

# Loulou

## CASSE-CROÛTES

Bread, cultured butter	5
Pomme dauphines	14
<i>Add trout roe/caviar</i>	<i>12/35</i>
Oeufs mimosa	12
<i>Add trout roe/caviar</i>	<i>12/35</i>
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

Quiche du jour, salade frisée	20
Winter leaves, beetroot, bleu de Basque	24
Steak tartare façon Loulou	25
Baked scallops gratin	24
Grilled octopus, sauce bouillabaisse	26
Onion soup en croûte	26

## CHARCUTERIE

Sauccison sec	14
Smoked ocean trout, lemon	16
Chicken liver parfait, warm brioche	24
Boudin blanc, cassoulet	24

## PRIX FIXE MENU

*Monday-Friday (lunch only)*

**\$60pp 2-course menu**

Quiche du jour
Confit duck leg, cassoulet

BISTRO • BOULANGERIE • TRAITEUR



61 LAVENDER ST, MILSONS POINT NSW 2061

## PLATS

Gnocchi Parisienne, mushrooms, beurre noisette	34
John Dory, scallop farçi, sauce champagne	54
Confit rainbow trout, fennel, sauce provençale	39
Le grand Loulou burger, frites (lunch only)	29
Grilled spatchcock, sauce colbert	42
Steak frites, sauce au poivre	54
Braised lamb shoulder, eggplant, jus d'agneau	42
Côte de bœuf, sauce bordelaise	180

## GARNITURES

LES LÉGUMES	PATATE
Salade	Frites
14	12
Brussel sprouts, sauce vert	Purée
15	14
Cavolo nero, Espelette	Roasted kiplers
12	12

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

