

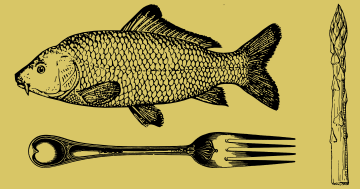
VEGAN 

GLUTEN-FREE 

VEGETARIAN 

PETIT LOU

Brasserie



DINNER STARTING 17.00H







APPETIZER

- BREAD 6.25** 
With herb butter & pumpkin hummus
- OEUF MAYONNAISE 7.5** 
- PADRON PEPPERS WITH PARMESAN CHEESE 5** 
- TARTINE 12** 
Toasted sourdough bread with pesto, sun-dried tomatoes, parmesan cheese & basil leaves
- SOUP OF THE DAY 7** 
Vegan soup
- LEEK WITH MUSTARD VINAIGRETTE 13.5** 
With bread crumbs & parmesan cheese
- CLASSIC CARPACCIO 13.5**
With truffle mayo, sun-dried tomatoes, parmesan cheese & rocket


SALADS

- CAESAR SALAD 15** 
Little gem salad, avocado, poached egg, sun-dried tomatoes, parmesan cheese & croutons
- CAESAR SALAD CHICKEN 15.5**
- CAESAR SALAD SALMON 15.5**
- BBQ CHICKEN SALAD 16.5**
Mixed salad, tomato, cucumber, boiled egg, red onion, BBQ chicken, bacon & Thai chili sauce
- VEGAN LENTIL SALAD 14.75** 
Warm lentil salad with grilled vegetables: beetroot, carrot, parsnip, Brussels sprouts, onion & seeds
- + Goat cheese and dates 2.5 
- + Vegan feta cheese 2.5 










BURGERS

- BEEF BURGER 180 GR 15.75**
Cheddar, salad, tomato, red onion, bacon & Lou's special burger sauce
- BEYOND BURGER 15.75** 
Plant-based burger with salad, tomato, tomato chutney & Lou's special burger sauce
- CHICKEN BURGER 15.75**
Cheddar, salad, tomato, red onion, bacon & Lou's special burger sauce
- + Cheddar 1.5 
- + French fries & mayo 4.5 
- + Fries parmesan & truffle mayo 6.75 
- + Sweet potato fries & spicy mayo 4.95 
- + Side salad 4.5 

MAIN COURSE

- BOEUF BOURGUIGNON 24.5**
With french fries
 - STEAK WITH HERB BUTTER 23.5**
 - CONFIT DE CANARD 24.5**
Confit duck leg with haricots verts & bacon
 - GRILLED SEABASS FILET 24.5**
With Beurre Blanc (white wine saus)
 - VEGAN RATATOUILLE 18.5** 
With vegan mozzarella & baked potatoes
- All main courses are served with baked potatoes with rosemary & green asparagus*
- *With the exception of the Boeuf Bourguignon*

DESSERT

- CRÈME BRÛLÉE 8.5** 
- DAME BLANCHE 8.5** 
Three scoops of vanilla ice cream with chocolate sauce & whipped cream
- TARTELETTE OF THE SEASON 9.5** 
With lemon sorbet
- CHOCOLATE LAVA CAKE 8.5** 
- VEGAN BANANA BREAD 4.75** 
- VEGAN GLUTENFREE BROWNIE 5**  
- BLUEBERRY CHEESECAKE 5**
With red fruit coulis 
- APPLE PIE 4.75** 
- + Scoop of vanilla ice cream 2

SPECIAL COFFEE

- LOU'S COFFEE 9.5**
With Frangelico
- FRENCH COFFEE 9.5**
With Calvados
- IRISH COFFEE 9.5**
With Irish Whiskey
- ITALIAN COFFEE 9.5**
With Amaretto
- SPANISH COFFEE 9.5**
With Licor 43 (Cuarenta Y Tres)
- ESPRESSO MARTINI 12**
With vodka and coffee liquor

