



Louie

L'APÉRO CHEZ LOUIE

£ 13.50

HUGO SPRITZ
WITH ST. GERMAIN

RUBY SPRITZ
WITH 1664 BLANC

SINGLE P&T
WITH PALMARAE
GOLDEN GIN

OYSTERS

MALDON
(NGC) £ 5 EACH

CAVIAR

OSCIETRA PRESTIGE
(30GR • 50GR) BLINIS &
CRÈME FRAÎCHE £ 85, £ 135

SNACKS

BASKET OF FRENCH
BAGUETTE & BUTTER (V) £ 6

NOCELLARA OLIVES (VE • NGC) £ 5

SALTED ALMONDS (VE • NGC) £ 6

GOUGÈRES (V) £ 5



H O R S D ' O E U V R E

CHILLED MELON GAZPACHO,
WHIPPED RICOTTA & BASIL OIL (V) £ 12

CRISPY EGG, SWEET PEAS
& SMOKED LARDONS £ 15

BEEF CARPACCIO, ROCKET PISTOU
& PARMESAN SHAVINGS £ 19

SEA BREAM CARPACCIO,
PASSION FRUIT DRESSING (NGC) £ 19

HERITAGE DATTERINO TOMATOES,
CREAMY BURRATA, BASIL & AGED BALSAMIC (V) £ 16

ARTICHOKE & BABY SPINACH,
TRUFFLE DRESSING (VE • NGC)
Small £ 15, Large £ 19

SEARED TUNA, NIÇOISE-STYLE (NGC)
Small £ 18, Large £ 23

CRAB & SMOKED SALMON SALAD,
AVOCADO, FENNEL & APPLE £ 18

FENNEL, ORANGE & QUINOA SALAD,
CITRUS DRESSING (VE) £ 14

V E G E T A R I A N

MACCHERONI, TRUFFLE &
AGED PARMESAN (V) £ 36

MISO-GLAZED AUBERGINE,
SPICED TOMATO & CUMIN
AUBERGINE CAVIAR
(VE • NGC) £ 25

M E A T

BEEF FILLET, PEPPERCORN
SAUCE (NGC) £ 43

ROAST BABY CHICKEN,
NEW POTATOES, GIROLLES
& CHICKEN JUS (NGC) £ 36

F I S H

SEA BASS, PROVENÇAL-STYLE,
SAUCE VIERGE (NGC) £ 38

LOBSTER VOL-AU-VENT,
BUTTERY PUFF PASTRY
& LOBSTER BISQUE £ 53

L A C O C O T T E

SLOW-BRAISED LAMB, SEASONAL
GARDEN VEGETABLES & NATURAL
JUS (NGC) £ 38

T O S H A R E

CÔTE DE BŒUF 1KG,
RED WINE JUS (NGC) £ 125

S I D E S

FRIES (VE · NGC) £ 7
PARMESAN & TRUFFLE (V · NGC) + £ 4.5

HONEY-GLAZED
BABY CARROTS (V · NGC) £ 7

GREEN BEANS & SHALLOTS (V · NGC) £ 7

MASH POTATOES (V · NGC) £ 7
TRUFFLE (V · NGC) + £ 4.5

RED OAK LEAF SALAD (VE · NGC) £ 7

AVOCADO (V · NGC) £ 7

PEPPERCORN SAUCE, RED WINE JUS OR BÉARNAISE SAUCE (V · NGC) £ 5 EACH