

The  
LOUIS  
Grillroom

— Starter —

Warm sourdough bread from Boulangerie Dompierre .....	3.80
olive oil / sea salt	
Cured char .....	14.50
potato blini / dill cream / apple juice	
Lamb's lettuce .....	9.50
pear tomato chutney / potato vinaigrette / celery	
Beef tartar.....	17.50
cured organic egg yolk / mustard mayonnaise / chives	
BBQ pork belly.....	13.50
cabbage / mustard jus / marinated plums	
Pumpkin soup .....	8.50
goat cheese / pumpkin seed oil / roasted pumpkin seeds	
Grilled scallops .....	18.50
romaine lettuce / mango salsa / ginger vinaigrette	

— From the Grill —

Filet of white halibut, Norway .....	200g ...	24.00
Greater Omaha Packer's Strip Loin, USA .....	200g ...	32.00
John Stone Filet of beef, Ireland.....	200g ...	39.00
Surf & Turf / Prawns.....	2 pieces ...	8.00
Poussin, served on the bone as a whole, France .....		26.00
Grilled cauliflower steak.....		16.50
parsley almond salsa / pomegranate / LOUIS apple steak sauce		
Tomahawk steak, served on the bone, family Klobeck, Germany.....	per 100g ...	7.90
T-Bone or Porterhouse steak, served on the bone, Franz Graf, Austria .....	per 100g ...	10.50

— Sides —

The LOUIS Grillroom mashed potatoes from Caspar Plautz, Viktualien market:	
natural .....	4.50
with lemon .....	5.00
with veal jus .....	5.50
with fried shallots.....	5.50
Pommes Allumettes .....	5.00
vegan cauliflower puree .....	4.50
grilled oyster mushrooms with thyme crumbs...	5.50
Lamb's lettuce with pumpkin seeds .....	4.00

— Sauce —

veal jus .....	3.50
Sauce Béarnaise with tarragon.....	3.50
LOUIS apple steak sauce .....	3.50
Curtice Brothers organic ketchup .....	3.00
Curtice Brothers organic mayonnaise ....	3.00

— Dessert —

Cremé brûlée .....	9.00
physalis passion fruit compote	
Apple tartelet .....	9.00
salted caramel / roasted almond ice cream	
Variation of ice cream and sorbet .....	9.00