



LOULOU

French Cuisine & Wine Bar



LOULOU

French Cuisine & Wine Bar

FIRST IMPRESSIONS

- Pissaladière Niçoise** \$18
Traditional pastry tart, caramelized onions, Kalamata olives and anchovies
- Pâté en Croûte** \$24
Homemade, foie gras, Kurobuta pork shoulder and liver, pistachio, Armagnac, pastry crust
- Calamari & Aioli** \$18
Tender marinated calamari, lightly battered and fried, served with spicy aioli
- Parma Ham & Pan Con Tomate** \$22
Sliced Parma ham served with crispy toasted bread rubbed with fresh garlic, tomato & extra virgin olive oil
- Tuna Tartare** \$22
Extra virgin olive oil, green olives, lemon zest, basil, sundried tomato dressing
- Sobrasa Croquettes** \$20
Risotto croquettes, cured ground pork sausage & spices, tomato-based sauce, fresh parmesan
- Oysters - Fine de Claire (6 pcs)** \$22
**Subject to availability*

STARTERS

- Crispy Halloumi & Pomegranate Salad** \$22
Mix mesclun, honey, lemon oregano dressing, toasted almonds, red onion
- Truffle & Honey Baked Camembert - 125g** \$28
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

Prices are subject to taxes & service charges

LOULOU

French Cuisine & Wine Bar

SIGNATURE DISHES

French Bouillabaisse

Traditional Provençal fish & seafood stew, rouille sauce

\$44

Duck Magret & Figs

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

\$42

Stuffed Calamari "À La Provençale"

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

\$38

Roasted Seabass with Vongole

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

\$36

CHARCOAL GRILLED

Grilled Tenderloin - 220g

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

\$48

Grilled Mediterranean Octopus

Extra virgin olive oil, lemon

\$36

Grilled Rib Eye - 300g

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

\$46

Seafood Mix Grill

Squid, seabass fillet, prawns, octopus, extra virgin olive oil, lemon

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

Grilled Rack of Lamb - 250g

New Zealand

\$42

Grilled Mediterranean Seabass

Extra virgin olive oil, parsley

\$42

Grilled Pork Secreto - 220g

Iberico - Spain

\$38

CHOICE OF ONE SAUCE & ONE SIDE

SIDES

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

SAUCES

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

DESSERTS

Strawberry Mille Feuille "Carême"

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

\$18

Profiteroles

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

\$15

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

A rich custard infused with pistachio, caramelized sugar crust

\$16

Prices are subject to taxes & service charges



LOULOU

French Cuisine & Wine Bar

6 Keong Saik Road - 089114 - Singapore

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

