



# LOULOU

## LUNCH MENU

**CHEESE AND CHARCUTERIE** 3 FOR \$25, 5 FOR \$39, 7 FOR \$49

• Cheese :  
Brie, Roquefort, Comté, grana padano, chèvre, truffle pecorino

• Meat :  
Jambon de Paris, calabrese, saucisson, prosciutto di Parma, bresaola

**FRENCH BAGUETTE**  
Beurre D' Isigny A.O.C., Maldon

**CAVIAR**  
1 oz Kaviari Oscietre , crème fraiche,  
white onion, egg whites, blini

### SHAREABLE

**DIPS** PICK 2 \$15, PICK 4 \$23

- Tapenade *DF, GF*
- French onion *GF, V*
- Romesco *DF, VG*
- Hummus *DF, GF, VG*

**OYSTERS** *DF, GF, P* ½ DOZ \$24 - 1 DOZ \$44  
Mignonette, cocktail sauce, horseradish

**DUCK LIVER PATE** \$16  
Cornichons, crostini, strawberry  
fennel pollen jam

## APPETIZERS

**ONION SOUP** \$13  
Comté, toast

**MEDITERRANEAN HUMMUS** *DF, GF, VG* \$16  
Crudo vegetable assortment

**ESCARGOTS** \$18  
Garlic, parsley, butter, walnuts

**MUSSELS** *P* \$20  
White wine, shallots, parsley, butter  
and garlic toast

**BAKED GOAT CHEESE** *V* \$21  
Cherry tomatoes, chives, red  
onion, crostini

**HAMACHI CRUDO** *DF, GF* \$24  
Citrus, pomegranate, pickled fresno,  
cucumber, crispy rice chips

**GRILLED OCTOPUS** *P, DF* \$24  
Romesco sauce, avocado, shaved  
almonds

**FROG LEGS** \$27  
Parsley, garlic, butter lemon

## SALADS

**CAESAR** \$16  
Romaine, grana padano,  
croutons

**SALADE CHEVRE DE CHAUD** \$19  
Mixed greens, goat cheese  
medallions, pancetta, tomato,  
walnuts, pine nuts

**BURRATA** *GF, V* \$20  
Arugula, oven dried heirloom cherry  
tomatoes, olive oil, balsamic glaze,  
maldon

**DUCK CONFIT SALAD** *GF, DF* \$24  
Frisee, pulled duck confit, roasted  
potatoes, raspberry vinaigrette,  
pomegranate

Add prosciutto di Parma \$9 chicken \$8, salmon \$10, steak \$15

## ENTREES

**AVOCADO TOAST** *V, DF* \$16  
Add smoked salmon \$7  
Add poached egg \$2  
Add prosciutto di Parma \$9

**QUICHE LORRAINE** \$17  
Flaky crust, bacon, eggs,  
cream, comte, greens

**CROQUE MADAME** \$19  
Sourdough, ham, comte,  
bechamel, fried egg, greens

**FRIED CHICKEN SANDWICH** \$19  
Mango coleslaw, tarragon  
aioli, fries

**SHRIMP CEVICHE** *GF, DF* \$19  
Poached shrimps, seasonal  
fruits, lemon guajillo  
marinade, lime chips

**LOULOU BURGER** *DF* \$22  
Wagyu beef, caramelized onion,  
lettuce, tomato, pickle and  
onion, served with French fries  
Vegan option available  
Add cheese \$2, add avocado \$2

**FISH AND CHIPS** *DF* \$22  
Beer battered, black cod, fries,  
side of homemade tartar sauce,  
cocktail sauce, lemon

**FRIED CALAMARI** *DF* \$22  
Homemade tartar sauce, fresno  
chile, lemon

**SUNRISE CROISSANT** *P* \$23  
Bacon, eggs, aioli, heirloom  
tomato, romaine

**LOBSTER ROLL** *P* \$31  
Mayonnaise, lemon, chives,  
Served with French fries

## PASTA FRESHLY MADE IN THE HOUSE

**TAGLIATELLE CARBONARA** \$23  
Homemade pancetta, egg,  
grana padano

**PESTO SPAGHETTI** *V* \$24  
Basil, pine nuts, garlic,  
grana padano

**PAPPARDELLE BOLOGNESE** \$25  
Ground beef, tomato,  
mirepoix, white wine, cream,  
grana padano

**LOBSTER LINGUINE** *P* \$43  
Garlic, shallots, meyer  
lemon, parsley, cream

## 3 DAY PROOF DOUGH PIZZA

**LOULOU** \$26  
Fior di latte, mascarpone,  
gorgonzola, mushrooms and  
jambon de Paris

**DIAVOLA** \$23  
San marzano, fior di latte,  
spicy salami, kalamata olives,  
gremolata

**TRUFFLE** *V* \$45  
Fior di latte, ricotta, grana  
padano, mascarpone, mushroom  
confit, garlic, lemon zest,  
arugula, shaved black truffle

**MARGHERITA** *V* \$19  
San marzano, fior di latte,  
basil

## SIDES

**FRENCH FRIES/TRUFFLE** *DF, GF, VG* \$9/\$27

**GRILLED ASPARAGUS** *DF, GF, VG* \$11

**CAULIFLOWER STEAK** *GF, V* \$12  
Parsley and garlic butter

**POTATO PURÉE** *GF* \$11

**BRUSSELS SPROUTS** *GF, V* \$12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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