

- À LA CARTE -

LOU LOU

- BIENVENUE À TOUS -

•BRASSERIE•

FÖRRÄTTER/STARTERS

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

FOURME D'AMBERT, TOMME DE SAVOIE, BRILLAT SAVARIN,
FRÖKNÄCKE & PÄRONMARMELAD

*Fourme d'Ambert, Tomme de Savoie, Brillat Savarin,
seed crispbread & pear marmalade*

ANKKROKETTER 95

JALAPEÑOMAJONNÄS, PARMESAN

*Duck croquettes - jalapeño mayonnaise
& parmesan cheese*

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 alumettes - 1/1 with French fries*

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

MOULES FRITES 265

BLÅMUSSLOR, VITT VIN, VITLÖK, CHILI, SCHALOTTENLÖK,
PERSILJA, GRÄDDE, AIOLI & POMMES FRITES

*Blue mussels, white wine, garlic, chili, shallots, parsley, cream,
aioli & pommes frites*

RÖDINGFILÉ 315

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

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

ANKLÅR 295

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

*Confit duck leg, savoy cabbage, red wine jus, Parisienne gnocchi with
Jerusalem artichoke, chicken velouté & Gruyère cheese*

LOULOU'S BURGARE: LE MAC 215

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

*Le Mac burger, silver onions, pickles, cheddar, bacon marmalade,
leek mayonnaise & pommes frites*

LOULOU'S STEAK FRITES

*Serveras med / Served with
sauce borderlaise, sauce bearnaise & pommes frites*

ENTRECÔTE 525

RIB-EYE, 300 GRAM, SLB & SRB,
MJÖLKKO/DAIRY COW, SE

RYGGBIFF 365

SIRLOIN, 200 GRAM, BLACK ANGUS, UY,
120 D. GRAIN FED

STEAK MINUTE 295

BANKAD RYGGBIFF/TENDERIZED SIRLOIN,
150 GRAM, BLACK ANGUS, UY,
120 D. GRAIN FED

EXTRA SIDES

SAUCE BEARNAISE 55

SAUCE BORDERLAISE 45

AIOLI 35

MIXSALLAD 55

TOMATSALLAD 65

POMMES FRITES 55

BIMI BROCOLI 65

PARMESAN & CITRON
Parmesan cheese & lemon

- 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	115/565
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 CHÈZATTE Sancerre, FRA	195/925
2023	MARTIN CODAX LIAS Albarino, ESP	185/850
2024	DOMANE WACHAU Riesling Selection, AUT	179/825

RÖTT VIN/RED WINE

NV	VIN DE MAISON Rouge, FRA	115/565
2022	CHATEAU DE CATHALOGNE 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 Crozes-Hermitage, FRA	195/895
2022	XAVIER Vignon Chateauf-neuf-du-Pape Silis, FRA	239/1095
2018	ROBERTO SAROTTO Barbaresco Curra Riserva, ITA	219/995
2021	LA MASSA Toscana, ITA	215/995

ROSÉ

NV	VIN DE MAISON Rosé, FRA	115/565
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 165
gin, luxardo bitter &
sweet vermouth

LOULOU'S MARGARITA 165
tequila, yellow chartreuse
liqueur, triple sec, lime
& a touch of sugar

LAST WORD 165
gin, marashino liquer,
green chartreuse & lime

NON-ALCOHOLIC

MENABREA 72 LAGER 0,0% 33CL
A SHIP FULL OF IPA 72 IPA 0,0% 33cl
GALIPETTE CIDER 85 DRY APPLE CIDER 0,3% 33CL
SOFT DRINKS 49 COCA COLA, COCA COLA ZERO, FANTA
SPARKLING WATER 45 100CL

ÖL/BEER & CIDER

MARIESTADS EXPORT 75
Lager 5,3% 40cl

METEOR LAGER 85
Lager 4,5% 40cl

METEOR BLANCHE 89
Wheat beer 4,7% 40cl

OMAKA 109
Gästtapp, 40cl

KRUSOVICE IMPERIAL 92
Lager 5,0% 33cl

A SHIP FULL OF IPA 85
IPA 5,8% 33cl

DAURA DAMM 85
Gluten free Lager 5,4% 33cl

GALIPETTE CIDRE 85
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, KÖRSBÄRSGLOSS
& 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

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