



LOULOU

French Cuisine & Wine Bar



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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

Parma Ham & Pan Con Tomate

Sliced Parma 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, sundried tomato dressing

\$22

Sobrasa Croquettes

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

\$20

Oysters - Fine de Claire (6 pcs)

*Subject to availability

\$22

STARTERS

Crispy Halloumi & Pomegranate Salad

\$22

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

Truffle & Honey Baked Camembert -

\$28

125g

Normandy AOC camembert cheese, truffle honey, walnuts, grilled bread

Beef Tartare on Bone Marrow

\$28

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

Burrata & Roasted Plums

\$26

Burrata cheese, thyme roasted plums, aged balsamic, toasted pistachio, extra virgin olive oil

Foie Gras Poêlé

\$26

Pan-seared foie gras, blackberry sauce, brioche

Provençale Octopus Casserole

\$24

Pan-seared octopus, chorizo, cherry tomatoes, roasted potatoes, garlic, extra virgin olive oil, rosemary

SHARING BOARDS

Large Mediterranean Board (2-3 pax)

\$42

Homemade aioli, sundried tomato dip, eggplant caviar, Parma ham, camembert cheese, crudités, crispy fried halloumi with honey thyme, served with baguette

Larger Mediterranean Board (4-5 pax)

\$72

Homemade aioli, sundried tomato dip, eggplant caviar, Parma ham, chorizo, camembert cheese, crudités, Pissaladière Niçoise, Pâté en Croûte, served with baguette

PASTA & RISOTTO

Squid Ink Risotto

\$32

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

Creamy & Spicy Tiger Prawn Pasta

\$36

Linguine in a chili-garlic butter and tomato cream sauce, topped with charcoal-grilled tiger prawns finished with a garlic-parsley relish



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S I G N A T U R E D I S H E S

French Bouillabaisse

Traditional Provençal fish & seafood stew, rouille sauce

\$44

Duck Magret & Figs

\$42

Charcoal grilled French duck breast, caramelized fresh figs, grilled asparagus, fig balsamic reduction, rocket salad

Stuffed Calamari "À La Provençale"

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

\$38

Roasted Seabass with Vongole

\$36

Pan-seared fresh seabass fillet, gnocchi, confit tomatoes, clams velouté

C H A R C O A L G R I L L E D

Grilled Tenderloin - 220g

Margaret River (Australia)

2 years grass fed & 100 days grain fed

*Add Foie Gras +\$18

\$48

Grilled Mediterranean Octopus

\$36

Extra virgin olive oil, lemon

Grilled Rib Eye - 300g

Pasture fed - Angus (Australia)

2 years grass fed & 100 days grain fed

\$46

Seafood Mix Grill

1 pax / 2 pax
\$42 / \$80

Squid, seabass fillet, prawns, octopus, extra

virgin olive oil, lemon

Grilled Rack of Lamb - 250g

New Zealand

\$42

Grilled Mediterranean Seabass

\$42

Extra virgin olive oil, parsley

Grilled Pork Secreto - 220g

Iberico - Spain

\$38

C H O I C E O F O N E S A U C E & O N E S I D E

S I D E S

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

S A U C E S

- Aioli
- Garlic & Parsley
- White wine
- Additional side +\$6
- Bisque sauce +\$2
- Black pepper

D E S S E R T S

Strawberry Mille Feuille "Carême"

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

\$18

Profiteroles

\$15

Crisp craquelin-topped choux puffs filled with vanilla ice cream, served with a rich dark chocolate sauce

Le Flan Pâtissier

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

Pistachio Crème Brûlée

\$16

A rich custard infused with pistachio, caramelized sugar crust



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

