- SVENSKA -

LOU LOU

·BRASSERIE·

- LUNCHMENY -

Måndag - Fredag 11:30-15:00

- BIENVENUE À TOUS -

PLAT DU JOUR V.3

MÅNDAG
PANNBIFF 175:-
löksky, potatis, saltgurka, persilja

TISDAG
FISKGRYTA 175:-
sej, röding, aioli, musslor, tomat, vitt vin, grädde

ONSDAG
REUBEN SANDWICH 175:-
surkål, oxbringa, cheddar, saltgurka, rysk dressing, pommes frites

TORSDAG
MAJSKYCKLING 175:-
dragon, vitt vin, grädde, sockerärtor, potatispuré

FREDAG
CHEF'S CUT FRIDAY 175:-
grillad pluma, syrad lök, rödvinssmör, pommes frites

VECKANS VEG
PORTABELLO 175:-
lökcrème, mandel, belugalinser, purjolök, krasse

CHEF'S CUT FRIDAY & ÖL

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

LOU LOUS TRICOLORE

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
175:-/265:-

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

ANKLEVERMOUSSE
plommon- & portvinskompott, grillat surdegsbröd, saltrostade mandlar
185:-

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
355:-

CHÈVRE QUICHE
Karamelliserad lök, spenat, chèvre, mixsallad
195:-

LOU LOUS BURGARE: LE MAC
cheddar, baconmarmelad, purjolöksmajonnäs & pommes frites
215:-

DESSERT

CHOKLADTRYFFEL 55:-
CRÈME BRÛLÉE 95:-

CHEZ LOU LOU

13/1 TJUGONDAG KNUT
Nu ska julen ut = Bartömning!

22/1 VINETS DAG
Kom och fira vinets dag med oss

2/2 - 7/2 LA POUTINE WEEK
Vi serverar Poutine hela veckan

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
Bourgogne Rouge, FRA
215:-/995:-

ÖL

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

METEOR LAZGER 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:-

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 -

11:30-15:00

- BIENVENUE À TOUS -

·BRASSERIE·

PLAT DU JOUR W.3

MONDAY
SALISBURY STEAK 175:-
onion sauce, potatoes, pickles, parsley

THUESDAY
FISH STEW 175:-
cod, artic char, aioli, mussels, tomato, white wine, cream

WEDNESDAY
REUBEN SANDWICH 175:-
sauerkraut, brisket, cheddar, pickles, Russian dressing, french fries

THURSDAY
CHICKEN 175:-
tarragon, white wine, cream, sugar snaps, potato puré

FRIDAY
CHEF'S CUT FRIDAY 175:-
grilled pluma, pickled onion, red wine butter, french fries

VEGETARIAN
PORTABELLO MUSHROOM 175:-
onion cream, almonds, beluga lentils, leeks, cress

CHEF'S CUT FRIDAY & BEER

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

LOULOUS TRICOLORE

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
175:-/265:-

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
185:-

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
355:-

CHÈVRE QUICHE
caramelized onions, spinach, mixed salad
195:-

LOULOUS BURGER: LE MAC
cheddar, bacon marmalade, leek mayonnaise & French fries
215:-

DESSERT

CHOCOLATE TRUFFLES 55:-

CRÈME BRÛLÉE 95:-

AFTER DINNER

WEDNESDAY & THURSDAY 21:00 - 23:00*

MARIESTAD EXPORT 65
HUSETS RÖDA/VITA VIN 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 MAISON**
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 MAISON**
Rouge, FRA
125:-/595:-

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

2023 **PERRON DE MYPONT**
Bourgogne 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 -