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PETIT LOU

Brasserie

BREAKFAST & LUNCH TILL 16.30H




BREAKFAST




- CROISSANT 2.75** 
 - With jam & butter or ham & cheese 3.25
- PAIN AU CHOCOLAT 3** 
- CINNAMON ROLL 3** 
- YOGURT, GRANOLA & FRESH FRUIT 9.5** 
 - Vegan option with soy yoghurt  
- PETIT DÉJEUNER 13** 
 - Americano, croissant, bread, cheese, jam, butter & fried egg
 - + Ham 1 / Bacon 2 / Salmon 2
- PANCAKES 12.5** 
 - Banana pancakes, fresh fruit & syrup
- FRENCH TOAST 11** 
 - With curd, fresh fruit, sugar & syrup
 - + Nutella 0.75 
 - + Whipped cream 0.75 
 - + Bacon 2

Mimosa or prosecco with your breakfast?




EGGS

- EGGS BENEDICT 14.75**
 - Poached egg with ham & Hollandaise sauce
- EGGS NORVEGIEENNE 15.75**
 - Poached egg with salmon & Hollandaise sauce
- EGGS FLORENTINE 15.75** 
 - Poached egg, smashed avocado, spinach & Hollandaise sauce

- JUST THE WAY YOU LIKE IT 10**  (all on bread)
- Fried egg/Omelet/Scrambled/Poached egg**
- + Cheese 1 / Tomato 1 / Mushrooms 1 
- + Avocado 2 / Salmon 2 / Bacon 2
- + Grilled veggies 2 




SALADS

- CAESAR SALAD 15** 
 - Little gem salad, avocado, poached egg, sun-dried tomatoes, parmesan cheese & croutons


- CAESAR SALAD CHICKEN 16.5
- CAESAR SALAD SALMON 16.5



- BBQ CHICKEN SALAD 16.5**
 - Mixed salad, tomato, cucumber, boiled egg, red onion, BBQ chicken, bacon & Thai chili sauce

- VEGAN LENTIL SALAD 14.75** 
 - Warm lentil salad with grilled vegetables; beetroot, carrot, parsnip, Brussels sprouts, onion & zaden
 - + Goat cheese & dates 2.5 
 - + Vegan feta cheese 2.5 

SOUP


- SOUP OF THE DAY WITH BREAD 7** 
- Vegan soup


WRAPS

- CRISPY CHICKEN WRAP 13.5**
 - Crispy chicken with chili mayo, tomato, parmesan cheese and rocket
- SALMON WRAP 13.5**
 - Smoked salmon, red onion, boiled egg, avocado, lettuce, tomato, cucumber & cream cheese

CLUB SANDWICH


- LOU'S CLUB SANDWICH 14.5**
 - Chicken, bacon, fried egg, salad, tomato cucumber & mayo
- WEELIE'S SMOKEY CLUB SANDWICH 15.5**
 - Smoked salmon, red onion, boiled egg, avocado, salad, tomato, cucumber & cream cheese

- EVA HOI VEGGIE CLUB SANDWICH 13.75** 
 - Avocado, grilled vegetables, salad, tomato, cucumber & tomato chutney

- PHILINE SANDWICH 13** 
 - Vegan sourdough bread with hummus, mixed mushrooms, little gem & Hoisin sauce

- ANNIE SANDWICH 10**
 - Sourdough bread with 2 Dutch 'kroketten' & mustard



BRIOCHE BUN


- SOPHIE SANDWICH 13** 
 - Smashed avocado, sun-dried tomatoes, poached egg, rocket & parmesan cheese

- SUNA SANDWICH 13**
 - Thai curry chicken, little gem salad, red onion, cucumber & curry sauce


- SMEERTJE SANDWICH 14**
 - Steak, caramelized red onion, mixed salad, parmesan cheese & truffle mayo






