



LOULOU

Rooftop · Restaurant · Lounge

BUFFET BRUNCH

.....EGGS.....

TRUFFLE AND REGULAR
SCRAMBLED EGGS - GF, DF

BACON AND BREAKFAST
SAUSAGE - GF, DF

.....BREAD.....

FRENCH BAGUETTE - DF, VG

COUNTRY BREAD - DF, VG

FIG & OLIVE BREAD - DF, VG

BUTTER, JAM

.....COLD STATION.....

HUMMUS AND CRUDITÉ - DF, GF, VG
AVOCADO TOAST BAR - DF, VG

toast, guacamole, cilantro, pickled onion, radish

BAGEL AND LOX - P

*bagels, lox, red onion, capers, cream cheese, sliced
tomatoes, dill*

CHEESE AND CHARCUTERIE - GF

*selection of cured meats and cheese, fig jam, seeded
mustard, cornichons*

GASPACHO - DF, GF, VG

SHRIMP CEVICHE - DF, GF

.....SALADS.....

BEEF AND GOAT CHEESE - GF, V

CAESAR - DF, V

CAPRESE SKEWERS - GF, V

.....PIZZAS.....

MARGHERITA PIZZA - V

SMOKED SALMON PIZZA - P

DIAVOLA PIZZA

.....HOT ENTRÉES.....

ROASTED BEEF TRI-TIP - GF
bordelaise, chimichurri

CORNED BEEF HASH - DF

FRIED CHICKEN

SALMON MEUNIERE

BEEF SLIDERS

CARNITAS TACOS - DF, GF

PRIMAVERA PASTA - DF, VG

.....SIDES.....

BREAKFAST POTATOES - DF

HARICOT VERT - GF

.....DESSERT.....

FRESH FRUIT PLATTER - DF, GF, VG

TIRAMISU - V

CHOCOLATE FOUNTAIN - DF, GF, VG
with fruits and marshmallow

FRENCH MINI PASTRIES - V
croissants, chocolate croissants, mini muffins, cookies

FRENCH TOAST AND CREPES - V
Nutella, whipped cream, maple syrup, fruit

\$59 PER ADULT \$29 PER CHILD (AGES 2-12)

BEVERAGES, TAX, TIPS AND SERVICE FEES ARE NOT INCLUDED
P: pescatarian | DF: dairy free | GF: gluten free | VG: vegan | V: vegetarian



LOULOU

LUNCH MENU



SHAREABLE

.....

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

Cheese :
Brie, Roquefort, Comte, Grana Padano, chèvre, truffle pecorino
 Meat:
Jambon de Paris, calabrese, saucisson, prosciutto

DIPS pick 2 \$15, pick 4 \$23

Tapenade GF, DF, romesco DF, VG, hummus DF, GF, VG, caramelized onion and garlic GF, V

APPETIZERS

.....

FRENCH BAGUETTE - v	\$6
<i>Cultured salted butter</i>	
AVOCADO HUMMUS - DF, GF, VG	\$16
<i>Crudo vegetable assortment</i>	
ONION SOUP	\$12
<i>Comte, toast</i>	
SCALLOPS CARPACCIO - GF, P	\$22
<i>Lime, avocado crème fraîche, herbs, Fresno</i>	
ESCARGOTS	\$18
<i>Garlic, parsley, butter, walnuts</i>	
GRILLED OCTOPUS - P	\$24
<i>Romesco sauce, avocado</i>	
MUSSELS - P	\$18
<i>White wine, shallots, parsley, butter and garlic toast</i>	
BAKED GOAT CHEESE - v	\$21
<i>Cherry tomatoes, chives, crostini</i>	
OYSTERS - DF, GF, P	½ DOZ \$24 - 1 DOZ \$44
<i>Mignonette, cocktail sauce and horseradish</i>	
CAVIAR - P	MP
<i>1 oz Petrossian Royal Ossetra, crème fraîche, white onion, scrambled egg whites, blini</i>	

SALADS

.....

