

The
LOUIS
Grillroom

— Roomservice menu —

daily available from 6 pm till 10 pm

— All day long —

24 hours available

Beef Goulash soup with bread..... 12.50

Vegan lentil tofu curry with bread 16.50

— 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

All prices in euro and incl. tax.