



# LOULOU

## LUNCH MENU

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

- Cheese :  
Brie, Roquefort, Comté, grana padano, chèvre, truffle pecorino
- Meat :  
Jambon de Paris, calabrese, saucisson, prosciutto di Parma

### SHAREABLE

**DIPS** PICK 2 \$15, PICK 4 \$23

- Tapenade *DF, GF*
- Caramelized onion and garlic *GF, V*
- Romesco *DF, VG*
- Avocado hummus *DF, GF, VG*

**FRENCH BAGUETTE *V*** \$6  
Cultured salted butter

## APPETIZERS

<b>AVOCADO HUMMUS</b> <i>DF, GF, VG</i> \$16 Assorted vegetable crudite	<b>FRIED CALAMARI</b> <i>DF</i> \$20 Home made tartar sauce, fresno chile, lemon
<b>ONION SOUP</b> \$12 Comté, toast	<b>MUSSELS</b> <i>P</i> \$18 White wine, shallots, parsley, butter and garlic toast
<b>GRILLED OCTOPUS</b> <i>P, DF</i> \$24 Romesco sauce, avocado, shaved almonds	<b>OYSTERS</b> <i>DF, GF, P</i> ½ DOZ \$24 - 1 DOZ \$44 Mignonette, cocktail sauce, horseradish
<b>ESCARGOTS</b> \$18 Garlic, parsley, butter, walnuts	<b>CAVIAR</b> <i>P</i> MP 1 oz Petrossian Royal Ossetra, crème fraiche, white onion, scrambled egg whites, blini
<b>BAKED GOAT CHEESE</b> <i>V</i> \$19 Cherry tomatoes, chives, red onion, crostini	<b>TRUFFLE WAGYU CARPACCIO</b> <i>DF, GF</i> \$39 House cured wagyu, truffle aioli, arugula, lemon zest, frico, micro herbs, shaved burgundy truffles

## SALADS

<b>BEET AND GOAT CHEESE</b> <i>GF, V</i> \$16 Red and gold beets, chèvre, greens, balsamic glaze	<b>CAESAR</b> <i>DF</i> \$15 Romaine, grana padano, croutons
<b>ENDIVE</b> <i>DF, GF</i> \$19 Mix of chicories and endive, roasted macadamia, shaved comte, anchovy caper dressing	<b>BURRATA</b> <i>GF, V</i> \$20 Arugula, oven dried heirloom cherry tomatoes, olive oil, balsamic glaze, maldon Add prosciutto di Parma \$9 chicken \$8, salmon \$10, steak \$15

## ENTREES

<b>CROQUE MADAME</b> \$19 Sourdough, ham, comte, bechamel, fried egg, greens	<b>FRIED CHICKEN SANDWICH</b> \$19 Mango coleslaw, tarragon aioli, fries
<b>SANDWICH PARISIEN</b> \$18 Baguette, butter, jambon de Paris, comte, salad	<b>SHRIMP CEVICHE</b> <i>GF, DF</i> \$19 Poached shrimps, seasonal fruits, lemon guajillo marinade, lime chips
<b>QUICHE LORRAINE</b> \$17 Flaky crust, bacon, eggs, cream, comte, greens	<b>LOBSTER ROLL</b> <i>P</i> \$31 Mayonnaise, lemon, chives, fries
<b>FISH AND CHIPS</b> <i>DF</i> \$22 Beer butter, black cod, fries, side of homemade tartar sauce, cocktail sauce, lemon	<b>AVOCADO TOAST</b> <i>V, DF</i> \$16 Add smoked salmon \$7 Add poached egg \$2 Add prosciutto di Parma \$9
<b>LOULOU BURGER</b> <i>DF</i> \$22 Wagyu beef, caramelized onion, lettuce, tomato, pickle and onion, fries	<b>SALMON TACOS</b> <i>P, DF</i> \$18 Salmon belly, mango coleslaw, roasted tomato salsa

## PASTA FRESHLY MADE IN THE HOUSE

<b>PESTO SPAGHETTI</b> <i>V, DF</i> \$24 Basil, pine nuts, garlic, grana padano	<b>LOBSTER LINGUINE</b> <i>P</i> \$43 Garlic, shallots, meyer lemon, parsley, cream
<b>TRUFFLE TAGLIATELLE</b> <i>V</i> \$44 Shallots, garlic, porcini, cream, black burgundy truffle	

## 3 DAY PROOF DOUGH PIZZA

<b>LOULOU</b> \$24 Fior di latte, mascarpone, gorgonzola, mushrooms and jambon de Paris	<b>TRUFFLE</b> <i>V</i> \$45 Fontina cheese, fior di latte, grana padano, porcini, shaved black truffles, 62 degree egg
<b>DIAVOLA</b> \$23 San marzano, fior di latte, spicy salami, kalamata olives, gremolata	<b>QUATRE SAISONS</b> \$22 San marzano, fior di latte, artichokes, jambon de Paris, mushrooms, olives
<b>MARGHERITA</b> <i>V</i> \$19 San marzano, fior di latte, basil	

## SIDES

<b>FRENCH FRIES/TRUFFLE</b> <i>DF, GF, VG</i> \$9/\$27
<b>GRILLED ASPARAGUS</b> <i>DF, GF, VG</i> \$11
<b>CAULIFLOWER STEAK</b> <i>GF, V</i> \$10 Parsley and garlic butter
<b>POTATO PURÉE</b> <i>GF</i> \$10
<b>CREAMED SPINACH</b> <i>GF</i> \$11
<b>BRUSSELS SPROUTS</b> <i>GF, V</i> \$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.

A service charge of 20% will be added to party of 6 and above.

Surcharge of 4% added to all checks to help cover increased costs and minimum wage increases for our dedicated staff.

P: pescatarian | DF: dairy free | GF: gluten free | VG: vegan | V: vegetarian

Thank you for dining with us and supporting our team members