

Loulou

CASSE-CROÛTES

Bread, cultured butter	5
Oeufs mimosa	12
Add trout roe/caviar	12/35
Sydney rock oysters, mignonette	40/80
Yellow fin tuna, citrus, smoked crème fraîche	26
Smoked bone marrow, sauce bordelaise	18ea
Le plateau de fruits de mer	MP

HORS D'OEUVRES

Baked scallops, gruyere	24
Winter leaves, beetroot, bleu de Basque	24
Steak tartare façon Loulou	25
French onion soup	26
Grilled octopus, sauce bouillabaisse	26

GLUTEN FREE MENU

CHARCUTERIE

Sauccison sec	14
Smoked ocean trout, lemon	16
Chicken liver parfait, gluten free bread	24

PRIX FIXE MENU

Monday-Friday (lunch only)

\$65pp 2-course menu

Winter leaves, beetroot, bleu de Basque
Confit duck leg, pomme purée

BISTRO • BOULANGERIE • TRAITEUR



61 LAVENDER ST, MILSONS POINT NSW 2061

PLATS

John Dory farçi, sauce Champagne	54
Confit rainbow trout, sauce Provençale, fennel	39
Grilled spatchcock, sauce colbert	42
Steak frites, sauce au poivre	54
Braised lamb shoulder, aubergine, jus d'agneau	40
Côte de bœuf, sauce bordelaise	180

GARNITURES

LES LÉGUMES		PATATE	
Salade	14	Frites	12
Broccolini, hazelnuts	15	Purée	12
Cavolo nero, Espelette	12	Roasted kiplers	12

A 10% service charge is applied to all tables of 8+ guests and a standalone 10% pricing surcharge applies on Sundays & public holidays

