

HOUSE *of* LOUIE

FRENCH CUISINE FROM LOUIE

MENU DE LA MAISON

£75 PER PERSON



Nocellara Olives (VE, NGC) £5

Gougères au Fromage (V) £5

Salted Almonds (VE, NGC) £5

BASKET OF FRENCH BAGUETTE & BUTTER (V)

STARTERS (choose one)

PUMPKIN SOUP, ROASTED CHESTNUTS, CROUTONS (VE)

SEABREAM CARPACCIO, PASSION FRUIT DRESSING, POPPY SEEDS (NGC)

BEETROOT & STRACCIATELLA, HERITAGE BEETROOTS, WALNUT DRESSING (V, NGC)

MAIN COURSE (choose one)

All served with pommes frites (VE) and glazed carrots & thyme (VE, NGC)

KING CABBAGE WEDGE, WINTER TRUFFLE, PINE NUTS, PISTOU (VE, NGC)

VEAL CHEEK POT-AU-FEU, TURNIPS, CARROTS, LEEKS, BONE MARROW TOAST

TURBOT FILET, CURLY KALE, BEETROOT, CITRUS BEURRE BLANC (NGC)

DESSERT (choose one)

CHOCOLATE PROFITEROLE, VANILLA ICE CREAM, CHOCOLATE SAUCE (V)

L'EXOTIQUE, PINEAPPLE COMPOTE, MANGO SORBET (VE, NGC)

PETIT-FOUR £4

FROMAGES AFFINÉS, SELECTION OF ARTISAN CHEESES, GRAPES & CRACKERS (V) £19

V = VEGETARIAN / VE = VEGAN / NGC = NO GLUTEN CONTENT
ALL MENUS ARE SUBJECT TO CHANGES BASED ON SEASONALITY AND AVAILABILITY OF CERTAIN INGREDIENTS.

HOUSE *of* LOUIE

FRENCH CUISINE FROM LOUIE

MENU PRESTIGE

£95 PER PERSON



Nocellara Olives (VE, NGC) £5

Gougères au Fromage (V) £5

Salted Almonds (VE, NGC) £5

BASKET OF FRENCH BAGUETTE & BUTTER (V)

STARTERS (choose one)

CELERIAC CARPACCIO TRUFFLE MAYO, PINENUTS (VE, NGC)

ARTICHOKE & BABY SPINACH, GREEN APPLE, TRUFFLE DRESSING (VE, NGC)

SALMON GRAVLAX, CANDIED BEETROOT, HERITAGE RADISH, CAVIAR (NGC)

MAIN COURSE (choose one)

All served with pomme purée (V, NGC) and red oak lettuce (VE, NGC)

ROAST BUTTERNUT SQUASH, PEPPER SALSA, CRISPY KALE (VE, NGC)

BEEF FILET, PEPPERCORN SAUCE (NGC)

TURBOT FILET, CURLY KALE, BEETROOT, CITRUS BEURRE BLANC (NGC)

DESSERT (choose one)

BOURDALOUE TART, ALMOND FRANGIPANE, POACHED PEAR (V)

CLASSIC RUM BABA, CANDIED FRUITS, CHANTILLY CREAM 3 Y.O. EMINENTE RHUM (V)

PETIT-FOUR £4

FROMAGES AFFINÉS, SELECTION OF ARTISAN CHEESES, GRAPES & CRACKERS (V) £19

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HOUSE *of* LOUIE

FRENCH CUISINE FROM LOUIE

CHRISTMAS SET MENU

£95 PER PERSON



Nocellara Olives (VE, NGC) £5

Gougères au Fromage (V) £5

Salted Almonds (VE, NGC) £5

BASKET OF FRENCH BAGUETTE & BUTTER (V)

STARTERS (choose one)

PUMPKIN SOUP, ROASTED CHESTNUTS, CROUTONS (VE)

BEETROOT & STRACCIATELLA, HERITAGE BEETS, WALNUT DRESSING (V, NGC)

SALMON GRAVLAX, CANDIED BEETROOT, HERITAGE RADISH, CAVIAR (NGC)

MAIN COURSE (choose one)

All served with pomme purée (V, GF) and brussel sprouts & bacon (GF)

ROAST BUTTERNUT SQUASH, PEPPER SALSA, CRISPY KALE (VE, NGC)

TURKEY BALLOTINE, SWISS CHARD, CRANBERRY JUS (NGC)

TURBOT FILET, CURLY KALE, BEETROOT, CITRUS BEURRE BLANC (NGC)

DESSERT (choose one)

BOURDALOUE TART, ALMOND FRANGIPANE, POACHED PEAR (V)

CHOCOLATE PROFITEROLE, VANILLA ICE CREAM, CHOCOLATE SAUCE (V)

PETIT-FOUR £4

FROMAGES AFFINÉS, SELECTION OF ARTISAN CHEESES, GRAPES & CRACKERS (V) £19

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