

Loulou

BREAKFAST



BAKERY

Served with confiture & butter

Croissant	6	Pain au chocolat.....	6.5
Viennoiserie basket.....	20	Baguette.....	5

EGGS

Served with toasted bread

Egg & soldiers.....	14
Scrambled eggs.....	12
Green egg cocotte, ratatouille	16
Flat crab omelette, Espelette pepper.....	32

À LA CARTE

Seasonal fruit salad.....	12
House granola, yoghurt, stone fruits	14
Soufflé pancake, honey & butter	15
Crumpet, avocado, Joseph olive oil	15
<i>Add Oscietra caviar</i>	<i>55</i>
Croque Loulou - ham, cheese, pickles.....	16
<i>Add fried egg (croque madame).....</i>	<i>20</i>
Le breakfast club, bacon, avocado, egg, tomato.....	24
Grand Loulou breakfast	
Sausage de Toulouse, mushrooms, cherry tomatoes, poached eggs, bacon	29

LES SUPPLÉMENTS

Toasted bread.....	2	Sausage de Toulouse.....	7
Poached egg	4	Bacon	7
Avocado	5	Smoked salmon	14
Roasted cherry tomatoes	5		

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BREAKFAST DRINKS



COFFEE BY ST. ALI

Regular and alt milk available

TEA BY MAYDE

10ea

Australian Native

Lemon myrtle, hibiscus, lemongrass, strawberry gum, aniseed myrtle, peppermint gum

Digest

Peppermint, fennel, calendula, licorice

Serenity

Chamomile, rose, passionflower, lavender

Green Sencha

Green tea, jasmine, rose petals

Earl Grey

English Breakfast

PRESSED JUICE

8ea

Orange

Pineapple

Grapefruit

Apple

Cranberry

FANCY A COCKTAIL?



Le Petit Kir Royale 16

Sunrise Gimlet 20

Bloody Marie 22

*While we strive to meet dietary needs, we cannot guarantee a allergen-free kitchen & food.
Groups of 8 or more will incur a 10% service charge (Monday-Saturday). Please note, a surcharge of 15% on public holidays.*