

*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

nouveau	Tuna crudo	1800
	Salmon, scallop, tuna and shrimp crudo	2490
nouveau	Red Shrimp crudo	1900

Oyster 1 pc	650
Sea urchin 1 pc	450
Red caviar 50 g	1290
Black caviar 57 g	6900

CHECK WITH THE WAITER FOR AVAILABILITY  
 French Frog Legs (Burgundy / Provence)  
 4350

## ENTREES

Sicile Olives	450	Beef tartare with chavroux espuma and black pepper	1300
Jamon Iberico Cebo de Campo 36 mon 40 g	3500	Burrata with seasonal fruits	1200
Duck jamon	590	Marble beef carpaccio	1300
French cheeses	1590	nouveau Foie gras terrine with brioche	1600
nouveau Guacamole with tuna tartare	1750	Foie Gras and Rabbit Liver Pate with Brioche	1100
Trout tartare with red caviar	1200		
nouveau Confit shrimp with salted lemon	950		

## Hors d'oeuvre

nouveau Baked artichokes with parmesan and truffle honey	1500	Truffle camembert with baguette	1100
Escargots de Bourgogne with dried tomatoes and parmesan	850	Baked bone marrow with baguette	990
Escagorts à la Provençale	1290	nouveau Baked potatoes with red black caviar	950/1650
Foie gras escalope with seasonal fruits	2300	Potato gratin with eel tartare and foie gras	950
Loligo Squid with New York sauce	1100	Coquilles Saint-Jacques with mushroom Velute	2100

## SALADES

<small>nouveau</small>	Salad with shrimp, halloumi and vegetables	1100
<small>nouveau</small>	Nicoise salad with burnt tuna	1690
	Duck salad with seasonal fruits	1350
	Green salad with avocado and chia seeds	1300
	Salad with Kamchatka crab	2200
	Salad with crab, avocado and pickled mango	1950
	Stracciatella with seasonal fruits and truffle honey	800

## SOUPES

King's Soupe	1250
Onion soup	900
Elysian soup	1290
Soupe d'automne with pumpkin and stracciatella	690

## PLAT PRINCIPAL

Trout with seasonal greens and seasonal mushrooms	1790	Confit duck with chavroux potatoes	1490
Bœuf bourguignon	1600	Sea bass en provence	2600
Burger Rossini à la truffe	1800	Rossini steak with foie gras	3100
<small>nouveau</small> Crab Phalanx with Noisette oil	3490	Octopus with potatoes and romesco sauce	2600
<small>nouveau</small> Entrecôte with Café de Paris sauce	3900	<small>nouveau</small> Chicken with truffle and morels	1900
		Rossini Coquilles	2400

## PÂTES

<small>nouveau</small> Gnocchi with Sicilian shrimp and stracciatella	1300	Spaghetti aux fruits de mer	1690
<small>nouveau</small> Spaghetti with veal and smoked duck meatballs	1400	Champagne risotto with langoustines	1300
Tagliolini with black truffle	1400	<small>nouveau</small> Ravioli with shrimp, octopus and vongole	1250

## Accompagnements

Fries with truffle and parmesan	690	Mashed potatoes with truffle oil	450
Potato gratin with truffle sour cream	550	Sweet potato fries with parmesan	650
		Spinach in cream sauce	600

## Desserts

Le Sac à main Icon  
Dessert with raspberry mousse  
and berry filling  
990

Fondant au chocolat  
Fondue with banana sorbet  
950

Les Galeries Lafayette  
Assorted French desserts  
2490

Chère Joséphine  
Napoleon dessert  
750

<sup>nouveau</sup>  
Dubai Chocolate  
with pistachio 100/300 gr  
1500/3700  
with hazelnuts 100/300 gr  
1500/3000

<sup>nouveau</sup>  
Cheesecake aux fruits  
de saison  
Cheesecake with seasonal fruits  
and condensed milk  
850

Tarte Tatin  
with seasonal fruits  
750

Blancmanger  
Французская версия панна котты  
с сезонными ягодами  
820

Mademoiselle Amour  
Ром-леды  
650

Crème brûlée  
Classic French dessert  
with crispy caramel  
650



## CAFÉ

### CLASSIQUE

Espresso	300
Double Espresso	350
Flat White	500
Cappuccino	450
Latte	500
Raf	550

### Spécial

Matcha Latte	500
Rat au chocolat	650
Café de Fleur	600
Ensemble à Paris!	600
Salted pistachio Latte	600
Alternative milk of your choice	100

We can also make your coffee decaffeinated

## THÉ

### CLASSIQUE

Da Hong Pao 600 ml Dark Oolong	600
Dian Hong 600 ml Large red leaves	600
Pu Er An-Bao 600 ml	600
Hua Lung Ju 600 ml Jasmine green	600
Milk Oolong 600 ml	600
Tie Guan Yin 600 ml Light Oolong	600
Long Jin 600 ml Green and young	600
Gaba Oolong 600 ml Taiwanese anaerobic Oolong	700

### TISANE

Japanese lime tree 600 ml	550
Buckwheat tea 600 ml	550
Cape of Medicinal Herbs 600 ml	550
Sagaan Dailya 600 ml	550

### SPÉCIAL

L'amour du roi Chamomile, currant, cherry, pepper	800
Cœur de Provence Lemongrass, myrtle, fig, walnut	800

## L'EAU MINÉRALE

### PLATE

Mineralised Water Lou Lou 500 ml Mineralized water enriched with magnesium	450
Dausuz / Russie 850 ml	750
Tassay Excellent / Kazakhstan 750 ml	1000
San Benedetto Antica Fonte / Italy 650 ml	1400
Velleminfroy / France 1000 ml	1600

