

- LUNCH -
11:30-15:00

LOU LOU

- BIENVENUE À TOUS -

PLAT DU JOUR

185:-

FRÅGA DIN SERVITÖR OM
DAGENS PLAT DU JOUR

EXTRA

POMMES FRITES 35:-

MIXSALLAD 45:-

TOMATSALLAD 55:-

BEARNAISESÅS 55:-

BUBBEL

2020 CAVA SIGNAT
Brut, ESP 135:-/780:-

NV ANDRÉ CLOUET
Grand Réserve 180:-/895:-

ÖL

MARIESTADS EXPORT 75:-
LAGER 5,3%
SWE, 40CL

METEOR LAGER 92:-
LAGER 4,5%
FRA, 40CL

ALKOHOLFRITT

MENABREA
LAGER, 0,0%, 33CL, ITA 69:-

GALIPETTE CIDER
TORR ÄPPELCIDER, 0,3%, 33CL,
FRA 88:-

LÄSK
COCA COLA, COCA COLA ZERO,
FANTA, SPRITE
52:-

•BRASSERIE•

FÖRRÄTTER

RÂBIFF

Kapris, cornichons, äggula,
schalottenlök, pommes alouettes
165:-/255:-

KANTARELLTOAST

madeira & gräddstuvade
kantareller, comté, surdegstårter,
portvinsreduktion, krasse
165:-/225:-

GRÖN SPARRIS

spritårter, pistagenötter,
gräslökshollandaise,
rökt forellrom
175:-

LÖJROM

30g löjrom från Bottenviken,
smörstekt surdegstårter, rödlök,
smetana, citron

VARMRÄTTER

LOULOUS BURGARE: LE MAC

cheddar, baconmarmelad,
purjolöksmajonnäs,
pommes frites
195:-

KYCKLINGSALLAD

majskyckling, parmesankräm,
lardonger, rädisor,
haricots verts
205:-

STEAK FRITES

grillad ryggbiff,
borderlaisesås, bearnaisesås,
tomatsallad, pommes frites
365:-

TORSK

beurre blanc, forellrom,
gräslök, dillolja, potatis
325:-

TARTE A L'OIGNON

lök- & fikonpaj, chèvrekrem,
valnötter, syrader vindruvor,
selleri, päron
215:-

VITT VIN

NV LA CROIX ST PIERRE
Languedoc-Rousillon, FRA
145:-/685:-

2021 LAROCHE
Bourgogne Blanc,
FRA 165:-/770:-

2020 ROCHEMORIN
Sauvignon Blanc Bordeaux, FRA
180:-/840:-

2023 HUGEL
Gentil Alsace, FRA
150:-/715:-

2022 ROBERT MONDAVI
Vint Chardonnay, USA
175:-/820:-

RÖTT VIN

2022 CHATEAU DE CATHOLOGNE
Rouge, Bordeaux, FRA
145:-/685:-

2022 FAMILLE FABRE
Lux de Luc, Languedoc, FRA
165:-/770:-

2022 TERRE MAGRE
Cabernet Franc, Friuli, ITA
150:-/715:-

2023 PROTO ROBLE
Ribera del Duero, ESP
150:-/715:-

2022 ROBERT MONDAVI
Vint Cabernet Sauvignon, USA
175:-/820:-

DESSERT

CHOKLADTRYFFEL 55:-
CRÈME BRÛLÉE 95:-



- LUNCH -
11:30-15:00

- BIENVENUE À TOUS -

LOU LOU

PLAT DU JOUR

185:-

ASK YOUR WAITER ABOUT
TODAY'S PLAT DU JOUR

EXTRA

POMMES FRITES 35:-

GREEN SALAD 45:-

TOMATO SALAD 55:-

BEARNAISE SAUCE 45:-

SPARKLING WINE

2020 CAVA SIGNAT
Brut, ESP 135:-/780:-

NV ANDRÉ CLOUET
Grand Réserve 180:-/895:-

BEER

MARIESTADS EXPORT 75:-
LAGER 5,3%
SWE, 40CL

METEOR LAGER 92:-
LAGER 4,5%
FRA, 40CL

NON-ALCOHOLIC

MENABREA
LAGER, 0,0%, 33CL, ITA 69:-
GALIPETTE CIDER
DRY APPLE CIDER, 0,3%, 33CL,
FRA 88:-

SOFT DRINKS
COCA COLA, COCA COLA ZERO,
FANTA, SPRITE
52:-

•BRASSERIE•

STARTERS

STEAK TARTARE

capers, cornichons, egg yolk,
shallots, croutons & pommes
alumettes
165:-/255:-

CHANTERELLE TOAST

creamed chantarelles on toasted
sourdough bread, comté,
port wine reduction, cress
165:-/225:-

GREEN ASPARAGUS

snap peas, chive hollandaise,
pistachios, smoked trout roe
175:-

VENDACE ROE

30g vendace roe from
Bottenviken, butter fried toast,
red onion, smetana
& lemon
225:-

MAIN COURSE

LOULOU'S HAMBURGER: LE MAC

cheddar, bacon marmalade,
leek mayonnaise & French fries
195:-

CHICKEN SALAD

chicken, parmesan cream,
lardons, radishes, green beans
205:-

STEAK FRITES

grilled sirloin steak,
borderlaise sauce, bearnaise
sauce, tomato salad
& French fries
365:-

COD

beurre blanc, trout roe, chives,
dill oil & potatoes
325:-

TARTE A L'OIGNON

onion & fig tarte, chèvre cream,
walnuts, pickled grapes, celery,
pear
215:-

WHITE WINE

NV LA CROIX ST PIERRE
Languedoc-Rousillon, FRA
145:-/685:-

2021 LAROCHE
Bourgogne Blanc,
FRA 165:-/770:-

2020 ROCHEMORIN
Sauvignon Blanc Bordeaux, FRA
180:-/840:-

2023 HUGEL
Gentil Alsace, FRA
150:-/715:-

2022 ROBERT MONDAVI
Vint Chardonnay, USA
175:-/820:-

RED WINE

2022 CHATEAU DE CATHALOGNE
Rouge, Bordeaux, FRA
145:-/685:-

2022 FAMILLE FABRE
Lux de Luc, Langudoc, FRA
165:-/770:-

2022 TERRE MAGRE
Cabernet Franc, Friuli, ITA
150:-/715:-

2023 PROTO'S ROBLE
Ribera del Duero, ESP
150:-/715:-

2022 ROBERT MONDAVI
Vint Cabernet Sauvignon, USA
175:-/820:-

DESSERT

CHOCOLATE TRUFFLES 55:-
CRÈME BRÛLÉE 95:-

