

Loulou

LE DESSERT ET FROMAGE

LE DESSERT

Profiterole, burnt butter ice cream, cherry, sauce au chocolat.	9ea
Crème caramel.	25
Dark chocolate fondant, orange, sauce anglaise.	26
Burnt Basque cheesecake, candied cumquats.	26
Petit madeleines, Earl Grey sugar, crème Chantilly.	10 / 20

LE FROMAGE

Germain Langres plateau, France. . 15	Le dauphin double crème, France. . 11
Bleu des Basques, France. 15	Marcel Petite Comté Symphonie AOP, France. 14
Plateau de fromages (select three). 39	

DIGESTIF

Le Birlou Apple and Chestnut. 10	Victor Gontier Domfrontais. 18
Grand Marnier. 11	Hennessy VSOP. 16
Green Chartreuse. 14	Dudognon Napoleon 15yr. 19
Dolin Suédois Amaro. 10	Darroze Grands 20yr GBA. 30
Massenez Poire Williams EDV. 18	Delord 1989 BA. 30



*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.*