



LOULOU

French Cuisine & Wine Bar

DINNER MENU





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FIRST IMPRESSIONS

Pissaladière Niçoise

Traditional pastry tart, caramelized onions, Kalamata olives and anchovies

\$18

Pâté en Croûte

Homemade, foie gras, Kurobuta pork shoulder and liver, pistachio, Armagnac, pastry crust

\$24

Calamari & Aioli

Tender marinated calamari, lightly battered and fried, served with spicy aioli

\$18

Bayonne Ham & Pan Con Tomato

Sliced Bayonne ham served with crispy toasted bread rubbed with fresh garlic, tomato & extra virgin olive oil

\$22

Tuna Tartare

Extra virgin olive oil, green olives, lemon zest, basil, esepette pepper

\$22

Sobrasada Croquettes

Risotto croquettes, cured ground pork sausage & spices, tomato-based sauce, fresh parmesan

\$20

SHARING BOARD

Large Mediterranean Board (2-3 pax)

Bayonne ham, saucisson, camembert, fourme d'ambert, mini mozzarella balls, stuffed cherry peppers with feta cream. Accompanied by pan con tomate, citrus-marinated mixed olives, served with fresh French baguette

\$48

SEAFOOD

Large Seafood Tower (1 to 2 pax)

Shelled scallops, tiger prawns, mussels, marinated octopus, oysters

\$75

Oysters - Fine de Claire (6 pcs)

*Subject to availability

\$22

STARTERS

Crispy Haloumi & Pomegranate Salad

Mix Mesclun, honey, lemon oregano dressing, toasted almonds, red onion

\$22

Octopus Carpaccio

Tender Mediterranean sliced octopus, roasted tomato vinaigrette, extra virgin olive oil, piment d'espelette

\$24

Beef Tartare on Bone Marrow

Hand-cut raw Angus beef tenderloin, charcoal grilled bone marrow, traditional dressing

\$28

Burrata & Kalamata

Burrata cheese, candy tomatoes, Kalamata olives, basil pesto dressing

\$26

Croustillant d'Escargots

French escargots & mushroom fricassée, garlic & parsley, crispy phyllo pastry

\$24

Foie Gras Poêlé

Pan-seared foie gras, blackberry sauce, brioche

\$26

Baked Camembert & Honey Roasted Figs

Creamy camembert baked with figs, honey, pecan nuts

\$28

Lobster Bisque

Cream emulsion, lobster chunks, tarragon

\$26

PASTA & RISOTTO

Squid Ink Risotto

Creamy risotto infused with squid ink, topped with sautéed calamari and a touch of lemon

\$32

Fregola Pasta

Round shaped semolina pasta, creamy bisque broth, prawns, zucchini, confit peppers

\$34

Creamy & Spicy Lobster pasta

Butterfly lobster, linguine pasta, chili and garlic butter, tomato base, lemon, parsley, fresh parmesan

\$46

Prices are subject to taxes & service charges



SIGNATURE DISHES

French Bouillabaisse

Traditional provençal fish & seafood stew, rouille sauce, grilled sliced baguette

\$44

Duck Magret & Figs

Charcoal grilled French duck breast, caramelized fresh figs, butter-braised asparagus, duck jus, rocket salad

\$42

Stuffed Calamari "À La Provençale"

Filled with pork, chorizo, rice, spinach and herbs, served over our tomato Provençale sauce

\$38

Roasted Monkfish Tail & Mussels

Roasted monkfish tail with garlic and herbs, fennel & leek confit, mussel velouté sauce

\$42

CHARCOAL GRILLED

Grilled Tenderloin - 220g

Margaret River (Australia)
2 years grass fed & 100 days grain fed
*Add Foie Gras +\$18

\$48

T-Bone Steak - 700 gr (To share or not)

Pasture fed - Angus (Australia)
2 years grass fed & 100 days grain fed

\$88

Grilled Rib Eye - 300g

Pasture fed - Angus (Australia)
2 years grass fed & 100 days grain fed

\$44

Grilled Mediterranean Octopus

Extra virgin olive oil, lemon

\$36

Grilled Rack of Lamb - 250g

New Zealand

\$42

Seafood Mix Grill

Squid, monkfish, prawns, octopus, extra virgin olive oil, lemon

1 pax/2 pax

\$42 \$80

Grilled Pork Secreto - 220g

Iberico - Spain

\$38

Grilled Mediterranean Seabass

Extra virgin olive oil, parsley

\$40

CHOICE OF ONE SAUCE & ONE SIDE

SIDES

- Provençale ratatouille
- Grilled asparagus +\$2
- French pilaf rice
- Potatoes à la Provençale
- Green salad, tomatoes, walnuts
- Additional side +\$6

SAUCES

- Aioli
- Garlic & Parsley
- White wine
- Bisque sauce +\$2
- Black pepper
- Additional sauce +\$3

DESSERTS

Strawberry Mille Feuille "Carême"

Multi-layered puff pastry, vanilla cream, homemade strawberry coulis

\$18

Choux au Craquelin

Coffee ganache & hazelnut praline, espresso caramel sauce

\$15

Le Flan Pâtissier by Loulou (To share or not)

A refined take on the Parisian custard tart, with silky vanilla custard in a crisp almond crust, layered with pecan praline and caramelized pecans

\$18

Classic French Chocolate Soufflé

Milk chocolate, 85% dark chocolate ice cream

\$16

Coconut Dacquoise & Tropical Curds

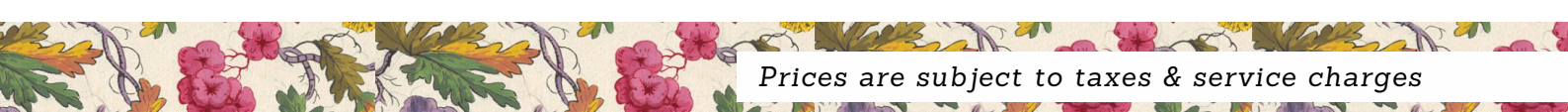
Coconut dacquoise, passionfruit curd, caramelized banana & pineapple and mango sorbet

\$16

Pistachio Crème Brûlée

A rich custard infused with pistachio, caramelized sugar crust

\$16



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6 keong Saik Road - 089114 - Singapore

Call us for your next reservation: 8660 4172
or book on our website: loulousg.com

