

The
LOUIS
Grillroom

FROM THE LOUIS SPARKLING BAR

Prince of Wales	18.50
Deutz champagne / Grand Marnier / Hennessy Fine de Cognac / bitters	
Sparkling LOUIS.....	15.50
Deutz champagne / tea-infused vermouth / Chambord	
Kobe Old Fashioned	16.50
Bourbon & Rye Whiskey - fat washed / Pandan sirup / orange bitters	

— STARTER —

Beef tea	10.50	LOUIS beef tartare	17.50
clear beef consommé / fried ox praline		hand cut / chives / smoked egg yolk	
Marinated cauliflower salad.....	12.50	Ceviche.....	17.50
cashew / hummus / pomelo		avocado / fennel / leche de tigre	
Caesar - wild kale salad	11.50	Crispy calamari	14.50
apple / walnut / caesar dressing		chilli / wasabi mayonnaise	
Grilled green asparagus	12.50	Shrimp cocktail.....	15.50
red quinoa / passion fruit / carrot		tomato-celery salsa	
Sashimi of premium cuts		Oven warm bread.....	3.50
hot salt stone / tamarind-BBQ sauce		homemade organic butter / sea salt / olive oil	
fillet	18.00		
Kobe beef	54.00		
selection of both	45.00		

— FISH —

Roasted black tiger prawns.....	30.00
five pieces / fresh herbs	
North sea sole aprox. 450g.	36.00
lemon / olive oil / sea salt	
Black cod	28.00
cod marinated in miso for 48 hours / ginger	

— VEGETARIAN / VEGAN —

Grilled cauliflower steak.....	15.50
parsley-almond salad / pomegranate / chickpeas	
Grilled leek, served whole.....	10.50
tamarind-bbq sauce	
Roasted aubergine	12.50
black sesame miso sauce / coriander	

— EARLY DINNER —

Table from 5.30 pm till 7 pm

Daily dish and 1 glass of wine 0,1l.....	19.50
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The LOUIS Grillroom

BUTCHER OF THE MONTH: JOHN STONE, IRELAND

We proudly introduce John Stone from Ireland, a master in high quality dry aging. The meat is 100% hormone-free, certified by „Origin Green“. The cows are fed only with fresh grass and the meat is aged between 21 and 28 days. The Rib Eye from John Stone was awarded with the gold medal at the World Steak Challenge 2017/2018.

Fillet	220g · 32.00 / 350g · 49.00
Rib Eye	350g · 37.00 / 480g · 46.00
Strip Loin	280g · 28.00 / 350g · 36.00

Our meat will be served with sea salt and fresh black pepper. We also include one sauce of your choice.

— SINGLE CUTS —

Ladies Cut, Fillet / Greater Omaha.....	150g · 27.00
USA / Nebraska / 21 days dry aged	
Fillet / Butcher Klobeck / Viktualien market	220g · 25.00 / 350g · 40.00
Germany / upper Bavaria / heifer cattle / 21 days dry aged	
Flapsteak / Greater Omaha.....	220g · 23.00 / 350g · 32.00
USA / Nebraska / 21 days dry aged	
Aubrac Fillet	220g · 36.00 / 350g · 63.00
France / Auvergne-Rhône-Alpes / 28 days dry aged on the bone	
Entrecôte / Greater Omaha.....	350g · 49.00 / 480g · 68.00
USA / Nebraska / 21 days dry aged	
Kobe Striploin / marbling score A4	per 100g · 99.00
Japan / Kobe	
Surf & Turf with black tiger prawns	+ 12.00
two prawns with the meat of your choice	

— SPECIAL CUTS for two people or more —

Bistecca Fiorentina served on the bone / Piemontese.....	per 100g · 12.50
Italy / Piedmont / 6 weeks wet aged	
Tomahawk Steak served on the bone / Butcher Klobeck	per 100g · 8.00
Germany / upper Bavaria / heifer cattle / 21 days dry aged	

— SIDES —

The LOUIS Grillroom organic mashed potatoes from Caspar Plautz, Viktualienmarkt:

natural	5.50	Pommes Allumettes	5.50
Amalfi lemon	6.50	spinach / pine nuts	5.50
chives	6.50	seasonal vegetables	6.50
veal jus / sea salt	7.50	tomato salad	4.50
black garlic.....	7.50	vegan purée of cauliflower	5.50
teriyaki-pulled beef	8.50		

— SAUCES —

olive oil / sea salt / lemon	3.50	homemade butter with herbs.....	3.50
green pepper sauce	5.50	veal jus.....	5.50
LOUIS apple-steak sauce	4.50	Bernaise / fresh tarragon.....	5.50
Curtice Brothers organic ketchup, Tuscany..	3.50	tamarind sauce	4.50