

*Love Lou*



Please notify us in advance if you suffer from food intolerance or allergies.

Nouveau - new dishes from brand chef Enver Dzhemilov

## RAW BAR

<i>nouveau</i> Sea urchin with mango	650
Sea bass crudo with tomatoes	1100
Argentine shrimp carpaccio	950
Salmon, tuna, scallop and shrimp crudo	2300

Oyster 1 pc	600
Sea urchin 1 pc	450
Red caviar 50 g	1100
Black caviar 57 g	6700

## Hors d'oeuvre

Baked artichokes with parmesan and truffle honey	1400	Baked bone marrow with baguette	890
<i>nouveau</i> Escargots de Bourgogne with dried tomatoes and parmesan	850	Baked bone marrow with oysters and baguette	2100
<i>nouveau</i> Escargots à la Provençale	1100	<i>nouveau</i> Potato gratin with eel tartare and foie gras	950
Truffle camembert with baguette	950	Tomato pie with eggplant	950
Foie gras escalope with seasonal fruits	2300	Coquilles Saint-Jacques with mushroom Velute	1490

## ENTREES

Sicile Olives	400	<i>nouveau</i> Tartare with chavroux espuma and black pepper	1300
Pata Negra 5J <small>36 mon 40 g</small>	3500	Burrata with strawberries and tomatoes	1200
Duck jamon	590	Octopus carpaccio with bottarga	1450
French cheeses	1200	<i>nouveau</i> Pickled pepper with Tonnato sauce	750
<i>nouveau</i> Artichoke Guacamole	950	Marble beef carpaccio	1300
Tuna tartare	1400	Foie Gras and Rabbit Liver Pate with Brioche	950
Salmon tartare with red caviar	1200		
<i>nouveau</i> Smoked Beef Tartare on Bone Marrow	1300		

## SALADES

Warm salad de fruits de mer	1800
Salad with Kamchatka crab	2100
Duck salad with seasonal fruits	1350
Green salad with avocado and chia seeds	1300
Salad with crab, avocado and pickled mango	1850
Stracciatella with seasonal fruits and truffle honey	800

## SOUPES

King's Soupe	1250
Onion soup	900
Elysian soup with foie gras and quail	1100
Soupe d'automne with pumpkin and stracciatella	690

## PLAT PRINCIPAL

<span>nouveau</span> Salmon fillet with Brussels sprouts	1700	<span>nouveau</span> Sauté au crabe	2300
Bœuf bourguignon	1600	Sea bass en provence	2300
Burger Rossini à la truffe	1800	Rossini steak with foie gras	3100
Loligo Squid with New York sauce	1100	Octopus with potatoes and romesco sauce	2350
<span>nouveau</span> Cassoulet with quail, foie gras and baked apples	1650	<span>nouveau</span> Schnitzel with truffle and stracciatella	1450
Confit duck with chavroux potatoes	1400	Rossini Coquilles	2400
Ribeye a la parisienne <span>100 g</span>	1500	<span>nouveau</span> Bœuf Wellington	2500
		<span>nouveau</span> Beef tongue with baked potatoes and leeks	1650

## PÂTES

Tagliolini with black truffle	1400	Spaghetti aux fruits de mer	1400
Spaghetti vongole	1300	Gnocchi with northern shrimp tartare and stracciatella	1500
Champagne risotto with langoustines	1100	<span>nouveau</span> Gratin de pâtes with black truffle	1600

## Accompagnements

Spinach in cream sauce	600	Mashed potatoes with truffle oil	450
Fries with truffle and parmesan	650	Sweet potato fries with parmesan	650
Potato gratin with truffle sour cream	450	Sweet tomatoes with guacamole	550

## Desserts

### Le Sac à main Icon

Bag dessert with a base  
of cheesecake and cherries

850

### <sup>nouveau</sup> Chère Joséphine

Napoleon dessert

750

### Blancmanger

French version of panna cotta  
with seasonal berries

700

### <sup>nouveau</sup> Fondant au chocolat

Fondue with banana sorbet

950

### <sup>nouveau</sup> Rue de Rivoli

Eclair with peanut cream

650

### Les galeries lafayette

Assorted French desserts

1900

### Crème brûlée

Classic French dessert  
with crispy caramel

650

### Tarte Tatin

with seasonal fruits

700



## CAFÉ

### CLASSIQUE

Espresso	250
Double Espresso	300
Flat White	300
Cappuccino	300
Latte	350
Raf	400

### Spécial

Matcha Latte	500
Rat au chocolat	500
Café de Fleur	500
White truffle	450
L'automne: Faris	500
Salted pistachio Latte	500
Alternative milk of your choice	100

