

Loulou

BASTILLE DAY DINNER 3 COURSE | \$130PP

ENTRÉES

Bread and butter

Rabbit, pork & prune terrine

Chicken liver parfait, marmalade

Salade of bay lobster, white endive, grapefruit

Steak tartare classique

MAINS

Rainbow trout a la Provençale

Choucroute garnie

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Salade of winter leaves

Kipfler, raclette fondue

DESSERT

Petite madeleines, citrus sugar

Preserved cherry clafoutis

Groups of 10 or more will incur a 10% service charge (Monday-Saturday).
Please note, a surcharge of 10% will apply on Sundays, and 15% on public holidays.