GRILLED SOURDOUGH

- CROQUE CLÉMENT (MONSIEUR) 9.5**
 - With béchamel sauce, ham, gruyère & cheese
- CROQUE MARYSE (MADAME) 10.5**
 - Same as Monsieur with a fried egg and tomato
- SPINACH & GOAT CHEESE 8.5** 
- VEGAN FETA CHEESE & PUMPKIN HUMMUS 8.5** 
- GRILLED CHICKEN, AVOCADO & CHEESE 9.5**
- CLASSIC TOSTI HAM/CHEESE 7.5**

Add a small soup to your tosti 4.75 

BURGERS

- BEEF BURGER 180 GR 15.75**
 - Cheddar, salad, tomato, red onion, bacon & Lou's special burger sauce
- BEYOND BURGER 15.75** 
 - Plant-based burger with salad, tomato, tomato chutney & ketchup
- CHICKEN BURGER 15.75**
 - Cheddar, salad, tomato, red onion, bacon & Lou's special burger sauce

- + Cheddar 1.5 
- + French fries & mayo 4.5 
- + Fries parmesan & truffle mayo 6.75 
- + Sweet potato fries & spicy mayo 4.95 
- + Side salad 4.5 

We also have gluten-free bread 

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COFFEE, SOFT DRINKS & JUICES



COFFEE

KOFFIE FROM RUM BABA	1 shot / 2 shots
ESPRESSO	3 3.8
AMERICANO	3.8
ESPRESSO MACCHIATO	3.5
CORTADO	3.5
CAPPUCCINO	3.95 4.95
LATTE	4.1 5.1
FLAT WHITE	4.8
ICED COFFEE	4.2
ICED LATTE	5.2

Options for milk

- Almond milk
- Oat milk
- Coconut milk

- + Extra shot 0.9
- + Caramel shot 0.75
- + Vanilla shot 0.75

SPECIAL COFFEE

LOU'S COFFEE 9.5
With Frangelico

FRENCH COFFEE 9.5
With Calvados

IRISH COFFEE 9.5
With Irish Whiskey

ITALIAN COFFEE 9.5
With Amaretto

SPANISH COFFEE 9.5
With Licor 43 (Cuarenta Y Tres)

ESPRESSO MARTINI 12
With vodka and coffee liquor

SPECIAL LATTE

BARISTA CACAO FROM RECLAEM 5
Ceremonial-grade cacao with milk

ORGANIC CHAI LATTE 5
Organic spicy Indian tea
with milk

DIRTY CHAI LATTE 5.5
Chai latte with espresso shot

ORGANIC MATCHA LATTE 5.5
Organic Japanese matcha

PINK CHAI LATTE 5.5
Beetroot & chai

KIDS CACAO FROM RECLAEM 4.5
(Cacao is slightly sweetened)



SWEETS

VEGAN BANANA BREAD 4.75

VEGAN GLUTENFREE BROWNIE 5

BLUEBERRY CHEESECAKE 5
With red fruit coulis

APPLE PIE 4.75

+ Whipped cream 0.75

TEA

FRESH GINGER LEMON TEA 4.5

FRESH MINT TEA 4.5

TEA 3.45

Green, English Breakfast,
Earl Grey, Rooibos or Jasmine

WATER

SPA WATER

Sparkling / still 0.25 litre 3.5

Sparkling / still 0.75 litre 7

JUICES

FRESH ORANGE JUICE 4.25 / LARGE 5.75

ORGANIC APPLE JUICE 3.75

SMOOTHIE 4.95 / LARGE 6.25

Strawberry & banana

Mango & passion fruit

GINGER SHOT 4

SOFT DRINKS

KOMBUCHA 5

Ginger / Yuzu

LEMON AID 4.25

Blood Orange

Lime

Passion fruit

ICE TEA 4.25

Sparkling Lemon

Still Peach

Green

GINGER BEER 4.95

COCA COLA 3.5

COCA COLA ZERO 3.5

FANTA 3.5

SPRITE ZERO 3.5

TONIC 3.95

BITTER LEMON 3.5

GINGER ALE 3.5

MILK

GLASS COLD MILK 3

COLD CHOCOLATE MILK 3.25

HOT CHOCOLATE MILK 3.75

MOKKA 4.25

Hot chocolate milk + espresso shot

+ Whipped cream 0.75

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SNACKS, BEER, WINE & COCKTAILS

