

The
LOUIS
 Grillroom

FROM THE LOUIS SPARKLING BAR

Sparkling LOUIS.....	15.50
Deutz champagne / tea-infused vermouth / Chambord	
Prince of Wales.....	18.50
Deutz champagne / Grand Marnier / Hennessy Fine de Cognac / Bitters	
Kobe Old Fashioned.....	16.50
Bourbon & Rye Whiskey - fat washed / orange bitters	
Cucumber Gimlet.....	12.50
Beefeater 24 / lime / cucumber syrup / tonic-cucumber foam	
Fruity Mule.....	8.50
Wolfra Cranberry Juice / lime / Fever Tree Ginger Beer	

— STARTER —

pumpkin-ginger soup.....	9.50	LOUIS beef tartare.....	17.50
pulled beef ball		Dijon mustard / chives / smoked egg yolk	
Flamed wild salmon.....	19.00	Ceviche.....	17.50
turnip cabbage / salmon roe / black garlic		avocado / fennel / sweet potato chips	
Caesar - wild kale salad.....	12.50	Hokkaido pumpkin.....	15.50
apple / walnut / caesar dressing		goatcheese / figs / macadamia	
3 pieces of Bouzigues oysters.....	18.00	Crispy calamari.....	14.50
apple / cucumber / lemon-yogurt / seaweed popcorn		wasabi mayonnaise / lime / chilli	
		Warm sour-dough bread.....	4.50
		sea salt / homemade organic butter	

— FISH —

Roasted black tiger prawns.....	32.00
five pieces / fresh herbs / garlic	
Teriyaki-sesame salmon.....	26.00
radish / miso-yuzu cream	
Catch of the day.....	on request

— VEGETARIAN / VEGAN —

Grilled cauliflower steak.....	15.50
parsley-almond salad / pomegranate	
Grilled leek, served in a whole.....	11.00
potato-truffle vinaigrette	
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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BUTCHER OF THE MONTH: METZGER FRÈRES, RUNGIS PARIS

French trade in perfection: the brothers Franck and Olivier Metzger refine their products at Rungis market in Paris. The rare cuts from french Charolais, Limousin and Salers cattle are provided in artisan 3* michelin starred restaurants and Olivier Metzger selected for us his most favorite cuts. All known for a tender structure and intense aromas. The meat is gently aged in big cuts.

Ladies Cut, Fillet.....	150g · 28.00
Fillet	220g · 38.00
Rib Eye.....	for 2 persons · 550g · 85.00
Bavette	220g · 28.00

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

— SINGLE CUTS —

Grilled Straccetti.....	29.50
thin slices of beef fillet / lamb's lettuce / mushroom-tomato vinaigrette	
Fillet / Butcher Klobeck / Viktualien market	220g · 29.00
Germany / upper Bavaria / heifer cattle / 21 days dry aged	
Strip Loin / Valles de Léon / Jose Rosell.....	270g · 39.00
Spain / Castile-Léon / Iberico Beef 8-12 years	
Chuck Flap / Jack's Creek Wagyu.....	220 g · 34.00
Australia / New South Wales / marbling score 7-9	
Kobe Striploin / marbling score A4	on request
Japan / Kobe	
Surf & Turf with black tiger prawns	+ 13.00
two prawns with the meat of your choice	

— SPECIAL CUTS for two people or more —

T-Bone Steak or Porterhouse served on the bone / Butcher Franz Graf.....	je 100g · 13.50
Austria / Lower Austria / Galloway Beef / 30 days dry aged on the bone	
Tomahawk Steak served on the bone / Butcher Klobeck	per 100g · 9.00
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	cauliflower / curry / cashew	5.50
chives	6.50	mixed mushrooms / parsley	7.50
veal jus / sea salt	7.50	green peas / sugar snaps / lettuce	6.00
chorizo / bell pepper / fennel seeds....	6.50	spinach salad / cranberry / sunflower seeds..	4.50

— SAUCES —

green pepper sauce	4.50	homemade herbal butter	3.50
veal jus.....	4.50	tamarind sauce	4.00
LOUIS apple-steak sauce	4.00	Curtice Brothers organic ketchup, Tuscany..	3.50
Béarnaise / fresh tarragon	4.50	Curtice Brothers organic mayonnaise.....	3.50