- SVENSKA -

LOU LOU

- LUNCHMENY -

- BIENVENUE À TOUS -

·BRASSERIE·

PLAT DU JOUR V49

Måndag - Fredag 11:30-15:00

MÅNDAG
DIJON & DRAGONKORV 175:-
smörbönor, potatis, brynt salviasmör confiterad purjolök

TISDAG
SEJFILÉ 175:-
gulbetor, kapris, brynt smör, potatis, dill

ONSDAG
KYCKLINGSALTIMBOCCA 175:-
salvia, prosciutto, marsalavin, smör, endiv, rostad potatis

TORSDAG
PANNBIFF 175:-
enbärssås, rotfrukter, svartvinbärsgelé, persilja

FREDAG
CHEF'S CUT FRIDAY 175:-
grillad butcher's steak, chimmichurrismör, pommes frites

VECKANS VEG
SOCCA 175:-
kikärtspannkaka, gräddkokt savojkål, rostade hasselnötter, picklad silverlök

CHEF'S CUT FRIDAY & ÖL

Veckans "chef's cut friday" med en Mariestad Export 5,3%, 40cl*
240:-

*Fredagar

AFFÄRSLUNCH

ANKLEVERMOUSSE
plommon- & portvinskompott, grillat surdegsbröd, saltrostade mandlar

STEAK FRITES
grillad ryggbiff, borderlaisesås, bearnaisesås, tomatsallad, pommes frites

TRYFFEL & KAFFE
chokladtryffel & bryggkaffe

495:-

FÖRRÄTTER

RÅBIFF
kapris, cornichons, äggula, schalottenlök & pommes alumettes
165:-/255:-

LÖJROM
30g löjrom från Bottenviken, smörstekt surdegsbröd, rödlök, smetana, citron
235:-

ANKLEVERMOUSSE
plommon- & portvinskompott, grillat surdegsbröd, saltrostade mandlar
175:-

VARMRÄTTER

STEAK FRITES
grillad ryggbiff, borderlaisesås, bearnaisesås, tomatsallad, pommes frites
395:-

KYCKLINGSALLAD
majskyckling, parmesankräm, picklad silverlök, lardonger, rädisor, haricots verts
215:-

RÖDING
mousseline på räkor, skaldjurssås, fänkål, pastis picklad gurka, potatis
345:-

CHÈVRE QUICHE
Karamelliserad lök, spenat, chèvre, mixsallad
185:-

LOULOUS BURGARE: LE MAC
cheddar, baconmarmelad, purjolöksmajonnäs & pommes frites
205:-

DESSERT

CHOKLADTRYFFEL 55:-
CRÈME BRÛLÉE 95:-

AFTER DINNER

WEDNESDAY & THURSDAY 21:00 - 23:00*

MARIESTAD EXPORT 5,3%	65
HOUSE RED/WHITE WINE	95/435
CAVA	85/465
AFTER DINNER COCKTAIL	110
LOULOUS BURGER: LE MAC	105

*ONLY IN THE BAR
- WE ALSO SERVE NON-ALCOHOLIC ALTERNATIVES -

VITT VIN

NV VIN DE MAISONE Blanc, FRA
125:-/595:-

2023 BERTRAND Picpoul de Pinet Languedoc, FRA
135:-/660:-

2023 LAROCHE Chablis Les Chanoines, FRA
215:-/995:-

RÖTT VIN

NV VIN DE MAISONE Rouge, FRA
125:-/595:-

2022 CHATEAU DE CATHALOGNE Rouge, Bordeaux, FRA
145:-/695:-

2023 PERRON DE MYPONT Bou
rgogne Rouge, FRA
215:-/995:-

ÖL

MARIESTADS EXPORT 72:-
LAGER 5,3%
SWE, 40CL

METEOR LAGER 87:-
LAGER 4,5%
FRA, 40CL

BUBBEL

2020 CAVA SIGNAT
Brut, ESP 120:-/650:-

NV ANDRÉ CLOUET
Grand Réserve 180:-/995:-

ALKOHOLFRITT

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

GALIPETTE CIDER
TORR ÄPPELCIDER, 0,3%, 33CL, FRA 82:-

LÄSK
COCA COLA, COCA COLA ZERO, FANTA, SPRITE 48:-

KOLSYRAT VATTEN
100CL 45:-

- FÖR ALLERGENER, URSPRUNG PÅ PROTEIN ELLER STÖRRE UTBUD PÅ DRYCK, FRÅGA DIN SERVIS -

- MED RESERVATION FÖR ÄNDRING -

- ENGLISH -

LOU LOU

- LUNCHMENU -

- BIENVENUE À TOUS -

·BRASSERIE·

PLAT DU JOUR W49

11:30-15:00

MONDAY
DIJON & TARRAGON SAUSAGE 175:-
butter beans, potatoes, browned sage butter, confit leeks

