

SWEET CRÊPES

Pomme d'Amour <i>Baked apple, cinnamon, caramel sauce, crunchy almonds</i>	\$16
Choco-Noisette Royale <i>Hazelnut praline, banana, milk chocolate ganache, hazelnut dentelle</i>	\$18
Fraise & Mascarpone <i>Vanilla scented mascarpone, fresh strawberries, homemade strawberry jam</i>	\$16
Crêpes Suzette <i>Caramelized orange butter sauce & Grand Marnier flambé, vanilla ice cream</i>	\$22

****Our sweet crêpes are made with wheat flour***

PROSECCO & COCKTAILS \$38
 Prosecco, Bellini, Mimosa
90 Min Free flow

DRAUGHT BEER \$48
 Estrella Galicia
90 Min Free Flow

SPRITZ & GIN TONIC \$68
 Apérol, Limoncello,
 Campari Spritz, Bombay
 G&T
90 Min Free Flow

FREE FLOW CHAMPAGNE \$88
 1er Cru - Blanc de Blanc
90 Min Free Flow

STARTERS

Burrata & Kalamata <i>Burrata cheese, candy tomatoes, Kalamata olives, basil pesto dressing</i>	\$26
Crispy Haloumi & Pomegranate Salad <i>Mix Mesclun, honey, lemon oregano dressing, toasted almonds, red onion</i>	\$22
Tuna Tartare <i>Extra virgin olive oil, green olives, lemon zest, basil, espelette pepper</i>	\$22

SHARING BOARD

Charcoal Grilled Mediterranean Octopus	\$36
<i>Served with potatoes à la Provençale, Garlic & Parsley sauce</i>	
Stuffed Calamari "À La Provençale"	\$38
<i>Filled with pork, chorizo, rice, spinach, herbs, served over our tomato Provençale sauce</i>	
Charcoal Grilled Rib Eye (Australia) – 300g	\$44
<i>Served with French fries, black pepper sauce</i>	
Seafood Mix Grill	\$42
<i>Squid, monkfish, prawns, octopus served with French pilaf rice, aioli sauce</i>	
Charcoal Grilled Pork Secreto – 220g	\$38
<i>Served with grilled asparagus, black pepper sauce</i>	

DESSERTS

Strawberry Mille Feuille "Carême"	\$16
<i>Multi-layered puff pastry, vanilla cream, homemade strawberry coulis</i>	
Le Flan Pâtissier by Loulou (To share or not)	\$18
<i>A refined take on the Parisian custard tart, with silky vanilla custard in a crisp almond crust, layered with pecan praline and caramelized pecans</i>	
Loulou Sundae	\$16
<i>Salted caramel, praline, chocolate chunks, vanilla ice cream, hazelnut dentelles</i>	