



LOUIS

BRASSERIE



menu d'été

APPE T I Z E R

Cold "Charentais melon" soup with mint and champagne			15.00
Exquisite vintage sardines from 'La Perle de Dieux' served with toasted baguette, with sauce verte and lavender mayonnaise			21.00
Louis-Salad Bowl with raspberry dressing, caramelised walnuts, spring onions marinated in balsamic vinegar, pumpkin seeds, cherry tomatoes, pomegranate seeds, croutons, cucumber, radishes and cottage cheese			
		small	16.00
		large	24.00
Fried chicken	7.50		
Fried pulpo	8.00		
Falafel balls	6.50		
Veal pâté with Cumberland sauce served with a colourful salad bouquet and house dressing			26.00

MAIN COURSE

Whole sea bream royal baked in the oven, served with roasted croquettes, beurre blanc, almond broccoli and crispy capers			46.00
Boiled meat salad ("Siedfleischsalat") with herb and mustard dressing, sauted potatoes, cornichons brunoise, red onions, steamed radishes, fried onions and egg			39.00
Trofie pasta with saffron and dill sauce, served with fried pulpo			34.00
Half chicken with Café de Paris butter served with French fries or salad			35.00

A P E R I T I F

Campari Milano			15.00
Campari, cranberry juice, prosecco, mint			

W I N E

<u>White wine</u>		<u>1dl</u>	<u>7.5dl</u>
Sassaia Bianco di Merlot, Ticino 2022	9.50		69.00
DOC, Vinattieri, Switzerland			
<u>Rosé wine</u>			
Eau de Provence by Private Wine Collection 2023	8.00		56.00
Grenache Noir, Cinsault, Syrah Provence, France			
<u>Red wine</u>			
La Croisade 2021	9.50		69.00
Cabernet- Syrah, Languedoc, France			

D I G E S T I F

Liqueur Farigoule de Forcalquier de Thym		<u>4cl</u>	15.00
Marc de Bourgogne, Morin		<u>2cl</u>	11.00