We can also make your coffee decaffeinated

## THÉ

### CLASSIQUE

Da Hong Pao 600 ml	550
Dark Oolong	
Dian Hong 600 ml	550
Large red leaves	
Pu Er An-Bao 600 ml	550
Hua Lung Ju 600 ml	550
Jasmine green	
Milk Oolong 600 ml	550
Tie Guan Yin 600 ml	550
Light Oolong	
Gaba Oolong 600 ml	650
Taiwanese anaerobic Oolong	
Long Jin 600 ml	650
Green and young	

### TISANE

Japanese lime tree 600 ml	500
Buckwheat tea 600 ml	500
Cape of Medicinal Herbs 600 ml	500
Sagaan Dailya 600 ml	500

### SPÉCIAL

Promenade du soir 600 ml	700
Blue de Chanel 600 ml	650

## L'EAU MINÉRALE

### PLATE

Mineralised Water Lou Lou 500 ml	450
Mineralized water enriched with magnesium	
Dausuz / Russie 850 ml	700
Tassay Excellent / Kazakhstan 750 ml	850
San Benedetto Antica Fonte / Italy 650 ml	1000
Velleminfroy / France 1000 ml	1600

### GAZEUSE

Dausuz / Russie 850 ml	700
Tassay Emerald / Kazakhstan 750 ml	850
San Benedetto Antica Fonte / Italy 650 ml	1000
Velleminfroy / France 1000 ml	1600
Saint Geron / France 750 ml	1500

## En Bouteille

Fentimans	750
Tomarchino BIO 275 ml	800
ORIGINAL "YUZU Tonic Water" 200 ml	550



## JUS

Yoga in assortment 200 ml	550
Fresh juice 200 ml Orange/Grapefruit/ Apple/Celery/Carrot/Citrus mix	650
Pineapple juice 200 ml	1200
Garnet juice 200 ml	1900

## LIMONADES

	250 ml
Lavender - Sagaan Dailya	500
La fleur française Pear & basil	500
Au bord de la Seine Grapefruit & passion fruit	500

## COCKTAILS

Martini Fiero & Tonic / Martini Bianco & Tonic	800
<i>Martini Fiero / Martini Bianco, orange, tonic</i>	

Martini Negroni	800
<i>Martini Riserva Rubino, Bombay Sapphire, bitter</i>	

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Coco	800
<i>Berry vodka, peach liqueur, tonka beans, bitter</i>	

French Kiss	800
<i>Bombay sapphire, sweet vermouth, bergamot cordial</i>	

Nymphomane	800
<i>Lychee, Sparkling wine</i>	

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Forbidden Apple	800
<i>Calvados, Bombay sapphire, vermouth, palo santo cordial</i>	

Nude Lychee	800
<i>Bombay sapphire, lychee cordial, rose, menthol, sparkling wine</i>	

La vie en rose	800
<i>Beluga Botanicals Pear and Lime, Martini Bianco, riesling, grapefruit, basil, lime</i>	

Le Moulin Rouge	800
<i>Oakheart Original, Martini Fiero, sherry fino, cherry, cocoa, lychee, lime</i>	

L'Amouage de l'Or	800
<i>Raspberry gin, Martini Fiero, amaro, violet, apple</i>	

L'Âge de passion	800
<i>Gin, sherry fino, coffee, vanilla, lime, passion fruit mousse</i>	

La Lettre de Orens	800
<i>Beluga Botanicals Rose and Lime, sherry fino, riesling, peach</i>	

L'Atelier Des Couture	800
<i>Whiskey, porto, Martini Rubino, macadamia, tonka beans, lime</i>	

## BITTER, AMARO & VERMOUTH

50 ml

Lillet Blanc	550
Campari	550
Martini Bianco	600
Martini Fiero	600
Martini Rosso	600
St. Raphael, "Le Quina" Ambre	600
Amaro Montenegro	650
Cynar	650
"Byrrh" Grand Quinquina	700
Fernet Branca	850
Branca Menta	850
Bresca Dorada Mirto di Sardegna	900
Silvio Carta, Vermouth Rosso	900
Carpano Antica Formula	950

