

# LOU LOU

- LUNCHMENY -

Måndag - Fredag 11:30-15:00

- BIENVENUE À TOUS -

## PLAT DU JOUR V.15

**MÅNDAG**  
STÄNGT

**TISDAG**

**RAGGMUNK & FLÄSK 175**

stekt raggmunk med fläsk, lingon, krytt smör, persilja

**ONSDAG**

**KYCKLING 175**

rotselleripuré, spetskål, rostad mandel, kycklingvelouté

**TORSDAG**

**HÖGREVSCHILI 175**

tortilla, gräddfil, pico de gallo, jalapeño, koriander

**FREDAG**

**CHEF'S CUT FRIDAY 175**

grillad kalv tri-tip, pommes château, portvinssky, vitlöksmör

**VECKANS VEG**

**GRILLAD SPETSKÅL 175**

cannelliniönor, smörsås, mandel, krasse, parmansanmajonnäs,

## KÖTT & ÖL 240

**CHEF'S CUT**  
MED EN **MARIESTAD EXPORT**  
5,3%\*

\*Fredag

## LOU LOU'S TRICOLORE

**ANKLEVERMOUSSE**

plommon- & portvinskompott, grillat surdegsbröd, saltrostade mandlar

**STEAK FRITES**

grillad ryggbiff, borderlaisesås, bearnaisesås, pommes frites

**TRYFFEL & KAFFE**

chokladtryffel & krygkaffe

**495**

•BRASSERIE•

## FÖRRÄTTER

**RÅBIFF 175/275**

kapris, cornichons, äggula, schalottenlök & pommes alouettes

**LÖJROM 235**

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

**ANKLEVERMOUSSE 185**

plommon- & portvinskompott, grillat surdegsbröd, saltrostade mandlar

## VARMRÄTTER

**STEAK FRITES 395**

grillad ryggbiff, borderlaisesås, bearnaisesås, pommes frites

**KYCKLINGSALLAD 215**

majskyckling, parmesankräm, picklad silverlök, lardonger, rädisor, haricots verts

**TORSK 365**

beurre blanc, rissole potatis, forellrom, gräslök, dillolja

**CHÈVRE QUICHE 195**

Karamelliserad lök, spenat, chèvre, mixsallad

**LOU LOU'S BURGARE: LE MAC**

cheddar, baconmarmelad, purjolöksmajonnäs & pommes frites

**215**

## 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  
LOU LOU'S BURGER: LE MAC 105

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

## VITT VIN

NV **VIN DE MAISON**  
Blanc, FRA  
129/595

2024 **XAVIER** Le petit Blanc,  
FRA  
139/660

2023 **LAROCHE** Chablis Les  
Chanoines, FRA  
219/995

## RÖTT VIN

NV **VIN DE MAISON**  
Rouge, FRA  
129/595

2022 **CHATEAU DE CATHALOGNE**  
Rouge, Bordeaux, FRA  
149/695

2023 **PERRON DE MYPONT**  
Bourgogne Rouge, FRA  
199/995

## ÖL

**MARIESTAD EXPORT 75**

LAGER 5,3%  
SWE, 40CL

**METEOR LAGER 89**

LAGER 4,5%  
FRA, 40CL

## BUBBEL

2020 **CAVA SIGNAT**  
Brut, ESP 125/655

NV **ANDRÉ CLOUET**  
Grand Réserve 185/995

## ALKOHOLFRIIT

**MENABREA 72**

LAGER, 0,0%, 33CL, ITA

**LÄSK 49**

COCA COLA, COCA COLA ZERO,  
FANTA, SPRITE

**KOISYRAT VATTEN 45**

100CL

# LOU LOU

- LUNCHMENU -  
11:30-15:00

- BIENVENUE À TOUS -

## PLAT DU JOUR W.15

**MONDAY**  
CLOSED

**TUESDAY**

POTATO PANCAKE 175

swedish bacon, lingonberries,  
browned butter, parsley

**WEDNESDAY**

CHICKEN 175

celeriac purée, pointed  
cabbage, roasted almonds,  
chicken velouté

**THURSDAY**

CHILI 175

tortilla, sour cream,  
pico de gallo, jalapeño,  
coriander.

**FRIDAY**

CHEF'S CUT FRIDAY

grilled veal tri-tip, pommes  
château, port wine jus,  
garlic butter.

**VEGETARIAN**

GRILLED POINTED CABBAGE 175

cannellini beans, butter sauce,  
almonds, cress,  
parmesan mayonnaise.

## MEAT & BEER 240

CHEF'S CUT  
SERVED WITH A  
MARIESTAD EXPORT 5,3%\*

\*Friday

## LOU LOU'S TRICOLORE

**DUCK PARFAIT**

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

**STEAK FRITES**

grilled sirloin steak,  
borderlaise sauce,  
bearnaise sauce & french fries

**TRUFFLE & COFFEE**

chocolate truffles &  
brewed coffee

495

•BRASSERIE•

## STARTERS

**STEAK TARTAR 175/275**

capers, cornichons, egg yolk,  
shallots, croutons & pommes  
alumettes

**VENDACE ROE 235**

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

**DUCK PARFAIT 185**

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

## MAIN COURSE

**STEAK FRITES 395**

grilled sirloin steak,  
borderlaise sauce,  
bearnaise sauce & French fries

**CHICKEN SALAD 215**

chicken, parmesan cream,  
lardons, radishes, green beans

**COD 365**

beurre blanc, rissole potatoes,  
trout roe, chives, dill oil

**CHÈVRE QUICHE 195**

caramelized onions, spinach,  
mixed salad

**LOU LOU'S 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 5,3% 65

HOUSE RED/WHITE WINE 95/435

CAVA 85/465

AFTER DINNER COCKTAIL 110

LOU LOU'S BURGER: LE MAC 105

\*ONLY IN THE BAR

- WE ALSO SERVE NON-ALCOHOLIC ALTERNATIVES -

## WHITE WINE

NV VIN DE MAISON

Blanc, FRA  
129/595

2024 XAVIER Le petit Blanc,  
FRA  
139/660

2023 LAROCHE Chablis Les  
Chanoines, FRA  
219/995

## RED WINE

NV VIN DE MAISON

Rouge, FRA  
129/595

2022 CHATEAU DE CATHOLOGNE  
Rouge, Bordeaux, FRA  
149/695

2023 PERRON DE MYPONT  
Bourgogne Rouge, FRA  
199/995

## BEER

**MARIESTADS EXPORT 75**

LAGER 5,3%  
SWE, 40CL

**METEOR LAGER 89**

LAGER 4,5%  
FRA, 40CL

## SPARKLING WINE

2020 CAVA SIGNAT  
Brut, ESP 125/655

NV ANDRÉ CLOUET  
Grand Réserve 185/995

## NON-ALCOHOLIC

**MENABREA 72**

LAGER, 0,0%, 33CL, ITA

**SODAS 49**

COCA COLA, COCA COLA ZERO,  
FANTA, SPRITE

**SPARKLING WATER 45**

100CL