

LUNCH MENU



LOULOU

SHAREABLE

DEVEILED EGGS WITH CAVIAR *DF, GF* \$24
Eggs, beetroot, homemade mayonnaise, siberian sturgeon caviar,

OYSTERS *DF, GF, P* ¼ DOZ \$24 - 1 DOZ \$44
Mignonette, cocktail sauce, horseradish

CAVIAR *P* **MP**
1 oz Petrossian Royal Ossetra, crème fraîche, white onion, egg whites, blini

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, bresaola

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

Tapenade *DF, GF*
Caramelized onion and garlic *GF, V*
Romesco *DF, VG*
Hummus *DF, GF, VG*

BUTTER BOARD *V*

French baguette \$15
Truffle butter \$10
Herb butter \$10
Garlic confit butter \$10

APPETIZERS

MUSSELS *P* \$20
White wine, shallots, parsley, butter and garlic toast

GRILLED OCTOPUS *P, DF* \$24
Romesco sauce, avocado, shaved almonds

FROG LEGS \$27
Parsley, garlic, butter, lemon

MEDITERRANEAN HUMMUS *DF, GF, VG* \$16
Crudo vegetable assortment

BEEF TARTARE ON MARROW BONE *DF* \$31
Marrow bone, shallots, gherkins, dijon, egg yolk, toast

HAMACHI CRUDO *DF, GF* \$24
Citrus, pomegranate, pickled fresno, cucumber, crispy rice chips

ESCARGOTS \$18
Garlic, parsley, butter, walnuts

ONION SOUP \$13
Comté, toast

SALADS

ARUGULA *GF, V* \$17
Arugula, cucumber, tomato, walnuts, grana padano, green goddess

SALADE DE CHÈVRE CHAUD \$19
Mixed greens, goat cheese medallions, pancetta, tomato, walnuts, pine nuts

BURRATA *GF, V* \$23
Heirloom tomato, basil, pistachio pesto vinaigrette

CAESAR *DF* \$16
Romaine, grana padano, croutons

Add prosciutto \$9, chicken \$8, salmon \$10, steak \$15

ENTREES

CROQUE MADAME \$19
Sourdough, ham, Comté, bechamel, fried egg, greens

SUNRISE CROISSANTI \$23
Bacon, eggs, aioli, heirloom tomato, romaine, Add chesse \$2, add avocado \$2,

QUICHE LORRAINEI \$17
Flaky crust, bacon, eggs, cream, comte, greens,

FRIED CHICKEN SANDWICH \$19
Mango coleslaw, tarragon, aioli, fries,

SMASH BURGER \$22
2 patties, american cheese,, caramelized onion, secret, sauce, heirloom tomato,, romaine, - Vegan option available,

AVOCADO TOAST *V, DF* \$16
Add smoked salmon \$7 Add poached egg \$2

FISH AND CHIPS *DF* \$22
Beer batter, black cod, fries, side of homemade tartar sauce,, cocktail sauce, lemon and onion,

LOBSTER ROLL *P* \$31
Mayonnaise, lemon, chives, fries

FRIED CALAMARI *DF* \$22
Homemade tartar sauce, fresno chile, lemon

SHRIMP CEVICHE *GF, DF* \$19
Poached shrimps, seasonal fruits, lemon guajillo marinade, lime chips

PASTA FRESHLY MADE IN THE HOUSE

PAPPARDELLE BOLOGNESE \$25
Ground beef, tomato, mirepoix, white wine, cream, grana padano

LOBSTER LINGUINE *P* \$43
Garlic, shallots, meyer lemon, parsley, cream

PESTO SPAGHETTI *V, DF* \$24
Basil, pine nuts, garlic, grana padano

SPINACH RICOTTA RAVIOLI *V* \$26
Sage brown butter sauce

3 DAY PROOF DOUGH PIZZA

LOULOU \$26
Fior di latte, mascarpone, gorgonzola, mushrooms and jambon de Paris

DIAVOLA \$23
San marzano, fior di latte, spicy salami, kalamata olives,, gremolata,

TRUFFLE *V* \$45
Fior di latte, ricotta, grana padano, mascarpone, mushroom confit, garlic, lemon zest, arugula, shaved black truffle.

MARGHERITA \$19
San marzano, fior di latte, basil

SIDES

FRENCH FRIES/TRUFFLE *DF, GF, VG* \$9/\$27

GRILLED ASPARAGUS *DF, GF, VG* \$11

HARICOTS VERTS *GF* \$12

POTATO PURÉE *GF* \$11

TABBOULEH *DF* \$13

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.

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