CAESAR - v	\$15
<i>Romaine, grana padano, croutons</i>	
BURRATA - GF, V	\$20
<i>Heirloom tomato, basil, pistachio pesto vinaigrette</i>	
NIÇOISE - DF, GF	\$23
<i>Romaine, haricots verts, egg, cherry toms, olives, seared abi tuna</i>	
BEET AND GOAT CHEESE - v, GF	\$16
<i>Red and gold beets, chèvre, greens, balsamic glaze</i>	

Add chicken \$4, salmon \$8, steak \$13

SANDWICHES

.....

CROQUE MADAME	\$19
<i>Sourdough, ham, comte, bechamel, fried egg, greens</i>	
SANDWICH PARISIEN	\$18
<i>Baguette, butter, jambon de Paris, comte, salad</i>	
QUICHE LORRAINE	\$17
<i>Flaky crust, bacon, eggs, cream, comte</i>	
PAN BAGNAT - DF	\$21
<i>Tuna, eggs, olives, haricots verts, tomatoes, romaine</i>	
LOULOU BURGER - DF	\$22
<i>Kobe beef, caramelized onion, lettuce, tomato, pickle and onion</i>	
FRIED CHICKEN SANDWICH	\$19
<i>Mango coleslaw, tarragon Aioli</i>	
TRIP-TIP SANDWICH - DF	\$22
<i>Ciabatta, roasted bell peppers, romesco, arugula</i>	
LOBSTER ROLL - P	\$31
<i>Mayonnaise, lemon, chives</i>	
AVOCADO TOAST - v	\$16
Add smoked salmon \$7 add poached egg \$2	
SALMON TACOS - P, DF	\$18
<i>Salmon belly, mango coleslaw salsa</i>	

PASTA FRESHLY MADE IN THE HOUSE

.....

LOBSTER LINGUINE - P	\$43
<i>Garlic, shallots, meyer lemon, parsley, cream</i>	
SPAGHETTI ALA LEMON - P	\$28
<i>Basil, butter, salmon caviar</i>	
PESTO SPAGHETTI - DF, V	\$23
<i>Basil, pine nuts, garlic, parmesan</i>	

3 DAY PROOF DOUGH PIZZA

.....

MARGHERITA - v	\$18
<i>San marzano, mozzarella, basil</i>	
LOULOU	\$22
<i>Mozzarella, mascarpone, gorgonzola, mushrooms and jambon de Paris</i>	
TRUFFLE - v	\$45
<i>Fontina cheese, fior di latte, Grana Padano, porcini, shaved black truffles, 62 degree egg</i>	
DIAVOLA	\$22
<i>San marzano, mozzarella, spicy salami, kalamata olives, gremolata</i>	
SALMON - P	\$21
<i>Crème fraîche, smoked salmon, fior di latte, dill</i>	

SIDES

.....

FRENCH FRIES/TRUFFLE - DF, GF, VG	\$9/\$27
GRILLED ASPARAGUS - DF, GF, VG	\$11
CAULIFLOWER STEAK - GF, V	\$10
<i>parsley and garlic butter</i>	
POTATO PURÉE - GF	\$9
RATATOUILLE - DF, GF, VG	\$9
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.

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SPECIAL LUNCH MENU

\$29 PER PERSON

Appetizer or Dessert + Main Course

.....**STARTERS**.....

CAESAR - v

Romaine, grana padano, croutons

ESCARGOTS

Garlic, parsley, butter, walnuts

ONION SOUP

Comte, toast

.....**MAIN COURSE**.....

LOULOU PIZZA

Mozzarella, mascarpone, gorgonzola, mushrooms and jambon de Paris

PESTO SPAGHETTI - DF, V

Basil, pine nuts, garlic, parmesan

FRIED CHICKEN SANDWICH

Mango coleslaw, tarragon Aioli

.....**DESSERT**.....

