

HOUSE *of* LOUIE

JAPANESE CUISINE FROM WANI TZUKI

MIKAZUKI MENU

三日月

£70 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

EDAMAME, SHIO-KOMBU SALT, TOGARASHI SALT (VE • NGC)

CHICKEN GYOZA, CHICKEN JUS AND SPRING ONION

SEABREAM CEVICHE, GREEN APPLE, WASABI LEAF, SESAME LIME VINAIGRETTE (NGC)

MAKI ROLL SELECTION

TUNA AKAMI, OTORO, SALMON, PRAWN TEMPURA

BABY CHICKEN, CARAMELISED PEANUT SAUCE (NGC)

MUSHROOM DONABE, SEAWEED BUTTER (V)

PRAWN TEMPURA, TENTSUYU. SHIO-KOMBU SALT

GRILLED GREEN ASPARAGUS, SWEET MISO (VE • NGC)

L'EXOTIQUE MANGO YUZU MARINATED, LEMON SORBET, MOCHI (VE • NGC)

SELECTION OF MOCHI ICE CREAMS MANGO & PASSION FRUIT,

LYCHEE, MATCHA (NGG • V)

V = VEGETARIAN / VE = VEGAN / NGC = NO GLUTEN CONTENT

ALTHOUGH ALL DUE CARE IS TAKEN, SOME DISHES MAY CONTAIN TRACES OF ALLERGENS.
PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE ANY DIETARY REQUIREMENTS.

HOUSE *of* LOUIE

JAPANESE CUISINE FROM WANI TZUKI

MANGETSU MENU

満月

£80 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

EDAMAME, SHIO-KOMBU SALT, TOGARASHI SALT (VE • NGC)

RADISH & EDAMAME DIP, BLACK SESAME, SOY CRACKERS,

NORI FURIKAKE, RAW HONEY (V)

TUNA TATAKI, YUZU MISO, TRUFFLE

**STEAMED LANGOUSTINE DUMPLING, SPICY MISO CRUSTACEAN SAUCE,
TOBIKO, SHISO**

SASHIMI, NIGIRI & MAKI ROLLS PLATTER

BLACK COD, CARAMELISED MISO, YUZU DAIKON (NGC)

MUSHROOM DONABE, SEAWEED BUTTER (V)

GRILLED LAMB CHOP, SPICY SOY GLAZE

GRILLED GREEN ASPARAGUS, SWEET MISO (VE • NGC)

L'EXOTIQUE MANGO YUZU MARINATED, LEMON SORBET, MOCHI (VE • NGC)

**SELECTION OF MOCHI ICE CREAMS MANGO & PASSION FRUIT,
LYCHEE, MATCHA (NGC • V)**

V = VEGETARIAN / VE = VEGAN / NGC = NO GLUTEN CONTENT

ALTHOUGH ALL DUE CARE IS TAKEN, SOME DISHES MAY CONTAIN TRACES OF ALLERGENS.
PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE ANY DIETARY REQUIREMENTS.

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

Maldon Oyster (NGC) £5

BASKET OF FRENCH BAGUETTE & BUTTER (V)

STARTER

HERITAGE DATTERINO TOMATOES, CREAMY BURRATA, BASIL & AGED BALSAMIC (V, NGC)
BEEF CARPACCIO, ROCKET PISTOU & PARMESAN SHAVING
SEARED TUNA, NIÇOISE STYLE (NGC)

MAIN COURSE

All served with pomme frites (VE • NGC) & baby carrots (VE • NGC)

MISO-GLAZED AUBERGINE, SPICED TOMATO & CUMIN AUBERGINE CAVIAR (VE, NGC)
WHOLE ROAST SEABASS, WHITE WINE VELOUTÉ (NGC)
ROAST BABY CHICKEN, NEW POTATOES, GIROLLES & CHICKEN JUS (NGC)

DESSERT

SALTED CARAMEL MILLE-FEUILLE, DIPLOMAT CREAM
L'EXOTIQUE MANGO SALSA, FRESH PINEAPPLE & MANGO SORBET (VE • NGC)

V = VEGETARIAN / VE = VEGAN / NGC = NO GLUTEN CONTENT

ALTHOUGH ALL DUE CARE IS TAKEN, SOME DISHES MAY CONTAIN TRACES OF ALLERGENS.
PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE ANY DIETARY REQUIREMENTS.

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
Maldon Oyster (NGC) £5

BASKET OF FRENCH BAGUETTE & BUTTER (V)

STARTER

FENNEL, ORANGE & QUINOA SALAD WITH CITRUS DRESSING (VE, NGC)
CRAB & SMOKED SALMON SALAD, AVOCADO, FENNEL & APPLE (NGC)
BEEF CARPACCIO, ROCKET PISTOU & PARMESAN SHAVING

MAIN COURSE

All served with pomme frites (VE • NGC) & baby carrots (VE • NGC)

CÔTE DE BŒUF 1KG, RED WINE JUS, YOUNG LEAVES (NGC)
MACCHERONI À LA TRUFFLE NOIRE, AGED PARMESAN, AUTUMN TRUFFLE (V)
WHOLE ROAST SEABASS, WHITE WINE VELOUTÉ (NGC)

DESSERT

STRAWBERRY PAVLOVA (V • NGC)
PISTACHIO PARIS-BREST, CHOCOLATE SAUCE (V)

V = VEGETARIAN / VE = VEGAN / NGC = NO GLUTEN CONTENT

ALTHOUGH ALL DUE CARE IS TAKEN, SOME DISHES MAY CONTAIN TRACES OF ALLERGENS.
PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE ANY DIETARY REQUIREMENTS.