THUESDAY
SAITHE FILLET 175:-
beets, capers, browned butter, potatoes, dill

WEDNESDAY
CHICKEN SALTIMBOCCA 175:-
sage, prosciutto, marsala wine, butter, endive, roasted potatoes

THURSDAY
SALISBURY STEAK 175:-
juniper sauce, root vegetables, blackcurrant jelly, parsley

FRIDAY
CHEF'S CUT FRIDAY 175:-
grilled butcher's steak, chimmichurris butter, french fries

VEGETARIAN
SOCCA 175:-
chickpea pancake, cream-cooked savoy cabbage, hazelnuts, pickled silver onion

CHEF'S CUT FRIDAY & BEER

This weeks "Chef's cut friday" served with a Mariestad Export 5,3%, 40cl*
240:-

*Fridays

BUSINESS LUNCH

DUCK PARFAIT
plum & port wine compote, grilled sourdough bread, salt-roasted almonds

STEAK FRITES
grilled sirloin steak, borderlaise sauce, bearnaise sauce, tomato salad & French fries

TRUFFLE & COFFEE
chocolate truffles & brewed coffee

495:-

STARTERS

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

VENDACE ROE
30g vendace roe from Bottenviken, butter fried toast, red onion, smetana & lemon
235:-

DUCK PARFAIT
plum & port wine compote, grilled sourdough bread, salt-roasted almonds
175:-

MAIN COURSE

STEAK FRITES
grilled sirloin steak, borderlaise sauce, bearnaise sauce, tomato salad & French fries
395:-

CHICKEN SALAD
chicken, parmesan cream, lardons, radishes, green beans
215:-

ARTIC CHAR
shrimp mousseline, potatoes, seafood sauce, fennel, pastis pickled cucumber
345:-

CHÈVRE QUICHE
caramelized onions, spinach, mixed salad
185:-

LOULOUS BURGER: LE MAC
cheddar, bacon marmalade, leek mayonnaise & French fries
205:-

DESSERT

CHOCOLATE TRUFFLES 55:-
CRÈME BRÛLÉE 95:-

AFTER DINNER

WEDNESDAY & THURSDAY 21:00 - 23:00*

MARIESTAD EXPORT 5,3%	65
HOUSE RED/WHITE WINE	95/435
CAVA	85/465
AFTER DINNER COCKTAIL	110
LOULOUS BURGER: LE MAC	105

*ONLY IN THE BAR
- WE ALSO SERVE NON-ALCOHOLIC ALTERNATIVES -

WHITE WINE

NV VIN DE MAISONE Blanc, FRA
125:-/595:-

2023 BERTRAND Picpoul de Pinet Languedoc, FRA
135:-/660:-

2023 LAROCHE Chablis Les Chanoines, FRA
215:-/995:-

RED WINE

NV VIN DE MAISONE Rouge, FRA
125:-/595:-

2022 CHATEAU DE CATHALOGNE Rouge, Bordeaux, FRA
145:-/695:-

2023 PERRON DE MYPONT Bou rgogne Rouge, FRA
215:-/995:-

BEER

MARIESTADS EXPORT 72:-
LAGER 5,3%
SWE, 40CL

METEOR LAGER 87:-
LAGER 4,5%
FRA, 40CL

SPARKLING WINE

2020 CAVA SIGNAT
Brut, ESP 120:-/650:-

NV ANDRÉ CLOUET
Grand Réserve 180:-/995:-

NON-ALCOHOLIC

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

GALIPETTE CIDER
TORR ÄPPELCIDER, 0,3%, 33CL, FRA 82:-

SODAS
COCA COLA, COCA COLA ZERO, FANTA, SPRITE 48:-

SPARKLING WATER
100CL 45:-

- FOR THE ORIGIN OF OUR PROTEIN & ALLERGENS, ASK YOUR WAITER -
- SUBJECT TO CHANGE -