PROFITEROLES

DUO OF SORBETS - GF, DF, VG

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DINNER MENU



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Meat:
Jambon de Paris, calabrese, saucisson, prosciutto

DIPS pick 2 \$15, pick 4 \$23

Tapenade GF, DF, romesco DF, VG, hummus DF, GF, VG,
caramelized onion and garlic GF, V

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BEEF AND GOAT CHEESE - V, GF	\$16
<i>Red and gold beets, chèvre, greens, balsamic glaze</i>	

Add chicken \$4, salmon \$8, steak \$13

ENTREES

.....

SCALLOPS - GF, P	\$46
<i>Persillade, parsnip puree</i>	
20OZ PRIME RIB EYE FLAMBEE - GF	\$109
<i>Mashed potato, grilled asparagus, béarnaise, bordelaise</i>	
SALMON - P, GF, DF	\$29
<i>Fennel and orange salad, herb relish</i>	
STEAK AND FRITES	\$39
<i>Flannery hanger steak and fries, chimichurri</i>	
POULET ROTI	\$29
<i>½ chicken, natural jus, summer roasted vegetables</i>	
LAMB CHOPS - GF	\$44
<i>Zucchini spaghetti, grana padano, mint bearnaise</i>	
VEGAN MOUSSAKA - DF, GF, VG	\$26
<i>Eggplant, lentils, bechamel vegan cheese</i>	
SHRIMP - GF	\$48
<i>Grilled colossal prawns, garlic butter, rosemary rice</i>	

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SIDES

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DESSERT MENU

PROFITEROLES	\$12	LAVA CAKE	\$13
<i>puffs with vanilla bean gelato and Valrhona chocolate sauce</i>		<i>chocolate fondant with creme anglaise</i>	
PÊCHE MELBA - GF	\$12	DUO OF SORBETS - GF, DF, VG	\$9
<i>poached peach, raspberry coulis, vanilla gelato, whipped cream</i>		<i>ask about the daily selection</i>	
CRÈME BRULÉE - GF	\$12	DESSERT PLATTER	<i>choose any 3 for \$27</i>
<i>vanilla custard with crackling caramel</i>			

.....DIGESTIF.....

HENNESSY VSOP	\$22
HENNESSY VS	\$46
HENNESSY XO	\$70
SEMPE ARMAGNAC , <i>Extra grande reserve</i>	\$50
LAGAVULIN , <i>Single Malt 16y</i>	\$30
OBAN , <i>Single Malt 14y</i>	\$26
MACALLAN <i>12 y</i>	\$25
CLEMENT <i>10 y</i>	\$25
ZACAPA N°23	\$25
BAILEY'S	\$14
AMARETTO	\$12
FERNET	\$16
LUXARDO LIMONCELLO	\$14

.....DESSERT WINE.....

CHÂTEAU LAMOTHE	\$22
GUIGNARD	
<i>Sauternes, 2eme Grand cru</i>	
PORTO	\$21
<i>Dow's port tawny 20y</i>	

.....DESSERT COCKTAIL.....

LA MADELEINE	\$18
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.....COFFEE AND TEA.....

ESPRESSO	\$6
DOUBLE ESPRESSO	\$10
AMERICANO	\$7
CAPPUCCINO	\$8
LATTE	\$8
TEA FORTE	\$7

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HAPPY HOUR

**FROM 3PM TO 6PM
MONDAY TO FRIDAY**

.....

CHICKEN WINGS - DF, GF <i>buffalo, ranch, greens</i>	\$9
BUFFALO CAULIFLOWER - DF, GF, VG <i>buffalo, ranch</i>	\$9
SLIDERS <i>Kobe beef, mustard, ketchup, gruyere</i>	\$12
MARGHERITA PIZZA - V <i>mozzarella, tomato, basil</i>	\$9
OYSTERS - P, DF, GF <i>mignonette, cocktail sauce, lemon</i>	\$2
VEGETABLES - DF, GF, VG <i>crudo vegetables & hummus</i>	\$9
ARANCINI - V <i>rice balls stuffed with truffle pecorino, tarragon aioli</i>	\$8
BRUSSELS SPROUTS - GF, V <i>lemon juice, grana padano</i>	\$7
CARNITAS TACOS - DF, GF <i>pickled onion, radish, salsa</i>	\$9
SALMON TACOS - P, DF <i>salmon belly, mango coleslaw, salsa</i>	\$9
DIPS <i>romesco, caramelized onion and garlic, flat bread</i>	\$8

ALL CLASSIC COCKTAILS \$12

ALL WINES \$10
glass of French white, red or sparkling.

