

CAFÉ

Loulou

BASTILLE DAY SPECIAL



16 - 18 JULY, FROM 4PM

SAUMON À L'OSEILLE^(A) - \$42

Salmon with sorrel sauce

Inspired by La Maison Troisgros. Salmon seared fifteen seconds each side, finished with a sorrel cream sauce — reduced, never thickened. Met with hostility on arrival, it was redeemed when Le Monde called it an “intelligent salmon” and became one of the defining dishes of nouvelle cuisine.

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PAIRING WINE - \$30

2023 Christian Salmon ‘Clos des Criots’ Pouilly-Fumé - Sauvignon Blanc
Loire Valley, FR

Intense and complex floral aromas melt into smoky, mineral flavours coupled with a refreshing citrus and grapefruit edge.

Evening menu available from 4pm. 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. A surcharge of 10% will apply on Sundays, and 15% on public holidays.