



LOUIS

BRASSERIE



menu du
printemps

STARTER

White asparagus cream soup with garnish, croutons and cream topping			14.00
Exquisite vintage sardines from “Perl de Dieux” served with toasted baguette, with sauce vert and lavender mayonnaise			21.00
Colorful spring salad bowl on herbal mustard dressing with fresh asparagus, peas, sauerkraut, cherry tomatoes, radishes and diced beetroot			
		Small	16.00
Chicken cubes	8.00	Big	24.00
Fried pulp cubes	9.00		
Falafel cubes	6.50		

MAIN COURSE

Roasted beef entrecôte cubes with mustard jus, asparagus and baked herb polenta cigar			42.00
Oven-baked whole royal sea bream served with saffron beurre blanc, crispy capers, asparagus and pommes risolées			46.00
Confit French duck thigh accompanied by blackcurrant veal jus, pea puree and sweet potato gnocchi			39.00
Wild garlic ravioli with beurre noisette, pine nuts and grated pickled egg yolk			32.00

APERITIF

Louis Royal			
Champagne Deutz, Grand Marnier, Cassis de Bourgogne			17.50
Henri Bardouin, Pastis		4 cl	14.00

WINE

	1 dl	3.75 dl	7.5 dl
<u>White wine</u>			
Sassaia Bianco di Merlot, Ticino	9.50		69.00
DOC, Vinattieri, Switzerland			
Ultimate Rosé 2022	10.50	39.00	74.00
Provence, France			
<u>Red wine</u>			
La Croisade 2021	9.50		69.00
Cabernet- Syrah, Languedoc, France			

DIGESTIF

Liqueur Farigoule de Forcalquier de Thym		4 cl	15.00
Marc de Bourgogne, Morin		2 cl	11.00