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COCKTAILS

SPECIALITY COCKTAILS \$18

ENCORE

Rum, Peach Schnapps, Pineapple, Mint, Lime

BONNE HEURE

*Rum, Maracuja, Mango, Guava, Cinnamon,
Vanilla, Lime*

PEUT-ÊTRE

*Vodka, Cucumber, Ginger syrup, Mint, Lime,
Ginger Beer*

FROM PARIS WITH LOVE

*Gin, Triple Sec, Saint Germain, Grapefruit,
Lime*

LA MADELEINE

Vanilla Vodka, Triple Sec, Amaretto, Mr. Black,

Grand Marnier, Pineapple

PASSION

Bourbon, Passion fruit, Lemon, Simple

JE T'AIME

Mezcal, Italicus, Cilantro, Fresno chile, Lime

OH LA LA !

Tequila, Fresh Watermelon, Lime

LOULOU

*Vodka, Nigori Sake, Lychee Liquor, Lychee
Puree, Lemon*

J'ADORE

*Bergamot Liquor, Peach, Pear, Lime, fresh
fruits, Sparkling Rose*

CLASSIC COCKTAILS \$18

HEMINGWAY DAIQUIRI

Rum, Luxardo Maraschino, Grapefruit, Lime

EAST SIDE

Gin, Mint, Cucumber, Lime

ESPRESSO MARTINI

Vodka, Mr. Black, Espresso

HUGO SPRITZ

Saint Germain, Mint, Lime, Sparkling Wine

MARGARITA

Tequila, Triple Sec, Agave, Lime

NEGRONI

Gin, Campari, sweet vermouth

OLD FASHIONED

Bourbon, Sugar, Angostura Bitter

APEROL SPRITZ

Aperol, Sparkling Wine, Soda

PALOMA

Tequila, Grapefruit, Lime, Soda

GIN & TONIC

Gin, Tonic, Lime, Fresh Cucumber

MOSCOW MULE

Vodka, Ginger Syrup, Lime, Ginger beer

SANGRIA

Red or White

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COCKTAILS

SPECIALITY COCKTAILS \$18

ENCORE

Rum, Peach Schnapps, Pineapple, Mint, Lime

BONNE HEURE

*Rum, Maracuja, Mango, Guava, Cinnamon,
Vanilla, Lime*

PEUT-ÊTRE

*Vodka, Cucumber, Ginger syrup, Mint, Lime,
Ginger Beer*

FROM PARIS WITH LOVE

*Gin, Triple Sec, Saint Germain, Grapefruit,
Lime*

LA MADELEINE

Vanilla Vodka, Triple Sec, Amaretto, Mr. Black,

Grand Marnier, Pineapple

PASSION

Bourbon, Passion fruit, Lemon, Simple

JE T'AIME

Mezcal, Italicus, Cilantro, Fresno chile, Lime

OH LA LA !

Tequila, Fresh Watermelon, Lime

LOULOU

*Vodka, Nigori Sake, Lychee Liquor, Lychee
Puree, Lemon*

J'ADORE

*Bergamot Liquor, Peach, Pear, Lime, fresh
fruits, Sparkling Rose*

CLASSIC COCKTAILS \$18

HEMINGWAY DAIQUIRI

Rum, Luxardo Maraschino, Grapefruit, Lime

EAST SIDE

Gin, Mint, Cucumber, Lime

ESPRESSO MARTINI

Vodka, Mr. Black, Espresso

HUGO SPRITZ

Saint Germain, Mint, Lime, Sparkling Wine

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Gin, Campari, sweet vermouth

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Bourbon, Sugar, Angostura Bitter

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Aperol, Sparkling Wine, Soda