### GAZEUSE

Dausuz / Russie 850 ml	750
Tassay Emerald / Kazakhstan 750 ml	1000
San Benedetto Antica Fonte / Italy 650 ml	1400
Velleminfroy / France 1000 ml	1600
Saint Geron / France 750 ml	1800

## En Bouteille

Tomarchino BIO 275 ml	800
"The Gardenist" Tonic Water 200 ml	550
Fever-Tree, Premium Indian Tonic 200 ml	750

## JUS

Yoga in assortment 200 ml	600
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

## MOCKTAILS

Tour de Eiffel N\A wine, passionfruit, lychee, bitter	800
Belle Epoque N\A wine, N\A gin, peach, sagaan dailya	800

## COCKTAILS

Martini Fiero & Tonic / Martini Bianco & Tonic Martini Fiero / Martini Bianco, orange, tonic	800
Martini Negroni Martini Riserva Rubino, Bombay Sapphire, bitter	1100
French Kiss Bombay sapphire, Martini vermouth, bergamot cordial	800
Nymphomane Lychee, Sparkling wine	900
Mon Vilhelm Bombay sapphire, Beluga Botanicals Pear and Linden, Martini vermouth, melon liquor, honey, herbal cordial	800
Dear Juliette Rum, coconut liquor, Martini vermouth, palo santo cordial	800
Darling Moscow Bombay sapphire, Beluga Botanicals Rose and Lime, Martini vermouth, vanilla, grapefruit, pepper	800
Magic Atelier Rum, apricot brandy, amaro, bitter	800
Miss Bardot Bombay sapphire, lychee, rose, menthol, wine	800
Madame Taylor Beluga Botanicals Pear and Linden, Martini Bianco, wine, grapefruit, basil, lime	800
Call me Audrey Gin, strawberry-shiso cordial, Martini vermouth, wine, bitter	800
CoCo Gin, sherry fino, coffee, vanilla, lime, passion fruit mousse	800

BITTER,  
AMARO &  
VERMOUTH

50 ml

Martini Bianco	600
Martini Fiero	600
Martini Rosso	600
St. Raphael, "Le Quina" Ambre	600
Campari	650
Cynar	700
Amaro Montenegro	800
Bresca Dorada	
Mirto di Sardegna	800
Fernet Branca	850
Branca Menta	850
Carpano Antica Formula	950

SPARKLING

Martini Prosecco DOCG 187 ml	1700
Martini Asti DOCG 750 ml	5500

LIQUEUR

Pastis Pernod	500
Luxardo Maraschino Originale	600
Cointreau	600
Golden 8 Poire	1000
Massenez Eau-De-Vie	
Pear Williams	1300

ITALIE

Limoncello Valdoglio	800
Poli Miele	1100
Italicus Rosolio di Bergamotto	1600





## COGNAC

50 ml

Camus VS	1500
Camus VSOP	2000
Camus XO	6500
Martignac VSOP	1300
Lautrec XO	
Grande Champagne 1er Cru	3400
Frapin Chateau de Fontpinot XO	4200

## ARMAGNAC

50 ml

Chevalier d'Espalet XO	1000
Castarede "Blanche"	1100
Lafontaine VSOP	1300

## CALVADOS

50 ml

Pere Magloire VSOP	1300
Boulard Grand Solage	1500
Christian Drouin XO	2500

## GRAPPA

50 ml

Sibona, Grappa	
Riserva Madeira	1400
Berta Elisi	1900
Tignanello	2600

## Whisky

50 ml

## ÉCOSSE

### LOWLAND

Aberfeldy 12	1200
Glenfiddich 12	2200
Tomatin Legacy	1300

### SPEYSIDE

The macallan Triple Cask 12 YO	3500
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### ISLES

Scapa Skiren	1700
Bunnahabhain "Cruach-Mhona"	2200
Ardbeg Corryvreckan	2300

### MÉLANGE DE SCOTCH

Grants	750
Monkey Shoulder	1700
Chivas 13	1900

## IRLANDAIS

"Black Irish" Whiskey with Stout	800
Tullamore Dew	950
Teeling Small Butch	1200
Yellow spot	3600

## ÉTATS-UNIS

Bowsaw small batch	900
Bulleit Bourbon	1000
Woodford	1300

## JAPON

"Akashi" Meisei	1300
Kujira 10	3000

## AUTRES PAYS

"Heriose" Le Classique	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	1100
Plantation Pineapple	1300
Botucal Reserva Exclusiva 12 YO	1300
Brugal 1888	1400
Zacapa 23	2000

## GIN

50 ml

### ANGLETERRE

"Mayfair" Six PM	900
Sipsmith London Dry	1300
Hendrick's	1900

### ESPAGNE

Botica London Dry	800
Nordes	1100
Mare	1200

### JAPON

Ukyio Blossom	1100
Roku	1100



## TEQUILA AND MEZCAL 50 ml

Olmecca Altos Reposado	900
Koch El Artesanal Espadin	1100
Derrumbes Durango	1700
"Herradura" Reposado	1600
KAH Blanco	1800
Don Julio 1942	4900

## VODKA 50 ml

Beluga Noble	700
Beluga Transatlantic	800
Beluga Gold	1500
Grey Goose	1000
"Spelta"	1200

## APÉRITIFS

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

Huyghe "Export" <span style="color: red;">0.33</span>	900
La Trappe "Witte Trappist" <span style="color: red;">0.33</span>	900
St. Peter's, "Without" N/A <span style="color: red;">0.5</span>	900
Gulden Draak <span style="color: red;">0.75</span>	4200



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