

- LUNCH V.41 -  
11:30-15:00

# LOU LOU

- BIENVENUE À TOUS -

•BRASSERIE•

## FÖRRÄTTER/STARTERS

### LÖJROM 245

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

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

### KANTARELLTOAST 165/255

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

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

### RÂBIFF 175/275

KAPRIS, CORNICHONS, ÄGGULA, SCHALOTTENLÖK & POMMES ALUMETTES

*Steak tartare, capers, cornichons, egg yolk, shallots, croutons & pommes alouettes - 1/2 with French fries*

## VARMRÄTTER/MAIN COURSE

### KYCKLINGSALLAD 195

BAKAD KYCKLING, PARMESANMAJONNÄS, BLANDSALLAD, HARICOTS VERTS, RÄDISOR, KRUTONGER, PICKLAD SILVERLÖK & LARDONGER

*Baked chicken, Parmesan mayonnaise, mixed salad, haricots verts, radishes, croutons, pickled onion & lardons*

### SEJRYGG 195

RÄKOR, PEPPAROT, HACKAT ÄGG, BRYNT SMÖR, POTATIS & DILL

*Atlantic saithe - shrimp, horseradish, chopped egg, browned butter, potatoes & dill*

### STEAK MINUTE 295

GRILLAD BANKAD RYGGBIFF, 150 GRAM, BLACK ANGUS, URUGUAY, 120 DAGAR GRAIN FED - BORDERLAISESÅS, BEARNAISESÅS & POMMES FRITES

*Sirloin steak minute, 150g, borderlaise sauce, bearnaise sauce & French fries*

### LOULOU'S BURGARE: LE MAC 195

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

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

### LUNCH & EXPORT 225

PLAT DU JOUR MED EN  
MARIESTAD EXPORT 5,3%, 40CL

*Plat du jour served with a  
Mariestad Export 5,3%, 40cl*

## PLAT DU JOUR 175

### MÅNDAG

INGEFÄRGLASERAD PLUMA  
RIS, GRILLAD PAK CHOI, SESAM,  
MOROT & KORIANDER

*Ginger-glazed pork pluma  
Rice, grilled pak choy, sesame,  
carrot & coriander*

### TISDAG

MAJSKYCKLING  
DRAGONSÅS, POTATISPURÉ  
& HARICOTS VERTS

*Corn-fed chicken  
Dragon sauce, potato purée  
& haricots verts*

### ONSDAG

SMÖRREBRÖD  
ROSTBIFF, KAVRING,  
FRANSK POTATISSALLAD,  
RÖDVINSSKY, ROSTAD LÖK, KRASSE  
& PICKLAD SILVERLÖK

*Smörrebröd  
Roast beef, rye bread,  
French-style potato salad,  
red wine jus, crispy onions,  
cress & pickled red onion*

### TORSDAG

KORV SAUCISSE DE TOULOUSE  
SENAPESSÅS, POTATISPURÉ,  
FRITERAD SCHALOTTENLÖK  
& BROCCOLI

*Toulouse sausage  
Mustard sauce, potato purée,  
crispy shallots & broccoli*

### FREDAG

CHEF'S CUT FRIDAY  
FLÄSKSCHNITZEL  
CAFÉ DE PARIS, BAKAD TOMAT  
ROSTAD POTATIS, KAPRIS & CITRON

*Pork schnitzel  
Café de Paris butter, baked tomato,  
roasted potatoes, capers & lemon*

### VECKANS VEG

#### PUMPA

FRITERAD PUMPA,  
BRYNT SALVIASMÖR,  
HASSELNÖTTER & GNOCCHI

*Fried pumpkin,  
brown butter with sage,  
hazelnuts & gnocchi*

- ASK YOUR SERVICE ABOUT ALLERGENS AND THE ORIGIN OF OUR PROTEIN -

- SUBJECT TO CHANGE -

- BRASSERIE LOU LOU IS A CASHLESS RESTAURANT -

# LOU LOU

- BIENVENUE À TOUS -

## •BRASSERIE•

### VITT VIN/WHITE WINE

|      |                                                    |         |
|------|----------------------------------------------------|---------|
| NV   | VIN DE MAISON Blanc, FRA                           | 125/595 |
| 2024 | LES CLAVELINES DE L'ORMARINE Picpoul de Pinet, FRA | 159/695 |
| 2025 | CLOS DE NOUYS VOUVRAY Sec Chenin Blanc, FRA        | 169/745 |
| 2023 | LAROCHE Chablis Les Chanoines, FRA                 | 219/995 |
| 2023 | NUITON-BEAUNOY Bourgogne Blanc, FRA                | 219/995 |
| 2025 | DOMAINE DE LA CHÉZATTE Sancerre, FRA               | 195/925 |
| 2023 | MARTIN CODAX LIAS Albarino, ESP                    | 185/850 |
| 2024 | DOMANE WACHAU Riesling Selection, AUT              | 179/825 |

### ROTT VIN/RED WINE

|      |                                               |          |
|------|-----------------------------------------------|----------|
| NV   | VIN DE MAISON Rouge, FRA                      | 125/595  |
| 2022 | CHATEAU DE CATHOLOGNE Rouge, Bordeaux, FRA    | 149/695  |
| 2023 | XAVIER Côtes du Rhône Vieilles Vignes, FRA    | 159/745  |
| 2022 | PORTIA Crianza Ribera del Duero, ESP          | 179/825  |
| 2023 | PERRON DE MYPONT Bourgogne Rouge, FRA         | 195/895  |
| 2025 | HAUTS CHASSIS Toscana, FRA                    | 195/895  |
| 2018 | ROBERTO SAROTTO Barbaresco Curra Riserva, FRA | 219/995  |
| 2022 | XAVIER Vignon Chateaufeuf-du-Pape Silis, FRA  | 239/1095 |
| 2021 | LA MASSA Toscana, ITA                         | 215/995  |

### ROSÉ

|      |                                   |         |
|------|-----------------------------------|---------|
| NV   | VIN DE MAISON Rosé, FRA           | 125/595 |
| 2025 | MAISON JEAN JEAN Rosé d'Edte, 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    |

### EXTRA SIDES

|                   |    |
|-------------------|----|
| SAUCE BEARNAISE   | 45 |
| SAUCE BORDERLAISE | 45 |
| AIOI              | 35 |
| MIXSALLAD         | 55 |
| TOMATSALLAD       | 65 |
| POMMES FRITES     | 55 |

### 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 |

### LOULOU'S TRICOLORE 345

#### STEAK TARTAR

Kapris, cornichons, äggula, schalottenlök & pommes alumettes

*Capers, cornichons, egg yolk, shallots, croutons & pommes alumettes*

#### PLAT DU JOUR

Välj mellan dagens plat du jour eller veckans veg  
*Choose between today's plat du jour or this week's vegetarian option*

#### TRUFFLE & COFFEE

Chokladtryffel & bryggkaffe  
*Chocolate truffles & brewed coffee*

### 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 CIDER 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*

### COFFEE & TEA

ESPRESSO 38

DUBBEL ESPRESSO 44

CAPPUCCINO 52

AMERICANO 44

CAFFÈ LATTE 56

MACCHIATO 46

TEA 46

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