

Loulou

LE GRAND MENU 2 COURSE | \$78PP

ENTRÉES

Charcuterie plate

Salade of green beans, pear, almond

Steak tartare, potato crisps

Grilled octopus, bouillabaisse, saffron rouille

+ Oysters, vermouth mignonette \$36 / \$72

MAINS

Roasted spatchcock à la piperade

Monkfish farçi, sauce Champagne

Pommes frites

Salad

+ *Optional steak add-ons available, served with your choice of sauce.*

DESSERT COURSE + \$20PP

*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.*

Loulou

LE GRAND MENU 3 COURSE | \$95PP

ENTRÉES

Charcuterie plate

Salade of green beans, pear, almond

Steak tartare, potato crisps

Grilled octopus, bouillabaisse, saffron rouille

+ Oysters, vermouth mignonette \$36 / \$72

MAINS

Roasted spatchcock à la piperade

Monkfish farçi, sauce Champagne

Pommes frites

Salad

+ Optional steak add-ons available, served with your choice of sauce.

DESSERT

Crème caramel

Clafoutis

Profiterole, sauce au chocolat, toasted nuts