

The  
**LOUIS**  
 Grillroom

— Roomservice menu —  
 daily from 6.00pm until  
 9.00 pm

— All day long —  
 24 hour available  
 Beef Goulash soup with bread.....12.50  
 Vegan lentil-tofu-curry with bread ..... 16.50

— Choice of starter—

Warm souerdough bread from Boulangerie Dompierre .....	3.80
olive oil / sea salt	
Flamed Scallops .....	19.50
beetroot / chives / sour cream	
Endive salad .....	12.50
figs / frisée / pumpkin	
Beef tatar.....	17.50
cured organic egg yolk / mustard mayonnaise / chives	
Bruschetta of prawns .....	10.50
tomato / thyme / shallots	
Parsnip cream soup.....	19.50
almond / truffel / parsnipchip	

— Choice of main dish —

Swordfish steak, eastern Pacific .....	29.00
Dover sole as a whole, North Sea .....	35.00
Rib Eye Klobeck, Germany .....	32.00
Wagyu filet, Australia .....	55.00
Surf & Turf / 2 prawns from the grill.....	8.00
Grilled cauliflower steak.....	16.50
parsley-almond-salsa / pomgranate / apple-steak-sauce	

— Sides —

The LOUIS Grillroom mashed potatoes from Caspar Plautz, Viktualienmarket:

natural .....	4.50
lemon.....	5.00
roasted onions.....	5.50
Pommes Allumettes .....	5.00
vegan cauliflower puree .....	4.50
carrots with lovage and horse radish.....	5.50
saisonal salad with pumpkin seeds.....	4.50

— Sauces —

veal jus .....	3.50
Sauce Béarnaise .....	3.50
Miso Beurre blanc.....	3.50
Curtice Brothers Organic Ketchup.....	3.50
Curtice Brothers Organic Mayonnaise ...	3.50

— Dessert —

Gateau au Chocolat.....	9.00
quince compote / red wine butter ice cream	
Pumpkin seed-caramel-terraine.....	9.00
pyramid cake / pumpkin sorbet	
Variation of ice cream and sorbet .....	9.00