au Fromage (V) £5

Salted Almonds (VE, NGC) £5

BASKET OF FRENCH BAGUETTE & BUTTER (V)

STARTERS

TUNA TARTARE, AVOCADO, ESPELETTE PEPPER DRESSING, CITRUS ZEST (NGC)
FOIE GRAS TERRINE, FIG SALAD, BRIOCHE TOAST

ARTICHOKE & BABY SPINACH, GREEN APPLE, TRUFFLE DRESSING (VE, NGC)

MAIN COURSE

Served with pommes frites (VE) and red oak lettuce (VE,NGC)

CÔTE DE BŒUF 1KG, RED WINE JUS (NGC)

MACCHERONI AU TRUFFLE NOIRE, AGED PARMESAN, AUTUMN TRUFFLE (V)
TURBOT FILET, CURLY KALE, BEETROOT, CITRUS BEURRE BLANC (NGC)

DESSERT

BÛCHE DE NOËL, GINGERBREAD MOUSSE (V)
SALTED CARAMEL MILLE-FEUILLE, DIPLOMAT CREAM, SALTED CARAMEL SAUCE

PETIT-FOUR £4

FROMAGES AFFINÉS, SELECTION OF ARTISAN CHEESES, GRAPES & CRACKERS (V) £19

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