

# HOUSE *of* LOUIE

FRENCH CUISINE FROM LOUIE  
**MENU DÉCOUVERTE**  
*£85 PER PERSON*



Dishes will arrive in waves and placed in the center of the tables to be passed around, shared or served by your waiter at your convenience

Nocellara Olives (VE • NGC) £5      Gougères au Fromage (V) £5      Salted Almonds (VE • NGC) £5  
Maldon Oyster (NGC) £5

BASKET OF FRENCH BAGUETTE & BUTTER (V)

## STARTER

STRACCIATELLA & HERITAGE BEETS, ROAST WALNUT (V • NGC)  
BEEF CARPACCIO, ROCKET PISTOU & PARMESAN SHAVING  
SEARED TUNA, NIÇOISE STYLE (NGC)

## MAIN COURSE

All served with pomme frites (VE • NGC) & baby carrots (VE • NGC)

SILKY POLENTA, ASPARAGUS, WILD GARLIC & GREMOLATA (VE • NGC)  
WHOLE ROAST SEABASS, WHITE WINE VELOUTÉ (NGC)  
ROAST BABY CHICKEN, NEW POTATOES, GIROLLES & CHICKEN JUS (NGC)

## DESSERT

SALTED CARAMEL MILLE-FEUILLE, DIPLOMAT CREAM  
L'EXOTIQUE MANGO SALSA, FRESH PINEAPPLE & MANGO SORBET (VE • NGC)

V = VEGETARIAN / VE = VEGAN / NGC = NO GLUTEN CONTENT

ALTHOUGH ALL DUE CARE IS TAKEN, SOME DISHES MAY CONTAIN TRACES OF ALLERGENS.  
PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE ANY DIETARY REQUIREMENTS.

# HOUSE *of* LOUIE

FRENCH CUISINE FROM LOUIE  
**THE GRAND CRU MENU**

*£110 PER PERSON*



Dishes will arrive in waves and placed in the center of the tables to be passed around, shared or served by your waiter at your convenience

Nocellara Olives (VE • NGC) £5      Gougères au Fromage (V) £5      Salted Almonds (VE • NGC) £5  
Maldon Oyster (NGC) £5

BASKET OF FRENCH BAGUETTE & BUTTER (V)

## STARTER

WHITE ASPARAGUS, FRESH HERB VINAIGRETTE, ROAST HAZELNUT, CURED  
HAM & AGED COMTÉ (NGC)  
CRAB & SMOKED SALMON SALAD, AVOCADO, FENNEL & APPLE  
ARTICHOKE & BABY SPINACH, GREEN APPLE, TRUFFLE DRESSING (VE • NGC)

## MAIN COURSE

All served with pomme frites (VE • NGC) & baby carrots (VE • NGC)

CÔTE DE BŒUF 1KG, RED WINE JUS, YOUNG LEAVES (NGC)  
MACCHERONI À LA TRUFFLE NOIRE, AGED PARMESAN, AUTUMN TRUFFLE (V)  
SEA BASS, WHITE WINE VELOUTÉ, GREEN ASPARAGUS & PEAS (NGC)

## DESSERT

STRAWBERRY PAVLOVA (V • NGC)  
PISTACHIO PARIS-BREST, CHOCOLATE SAUCE (V)

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