



LOULOU

DESSERT MENU

TARTE TATIN <i>French upside-down pie with caramelized apples and crisp pastry, vanilla gelato</i>	\$13	PECHE MELBA <i>Poached peaches with raspberry coulis, vanilla gelato and whipped cream</i>	\$12
LAVA CAKE <i>Chocolate fondant with crème anglaise</i>	\$13	CRÈME BRULÉE <small>GF</small> <i>Vanilla custard with crackling caramel</i>	\$12
DUO OF SORBETS <small>GF, DF, VG</small> <i>Ask about our daily selection</i>	\$9	DESSERT PLATTER <i>choose any</i>	3 for \$29

DESSERT WINE

GRAND ECLOS DU CHÂTEAU DE CÉRONs 2013 <i>Graves</i>	\$22
DOW'S 20 YEARS OLD TAWNY <i>Porto</i>	\$21

DESSERT COCKTAIL

LA MADELEINE	\$18
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COFFEE AND TEA

ESPRESSO	\$6	CAPPUCCINO	\$8
DOUBLE ESPRESSO	\$10	LATTE	\$8
AMERICANO	\$7	TEA FORTE	\$7

DIGESTIF

HENNESSY VS	\$22	LAGAVULIN	\$30	ZACAPA 23	\$25
HENNESSY VSOP	\$46	<i>Single Malt 16y</i>		BAILEY'S	\$14
HENNESSY XO	\$70	OBAN	\$26	AMARETTO	\$12
SEMPE ARMAGNAC	\$50	<i>Single Malt 14y</i>		FERNET	\$16
<i>Extra grande reserve</i>		MACALLAN 12	\$25	LUXARDO	\$14
GREEN CHARTREUSE	\$23	CLEMENT	\$25	LIMONCELLO	
		<i>10 year</i>			

A service charge of 20% will be added to party of 6 and above.

Surcharge of 4% added to all checks to help cover increased costs and minimum wage increases for our dedicated staff.

*P: pescatarian | DF: dairy free | GF: gluten free | VG: vegan | V: vegetarian
"Thank you for dining with us and supporting our team members"*