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Tequila, Grapefruit, Lime, Soda

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CHAMPAGNE & SPARKLING

	GLASS \$	BOTTLE \$
CHÂTEAU MONCONTOUR <i>Cremant de Loire, Tête de Cuvée</i>	16	46
LOUIS BALINCOURT <i>Champagne - Brut</i>	22	86
LOUIS DE SACY <i>Champagne - 2011 "Grand Soir"</i>		126
VEUVE CLICQUOT <i>Champagne - Brut Yellow label</i>		155
VEUVE CLICQUOT <i>Champagne - Rosé</i>		165
RUINART <i>Champagne - Blanc de Blancs</i>		324
ARMAND DE BRIGNAC "ACE OF SPADES" <i>Champagne</i>		550
DOM PÉRIGNON 2010 <i>Champagne - Brut</i>		680

SWEET / DESSERT

SAUTERNES <i>2013 Château Lamothe Guignard (375ml), 2ème Grand Cru</i>	79
SAUTERNES <i>2018 Château Yquem (375ml), 1er Cru Supérieur</i>	728

COCKTAILS

SPECIALITY COCKTAILS \$18

LOULOU

Ketel One, Nigori Sake, lychee purée, citrus

SAINT-TROPEZ ROSE SPRITZ

Malfy Rosa, lillet, grapefruit, still and sparkling rosé

JE T'AIME

Wray & Nephew Rum, Pernod, pineapple, citrus

OH LA LA !

Don Julio Blanco, fresh watermelon, yuzu citrus

MIYAZAKI COLLINS

Suntory Toki, Yuzu citrus, seltzer

LA VIE EN ROSE

Union mezcal, coconut, fresh strawberry, fresh lemon

POURQUOI PAS?

Grapefruit & Rose Ketel one, pomegranate, ginger lemon

OUI !

Union Mezcal. Fresh cucumber, lime, fire water

CLASSIC COCKTAILS \$18

MARGARITA

Tequila, lime, Agave, orange curacao

MOJITO

White Rum, lime, Mint, simple

NEGRONI

Gin, Campari, sweet vermouth

OLD FASHIONED

Bourbon, sugar, aromatic bitters

PALOMA

Tequila, lime, fresh grapefruit seltzer

ESPRESSO MARTINI

Vodka, coffee liqueur, fresh espresso

APEROL SPRITZ

Aperol, sparkling champagne, seltzer

MOSCOW MULE

Vodka, Ginger beer

SANGRIA

Red or White

RED WINES

RHONE & SOUTHERN FRANCE

	GLASS \$	BOTTLE \$
VACQUEYRAS <i>2019 Château des Roques</i>	17	65
LUBERON <i>2020 Mas des Infermières "Rouge Tradition"</i>	18	69
CHÂTEAU DU BASTY <i>2018 Beaujolais Lantignié Rouge.</i>	19	72
BANDOL <i>2019 Moulin des Costes</i>	20	79
CROZES HERMITAGE <i>2018 Brotte, "La Rollande"</i>		79
CHÂTEAU LOUDENNE <i>2016 Médoc</i>		80
ST. JOSEPH <i>2017 Brotte, "Marandy"</i>		81
CHÂTEAUNEUF-DU-PAPE <i>2018 Gigondas La Marasque</i>		82
CHÂTEAUNEUF-DU-PAPE <i>2017 Les Hauts de Barville</i>		98
CHÂTEAUNEUF-DU-PAPE <i>2019 Domaine Père Caboché</i>		118
BANDOL <i>2009 Château la Rouvière</i>		160
COTE-ROTIE <i>2018 Domaine Rostaing, "Ampodium"</i>		252
BORDEAUX		
CADILLAC COTES-DE-BORDEAUX <i>2018 Château Bel-Air Quinsac, Grand Vin</i>	18	69
HAUT MEDOC <i>2015 Les Allées de Cantemerle</i>		77
GRAVES <i>2018 Grand Enclos du Château de Cerons</i>		89
SAINT EMILION GRAND CRU <i>2016 Château Trianon</i>		140
SAINT ESTEPHE <i>2004 Château Calon Ségur, 3ème Grand Cru</i>		452
PESSAC LEOGNAN <i>2011 Château La Mission Haut Brion, Cru Classé</i>		1,074
MARGAUX <i>2000 Château Margaux, 1er Grand Cru</i>		3,200

