

-À LA CARTE-

LOU LOU

- BIENVENUE À TOUS -

•BRASSERIE•

SNACKS

HUITRES* 45/st/pcs

FINE DE CLAIRE OSTRON MED
KLASSISKA TILLBEHÖR

Fine de claire with classic condiments

SALAMI NOIR DE BIGORRE 95

40G, LUFTTORKAD FRANSK SALAMI
& CORNICHONS

*40g, air-dried French salami
& cornichons*

OSTAR 145

FRÅGA OSS OM DAGENS 3 OSTAR

Ask us about today's 3 cheeses

LAMMKROKETTER 95

JALAPEÑOMAJONNÄS, PARMESAN

*lamb croquettes, jalapeño mayonnaise,
parmesan cheese*

VARMRÄTTER/MAIN COURSE

TARTE À L'OIGNON 265

SMÖRDEGSBAKAD LÖK & FIKONPAJ,
ENDIVESALLAD MED PÄRON, FOURME 'D AMBERT & MANDEL

*Puff pastry onion & fig tart,
endive salad with pear, Fourme d'Ambert & almonds*

BOUILLABAISSE 315

TORSK, LAX, RÅKOR, BLÅMUSSLOR, PILGRIMSMUSSLA,
AIOLI, KRUTONGER & FÄNKÅL

*Cod, salmon, shrimp, blue mussels, scallop, aioli,
croutons & fennel*

RÖDINGFILÉ 325

KANTARELLER, SPRITÄRTOR, ÄGG, SANDEFJORDSSÅS, FORELLROM,
GRÄSLÖK & DILLOLJA

*Artie Char, chanterelles, sugar snap peas, egg, Sandefjord
sauce, trout roe, chives & dill oil*

CONFITERAT ANKLÂR 315

SMÖRAD SAVOYKÅL, RÖDVINSSKY, GNOCCHI PARISIENNE MED
JORDÄRTSKOCKA, KYCKLINGVELOUTÉ & GRUYEREOST

*Savoy cabbage, red wine jus, Parisienne gnocchi with
Jerusalem artichoke, chicken velouté & Gruyère cheese*

STEAK FRITES 395

200G, GRILLAD RYGGBIFF, BORDERLAISESÅS, BEARNAISESÅS &
POMMES FRITES

*200g, Grilled Sirloin steak, borderlaise sauce,
bearnaise sauce & French fries*

LOULOU'S BURGARE: LE MAC 215

CHEDDAR, SILVERLÖK, SALTGURKA, BACONMARMELAD,
PURJOLÖKSMAJONNÄS & POMMES FRITES

*Le Mac burger, silver onions, pickles, cheddar,
bacon marmalade, leek mayonnaise & French fries*

FÖRRÄTTER/STARTERS

TONFISKTARTAR 165

TONFISK, ÄPPLE, LÄTTRÖKT KÄRNMJÖLK, JORDÄRTSKOCKSCHIPS,
SOTAD OLJA, DILL, CITRUS & FORELLROM

*Tuna tartar, apple, lightly smoked buttermilk, Jerusalem
artichoke crisps, charred oil, dill, citrus & trout roe*

LÖJROM 245

30G LÖJROM FRÅN BOTTENVIKEN, SMÖRSTEKT BRÖD,
RÖDLÖK, SMETANA & CITRON

*Vendace roe from Bottenviken, butter fried toast,
red onion, smetana & lemon*

ESCARGOT EN CROÛTE 175

SNIGLAR, VITT VIN, PERSILJA- & VITLÖKSSMÖR, SMÖRDEG

*Escargot en croûte, white wine, parsley,
garlic butter & puff pastry*

KANTARELLTOAST 165/255

STUVADE KANTARELLER, PORTVINSREDUKTION, SMÖRSTEKT
BRÖD, GRUYÈRE & PICKLAD SILVERLÖK

*Creamed chanterelles, port wine reduction, Gruyère,
pickled silver onions & butter-fried bread*

RÅBIFF 175/275

KAPRIS, CORNICHONS, ÄGGULA, SCHALOTTENLÖK &
POMMES ALUMETTES

*Steak tartare, capers, cornichons, egg yolk, shallots,
croutons & pommes alouettes - 1/1 with French fries*

PLAT DE LA SEMAINE

LOULOU'S BOOKMAKER 295

BIFF, ÄGGULA, PEPPAROT,
DIJONMAJONNÄS, TOMAT, SURDEGSBRÖD,
SALLAD & KARAMELLISERAD LÖK

*Bookmaker toast - Sirloin,
egg yolk, horseradish, Dijomayo,
sourdough bread, lettuce
& tomato*

