

The  
LOUIS  
Grillroom

— SAISONAL VEGETABLES —

Just right for this season, you can enjoy celeriac from the market and region.  
We have chosen artisan ingredients to combine with and offer three different styles of preparation.

LOUIS Waldorf salad .....	15.00
winter truffle / black nuts / grilled celeriac / apple	
Celeriac-Parsnip-Soup .....	9.50
pulled beef ball	
Baked celeriac with hazelnut-panko-crust .....	16.50
beetroot / black garlic / miso beurre blanc	

— FROM THE LOUIS VEGGIE CORNER —

Our fresh vegetables are from the Viktualienmarkt.

— STARTER —

Caesar - wild kale salad .....	12.50
romaine lettuce / apple / walnut / parmesan cheese	
LOUIS leaf lettuce .....	11.50
grape / parsnip chip / tarragon	
Grilled beetroots .....	14.00
hummus of pumpkin seeds / raspberry / kale	
Grilled cauliflower steak .....	13.50
parsley-almond-salsa / pomegranate / LOUIS apple-steak-sauce	
Roasted aubergine .....	12.50
black sesame / miso sauce / coriander	
Warm sour-dough bread from Boulangerie Dompierre .....	3.80
sea salt / homemade butter / olive oil	

— THE FISH MARKET —

Ceviche .....	17.50
avocado / fennel / léche de tigre	
Crispy Calamari .....	14.50
chili / lime / wasabi mayonnaise	
Teriyaki-sesame salmon .....	26.00
pickled radish / miso-yuzu cream	
Catch of the day .....	on request
daily fresh fish / served and grilled as a whole	

— 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: GILLIGAN'S FARM, ROSCOMMON, IRELAND

Gilligan's Farm in Ireland, which has been a family run business for more than 100 years, specializes in sustainable free range PREMIUM Beef & Lamb. Gilligan's animals graze on unfertilized, natural rangelands and have a completely stress- and hormone-free upbringing. The salty Irish meadows help to refine the meat with an inimitable taste of nature and a hint of sea salt. The best quality, home-grown feed, the excellent free-range farming techniques and the extreme accuracy when it comes to the preparation, enables you to enjoy a piece of meat that could hardly be more sustainable and natural.



Fillet.....	220g · 39.00	
Rib Eye .....	280g · 44.00	Lamb Chops .....
		350g · 46.00

Our meat will be served with sea salt, black pepper spice „Menage Noir“ from Ingo Holland and olive oil. We also include one sauce. Please choose between Sauce Béarnaise, herbal butter or veal jus.

### — SINGLE CUTS —

Grilled Straccetti.....	27.50
thin slices of beef fillet / rocket salad / sundried tomatoes / parmesan cheese	
Fillet / Family Klobeck / Viktualienmarkt .....	220g · 29.00
Germany / upper Bavaria / heifer cattle / 21 days dry aged	
Ladies Cut / Braceria Bifulco .....	150g · 29.00
Italy / Campania / 180 days dry aged	
Rib Eye / Braceria Bifulco .....	280g · 68.00
Italy / Campania / 180 days dry aged	
Strip Loin / Valles de Léon / Jose Rosell.....	270g · 39.00
Spain / Castile-Léon / Iberico Beef 8-12 years	
Flap Steak / Greater Omaha Packers.....	220g · 32.00
USA / Nebraska / Black Angus / 28 days dry aged	
LOUIS beef tartar .....	80g · 17.50 ... 120g · 25.00
Dijon mustard / chives / smoked egg yolk	

### — BIG 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 mashed potatoes from Caspar Plautz, Viktualienmarkt:	
natural .....	5.50
Amalfi lemon .....	6.00
chives .....	6.00
veal jus / sea salt .....	6.50
Pommes Allumettes.....	5.00

Low-carb sides:

vegan cauliflower purée.....	5.50
green peas / sugar snaps / lettuce .....	6.00
roasted carrots / horseradish .....	5.50
spinach salad / cranberry / sunflower seeds ..	4.50