## SPARKLING

Martini Prosecco DOCG 187 ml	1500
Martini Asti DOCG 750 ml	5000

## LIQUEUR

Griottini un Peureux	500
Massenez Crème de Cassis\ Griotte\ Pomme	550
Benedictine	900
Grand Marnier Cordon Rouge	1200
Absinth Un Peureux	1000
Golden 8 Poire	750
Pastis Pernod	500
Massenez Eau-De-Vie Pear Williams	1300

## ITALIE

Limoncello Petrone	800
Liquore Strega	650
Poli Mirtillo	1000
Poli Miele	1100
Italicus Rosolio di Bergamotto	1600





## BRANDY

50 ml

Ararat Nairi 20 YO 2800

### COGNAC

Camus VS 1200

Camus VSOP 1800

Camus XO 5500

Lautrec XO  
Grande Champagne 1er Cru 3400

Delamaine XO Vesper 4900

Frapin Chateau  
de Fontpinot XO 3500

Frapin VIP XO  
Grande Champagne 5200

### ARMAGNAC

Chevalier d'Espalet XO 1000

Castarede "Blanche" 1100

Lafontaine VSOP 1250

### CALVADOS

Boulard Grand Solage 1100

Pere Magloire VSOP 1600

Christian Drouin XO 2500

### GRAPPA

Poli Bassano del Classica 1000

Marolo Grappa di Barolo 1200

Nonino Monovitigno  
Riserva il Prosecco 1500

Berta Elisi 1900

Tignanella 2000

Sassicaia 3900

## Whisky

50 ml

## ÉCOSSE

### LOWLAND

Aberfeldy 12 1100

Glenfiddich 12 2200

Tomatin Legacy 1300

### SPEYSIDE

The macallan  
Triple Cask 12 YO 2900

The Macallan  
Double Cask 18 YO 7900

### ISLES

Scapa Skiren 1700

Bunnahabhain "Cruach-Mhona" 2200

Ardbeg Corryvreckan 2300

### MÉLANGE DE SCOTCH

Monkey Shoulder 1700

Chivas 13 1400

Grants 750

## IRLANDAIS

"Black Irish" Whiskey  
with Stout 800

Tullamore Dew 950

Jameson Black Barrel 950

Teeling Small Butch 1000

## ÉTATS-UNIS

Bowsaw small batch	900
Bulleit Bourbon	1000
Woodford	1300

## JAPON

Hatozaki	1100
Hatozaki Pure Malt	1500
Kujira 10	2500

## AUTRES PAYS

"Eddu" Silver Broceliande	1300
Kavalan, "Concertmaster"	2400
Kilchoman, "Machir Bay"	2400

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## RUM

50 ml

Plantation 3 Stars	800
Plantation Dark	800
El Ron Prohibido Reserva 12	900
Don Papa	1000
Plantation Pineapple	1000
RM Original Dark	1100
Brugal 1888	1400
Botucal Reserva Exclusiva 12 YO	1400
Zacapa 23	2000

## GIN

50 ml

### ANGLETERRE

Sipsmith London Dry	1300
Hendrick's	1900

### FRANCE

Le Gin Carmina	1200
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### ESPAGNE

Botica London Dry	800
Le Tribute	1100
Nordes	1000
Mare	1200

### ALLEMAGNE

Monkey 47	3000
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### JAPON

Ukyio Blossom	1100
Ukyio Yuzu	1100
Roku	1100



## TEQUILA AND MEZCAL 50 ml

Jose Cuervo, "Tradicional" Reposado	900
Koch El Artesanal Espadin	1100
Derrumbes Durango	1700
"Herradura" Reposado	1600
Arette Blanco	1700



## VODKA 50 ml

Beluga Noble	650
Beluga Transatlantic	750
Beluga Gold	1200
"Mont Blanc" Voyage	700
"Spelta"	1100
Grey Goose	1000

## APÉRITIFS

"Beluga" Noble Botanicals Pear and Linden	800
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## BIÈRE

"Menabrea La 150°" Bionda <span style="color: red;">0.33</span>	800
La Trappe "Witte Trappist" <span style="color: red;">0.33</span>	850
The Musketeers "Troubadour blond" <span style="color: red;">0.33</span>	900
Petrus Bordeaux	900
Will-Brau Weizen <span style="color: red;">0.5</span>	650
Gulden Draak <span style="color: red;">0.75</span>	3500
"Sint Gummarus" Dubbel <span style="color: red;">0.75</span>	2500

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