BURGUNDY

	GLASS \$	BOTTLE \$
BOURGOGNE <i>2018 Aegerter "Made in Burgundy" Pinot Noir</i>	16	63
HAUTS COTES-DE-BEAUNE <i>2019 Domaine Chevrot</i>		84
SANTENAY <i>2018 Domaine Olivier, Beaurepaire, 1er Cru</i>		144
NUITS SAINT GEORGES <i>2015 Maison Saint Vivant, Les Cailles, 1er Cru</i>		200
POMMARD <i>2016 Aegerter, Les Saussilles, 1er Cru</i>		269
CLOS DE VOUGEOT <i>2016 Domaine d'Ardbuy, Grand Cru</i>		564
CALIFORNIA		
JOSH HERITAGE COLLECTION <i>2018 Cabernet Sauvignon-Napa Valley</i>		80
QUILT <i>2019 Cabernet Sauvignon Napa Valley</i>		96
BELLE GLOS <i>2019 Pinot Noir Santa Maria Valley</i>		96
THE PRISONER <i>2019 Cabernet Sauvignon-Napa Valley</i>		124

ROSE

	GLASS \$	BOTTLE \$
COTES DE PROVENCE <i>2021 Pavillon de Trianon</i>	16	60
BANDOL <i>2021 Moulin des Costes</i>	17	67
LUBERON <i>2021 Mas des Infermières</i>	18	69
COTES DE PROVENCE <i>2020 Château de Saint Martin "Grand Réserve", Cru Classé</i>		63
COTES DE PROVENCE <i>Domaines Ott</i>		72
BANDOL <i>2021 Château la Rouvière</i>		83
COTES DE PROVENCE <i>2018 Château de Saint Martin "Eternelle Favorite", Cru Classé</i>		87
COTES DE PROVENCE WHISPERING ANGEL <i>Cave D'esclans 750 ml 64, 1.5 liters 168, 3 liters 336</i>		

WHITE

BURGUNDY

	GLASS \$	BOTTLE \$
BOURGOGNE <i>2020 Maison Saint Vivant</i>	16	63
CHABLIS <i>2020 Domaine Passy le Clou</i>	18	70
RULLY <i>2017 Antoine Olivier "Saint Jacques"</i>		99
MARANGE <i>2016 Domaine Chevrot</i>		122
CHASSAGNE MONTRACHET <i>2007 La Grande Montagne 1er Cru.</i>		244
PULIGNY MONTRACHET <i>2018 Jean Chartron, "Les Folatieres" 1er Cru</i>		263
MEURSAULT <i>2019 Domaine Ganoux, "La Goutte D'Or" 1er Cru</i>		312

LOIRE

MUSCADET SEVRE ET MAINE <i>2015 Domaine de la Grenaudiere, Cru Clisson</i>	16	56
SANCERRE <i>2020 Domaine Naudet Sancerre</i>	19	72
MENETOU-SALON <i>2021 Domaine Chavet, Clos de Jentonne</i>		100
CHAUME <i>2008 Château de la Guimoniere Moelleux (500ml)</i>		119
POUILLY-FUME <i>2018 Dagueneau, "Blanc, etc..."</i>		210

SOUTHERN FRANCE

BEAUJOLAIS <i>2018 Château du Basty "Lantignie" Chardonnay</i>	16	49
COTES DE PROVENCE <i>2017 Château de Saint Martin "Grand Réserve"</i>	18	68
GRAVES <i>2018 Grand Enclos du Château de Cerons</i>		80
BANDOL <i>2021 Château la Rouvière</i>		81
CHATEAUNEUF DU PAPE <i>2017 Brotte "Les Hauts de Barville"</i>		98