

Loulou

. CHEFS TABLE .



3 COURSE SHARING MENU
+ PREMIUM WINE PARING
\$80pp

ENTRÉES

Pommes dauphine, crème fraîche, mustard
Zucchini flower farci, sauce americane
Steak tartare classique, potato crisps

MAINS

300g Flat iron steak, sauce hussarde
John dory, sauce Champagne

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White endive salad, plum, fromage frais

DESSERT

Madeleines
Paris-Brest
Plum granita, yoghurt sorbet

Menu is subject to change

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+ PREMIUM WINE PARING
\$80pp

ON ARRIVAL

NV Chandon Blanc de Blancs

FIRST WINE

2022 Pichot Coteau de la Biche Vouvray Sec

SECOND WINE

2016 Chateau Bernadotte Haut Medoc

THIRD WINE

2023 Yalumba FSW Botrytis Viognier

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ON ARRIVAL

NV Domaine Kientzler Cremant d'Alsace

FIRST WINE

2022 L&C Poitout Chablis

SECOND WINE

2016 Terre à Terre Cabernet Sauvignon

THIRD WINE

2023 Vasse Felix Cane Cut Semillon

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ON ARRIVAL

NV Moët & Chandon Impéria Brut

FIRST WINE

2020 Chateau de Lavernette Pouilly-Fuisse Maison du Villard

SECOND WINE

2021 MMAD Vineyard Shiraz

THIRD WINE

2018 Chateau Suduiraut Lions de Suduiraut Sauternes

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