EXTRA SIDES

SAUCE BEARNAISE 55

SAUCE BORDERLAISE 45

AIOLI 35

MIXSALLAD 55

TOMATSALLAD 65

POMMES FRITES 55

FOLLOW US ON INSTAGRAM

@BRASSERIELOULOU

- ASK YOUR SERVICE ABOUT ALLERGENS AND THE ORIGIN OF OUR PROTEIN -
- OYSTERS ARE A DELICATE FOOD AND ARE CONSUMED AT YOUR OWN RISK -
- SUBJECT TO CHANGE -

LOU LOU

- BIENVENUE À TOUS -

•BRASSERIE•

VITT VIN/WHITE WINE

NV	VIN DE MAISON Blanc, FRA	129/595
2024	XAVIER Le Petit Blanc, FRA	139/660
2023	LAROCHE Chablis Les Chanoines, FRA	219/995
2022	NUITON-BEAUNOY Bourgogne Blanc, FRA	219/995
2023	HUGEL Gentil Alsace, FRA	165/750
2023	DOMAINE DE LA CHÉZATTE Sancerre, FRA	179/825
2024	DR LOOSEN Riesling Trocken Mosel, GER	149/695

RÖTT VIN/RED WINE

NV	VIN DE MAISON Rouge, FRA	129/595
2022	CHATEAU DE CATHALOGNE Rouge, Bordeaux, FRA	149/695
2023	XAVIER Côtes du Rhône Vieilles Vignes, FRA	159/745
2023	PERRON DE MYPONT Bourgogne Rouge, FRA	199/995
2020	PECH-LATT Terres Mûres, Corbierès, FRA	175/795
2021	RUFFINO Ducale Chianti Classico, ITA	179/820
2022	LA MASSA Toscana, ITA	219/995
2021	PORTIA Crianza Ribera del Duero, ESP	179/820

ROSÉ

NV	VIN DE MAISON Rosé, FRA	129/595
2025	MAISON JEAN JEAN Rosé d'Été, FRA	139/660
2025	LAURENT MIQUEL SOLAS Rosé, FRA	850
NV	DEUTZ Brut Rosé 1/2, FRA	450

BUBBEL/SPARKLING WINE

2020	CAVA SIGNAT Brut, ESP	125/655
NV	ANDRÉ CLOUET Grand Réserve, FRA	185/995
NV	LOUIS ROEDERER Collection 245, FRA	1895

APERTIF

WHITE NEGRONI 175
gin, luxardo bitter &
sweet vermouth

LOULOU'S MARGARITA 175
tequila, yellow chartreuse
liqueur, triple sec, lime
& a touch of sugar

LAST WORD 175
gin, marashino liquer,
green chartreuse & lime

NON-ALCOHOLIC

MENABREA 72
LAGER 0,0% 33CL

GALIPETTE CIDER 85
DRY APPLE CIDER 0,3% 33CL

SODAS 49
COCA COLA, COCA COLA ZERO,
FANTA

SPARKLING WATER 45
100CL

ÖL/BEER & CIDER

MARIESTADS EXPORT 75
Lager 5,3% 40cl

METEOR LAGER 89
Lager 4,5% 40cl

METEOR BLANCHE 92
Wheat beer 4,7% 40cl

OMAKA MAMMA 109
Lager 4,8% 40cl

A SHIP FULL OF IPA 89
IPA 5,8% 33cl

DAURA DAMM 89
Gluten free Lager 5,4% 33cl

GALIPETTE CIDRE 89:-
Dry Apple cider 4,5% 33cl

DESSERT

CHOKLADTRYFFEL 55

CHOKLADTRYFFEL MED
CARAMELSÅS
Chocolate truffles, caramel sauce

CRÈME BRÛLÉE 95

KLASSISK CRÈME BRÛLÉE
Classic crème brûlée

PROFITEROLES 115

VANILJGLASS, VARM CHOKLADSÅS
*Profiteroles, vanilla ice cream,
chocolate sauce*

CHOKLADFINANCIER 125

INKOKTA KÖRSBÄR, KÖRSBÄRSGLASS
& TOSCAFLARN
*Chocolate financier, poached cherries,
cherry ice cream & almond biscuit*

GLASS/SORBET 65

FRÅGA DIN SERVIS
OM DAGENS SMAK
*Our homemade ice cream or
sorbet*

- SUBJECT TO CHANGE -

- BRASSERIE LOU LOU IS A CASHLESS RESTAURANT -