

The
LOUIS
Grillroom

Aperitif

Deutz Classic Brut, Ay.....	18,00
Perrier Jouët, Blason Rosè, Epernay	20,00

Starters

Eggplant / goat cheese / pomegranate / cashew	12,50
Beef tartare / egg / cress / mustard	19,50
Pumpkin ginger soup/caramelized apple/prawn/pumpkin seed oil	10,50
Smoked salmon/fennel salad/wasabi mayonnaise/chips	17,50
Waldorf salad/ grilled celery/ sweet potato chip/ grapes	11,50

Grill

Pulpo	31,50
Gilthead, France	26,50
Beef fillet, bavaria	39,50
Bavette, USA	36,50
Rib Eye, bavaria	38,50
Veal loin, bavaria	32,50

Without beef

Grilled tofu / sweet potato / king oyster mushroom / miso.....	22,50
Cauliflower steak / pomegranate / bbq / pistachio	22,50

Sides

Green asparagus	6,50
Wild broccoli.....	5,50
Cream kohlrabi.....	4,50
Tomato salad.....	4,50
Chanterelles.....	6,50
Mashed potatoes with spring onions	4,50
Mashed cauliflower.....	4,50
Rosemary potatoes	4,50

Sauces

Sea salted butter.....	2,50
BBQ sauce	2,50
Pepper sauce	2,50

Desserts

Crème brûlée/ plums	9,50
Sorbet / raspberry / basil / chocolate-coffee / mango.....	3,00
Chocolate cake/yoghurt ice cream (period: 10 min).....	9,50