

Loulou

BREAKFAST *(Available until 11am)*

Freshly baked viennoiseries & pâtisserie

Please see our cabinets

House granola, yoghurt, stewed pear	14
Soufflé pancake, honey & butter	15
Avocado, goat's cheese, lemon, toast	15
Assiette de petit déjeuner (breakfast plate).....	19
<i>Soft-boiled egg, avocado, comté, jambon</i>	
Breakfast bowl	18
<i>Avocado, poached egg, spinach, ancient grain, green goddess</i>	
Bacon & egg roll, tomato chutney.....	14
Eggs your way, sauce verte, toast.....	14
Grand Loulou breakfast.....	29
<i>Sausage de Toulouse, mushrooms, cherry tomatoes, poached eggs, bacon, sourdough toast</i>	

FROM NOON

Oysters (1/2 doz)	38
Baked scallops, vadouvan butter	9ea
Prawn cocktail, cos	20
Chicken liver parfait, marmalade, warm brioche.....	27
Steak tartare, potato crisps.....	29
Salad Parisienne	26
<i>Cos, egg, potato, comté, tomato</i>	
Sandwich Américain.....	23
<i>Beef patty, sauce Andalusian, frites</i>	
Loulou Burger, frites.....	29
Baked eggplant à la Provençale	35
Poached monkfish, spinach, sauce Champagne	32
Duck confit, carrots, caramelised peaches	38
Wagyu minute steak & frites, Café de Paris butter	39

BREAKFAST SUPPLÉMENTS

Toast 2
Sausage de Toulouse 5
Poached egg 3
Bacon 5
Avocado 4
Hash brown 3

SIDES

Frites	12
Salad	12

DESSERT

Seasonal fruit granita	14
Crème caramel	19
Profiteroles, toasted nuts.....	19
<i>sauce au chocolat</i>	
Chocolate mousse.....	18

**PLEASE ORDER AND
PAY AT THE
COUNTER**



While we strive to meet dietary needs, we cannot guarantee an allergen-free kitchen. Groups of 8 or more will incur a 10% service charge

Please note, a surcharge of 10% will apply on Sundays, and 15% on public holidays.