BEER

DRAFT BEER
 PERONI 3.75
 PERONI 0,5 LITER 6.5
 GROLSCH WEIZEN 4.75
 WEIZEN 0,5 LITER 7.5
 IJWIT FROM BROUWERIJ 'T IJ 5.5
 WISSELTAP 5.5

BOTTLED BEER
 EEUWIGE JEUGD LELLEBEL (BLOND) 5
 EEUWIGE JEUGD GLADJANUS (WHITE IPA) 5
 EEUWIGE JEUGD BULLEBAK (WEIZEN TRIPEL) 5.75
 CIDER GALIPETTE 5.5

NON-ALCOHOLIC BEER
 PERONI 0.0 3.95
 LOWLANDER WHITE 0.0 5.5
 LOWLANDER CITRUS BLOND 0.0 5.5

WINE

WHITE	GLASS	BOTTLE
PINOT GRIGIO	5.75	24.5
SAUVIGNON BLANC, VIOGNIER	6	28.5
CHARDONNAY	6.25	29.5

ROSÉ	GLASS	BOTTLE
GRENACHE GRIS, PAYS DOC	5.25	24.5
GRENACHE NOIR, PROVENCE	6.25	29.5

RED	GLASS	BOTTLE
MERLOT	5.25	24.5
PINOT NOIR	6.25	29.5
RIOJA RESERVA (2017)		32.5

BUBBLES

	PICCOLO BOTTLE
CAVA	25.95
PROSECCO	7
KIR ROYAL (GLASS)	8
CRÉMANT DE BOURGOGNE	32.5

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COCKTAILS

MIMOSA 9 / CARAFE 35
 APEROL SPRITZ 10.5 CARAFE 36.5
 LIMONCELLO SPRITZ 10.5 CARAFE 36.5
 ESPRESSO MARTINI 12
 PORNSTAR MARTINI 12
 PALOMA 12 / CARAFE 37.5
 DARK & STORMY 12
 GIN TONIC TANQUERAY LONDON & LEMON 10.5
 GIN TONIC HENDRICKS & CUCUMBER 10.5

AMARETTO SOUR 12
 WHISKEY SOUR 12
 MOSCOW MULE 12 / CARAFE 37.5
 MEXICAN MULE 12 / CARAFE 37.5
 FRENCH MULE 12 / CARAFE 37.5

MOCKTAILS

DETOX (NON-ALCOHOLIC) 11
 Cranberry juice, lemon, cucumber & sparkling water
 PALOMA (NON-ALCOHOLIC) 11

LIQUEUR

LIMONCELLO 5.95
 BAILEYS 5.95
 CALVADOS 5.95
 DISARONNO AMARETTO 5.95
 KAHLUA COFFEE LIQUOR 5.95


DISTILLED

KETEL 1 JENEVER 5.95
 KETEL ONE VODKA 5.95
 BACARDI 5.95
 TEQUILA 5.95
 JAMESON 5.95

SNACKS


DUTCH BITTERBALLEN (MEATBALLS) 7.5
 From Grandma Bobs

VEGAN BITTERBALLEN 7.5 

CHEESE STICKS 6.5 

CRISPY CHICKEN PIECES 7.95

OEUF MAYONNAISE 7.5 

PADRON PEPPERS WITH PARMESAN CHEESE 5 

BREAD 6.25 


With herb butter & pumpkin hummus

FRENCH FRIES 4.95 

With mayo

FRIES PARMESAN 6.75 

With truffle mayo

SWEET POTATO FRIES 4.95 

With spicy mayo

DUTCH SNACKPLATTER 'THE LITTLE WILLEM' 17.5
 Fries, bitterballen, cheese sticks & crispy chicken pieces