



Louie

R A W B A R



CAVIAR, OSCIETRA PRESTIGE (50GR) £150

OYSTERS

CARLINGFORD (IRL) £5

LA BOUDEUSE (FR) £6,5

GILLARDEAU (FR) £6,5

MALDON (ENG) £4

CHILLED PRAWNS £17
BOURBON COCKTAIL SAUCE

SEA BASS CARPACCIO £19
APPLE, LIME, BAERI CAVIAR

SESAME CRUSTED TUNA £16
HORSERADISH, CITRUS & SOY

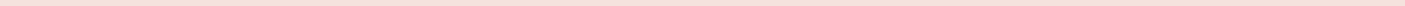
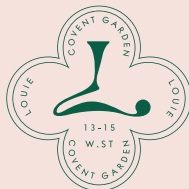
SALMON GRAVLAX £18
BAERI CAVIAR, AVOCADO YOGHURT, YUZU DRESSING

YELLOW TAIL CRUDO £16
GREEN TOMATO, GINGER, CHILI OIL

SCOTTISH HAND DIVED SCALLOPS £17
LEMON, BASIL, JALAPEÑO



LE GRAND PLATEAU LOUIE £85



S M A L L P L A T E S



CERVELLE DE CANUT £11
COTTAGE CHEESE, FRESH HERBS, MELBA TOAST

LOBSTER ROLL (200 GR) £32
BRIOCHE, DILL MAYONNAISE, SEASONED POTATO CRISPS

SNAILS IN PUFF PASTRY £19
GARLIC & PARSLEY BUTTER

CRISPY CALAMARI £14
CAJUN SPICE, MARINARA SAUCE

KNIFE CUT STEAK TARTARE £19
SEASONED POTATO CRISPS

FOIE GRAS TERRINE £21
COUNTRY TOAST

S A L A D S



GREEN BEANS £12
PARIS MUSHROOMS, HAZELNUTS, WHOLEGRAIN MUSTARD DRESSING (VE)

STRACCIATELLA £14
RED, GOLDEN & CANDY CANE BEETS, WALNUT DRESSING (V)

CHILLED LOBSTER £34
BABY GEM, AVOCADO, PINK GRAPEFRUIT, LEMON MAYONNAISE

NIÇOISE £23
YELLOWFIN TUNA BELLY, TAPENADE, ANCHOVIES

M A I N S



ROASTED FILET OF TURBOT £29
KALE, HORSERADISH BEURRE BLANC

CRISPY DOVER SOLE £33
ALMOND ROMESCO, GREMOLATA

ROASTED SEA BREAM £27
HERB CRUSHED POTATOES, SAUCE VIERGE

POLENTA £23
ASPARAGUS, WILD MUSHROOMS (V)

NEW YORK STRIP STEAK £45
SPICED HERB DRESSING, RED WINE JUS

ROASTED CORN FED CHICKEN BREAST £28
MORELS, VERMOUTH SAUCE

T O S H A R E



WHOLE LOBSTER £95
TAGLIOLINI, BUTTER SAUCE

CÔTE DE BŒUF (1 KG) £130
PEPPERCORN SAUCE, BÉARNAISE

BLACK TRUFFLE RIGATONI £85
PARMESAN EMULSION (V)

S I D E S



SAUTÉED WILD MUSHROOMS £7 / FRENCH FRIES £7

STEAMED BROCCOLI £8 / GREEN SALAD £7

HERB CRUSHED POTATOES £7 / GREEN BEANS £6

FRENCH BAGUETTE & BUTTER £5



DESSERTS

HEAD PASTRY CHEF: MICHAEL D'ANGELO



SOUTHERN PECAN PIE £13
CREAM, SPICED PECAN

WARM CHOCOLATE FONDANT £14
PISTACHIO ICE CREAM (Allow 10 min)

BRILLAT - SAVARIN £13
TRIPLE CREAM COW'S MILK CHEESE

SELECTION OF SORBETS £8

TO SHARE



TARTE TATIN TRADITIONNELLE £29
VANILLA ICE CREAM

EXOTIC PAVLOVA £21
MANGO & PASSION FRUIT, CREAM

CHOUQUETTES £11
BOURBON CUSTARD - RED BERRY SAUCE

BEFORE YOU ORDER, PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES.
PRICES INCLUSIVE OF VAT AT 20%
A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL.

SWEET WINES



	100ML
Riversaltes Ambré, Chez Jau, Languedoc, France 2007	£10
Bianco Dolce, I Capitelli, Roberto Anselmi, Veneto. Italy 2015	£12
Muffato, Castello della Sala, Antinori, Umbria, Italy 2018	£16
Sauternes, Castelnau de Suduiraut, Bordeaux, France 2010	£16
Passito di Pantelleria, Ben Ryé, Donnafugata, Sicily, Italy 2020	£22
Remy Martin XO	£38
Remy Martin Louis XIII 15ml, 25ml, 50ml	£90, £150, £300

Wine Flight, a Taste of 3 Sweet Wines selected by our Sommelier (50ml/glass) £22



COFFEES DIFFERENCE COFFEE

Yellow Bourbon Datterra, Brazil	£4
Jamaica Blue Mountain, Jamaica	£9
Finca La Pastoria, Swiss Water Decaf, Guatemala	£4

TEAS BY LALANI

Assam Malt 2nd Flush, 2020, Chardwar Garden, Assam, India	£4
Hariyo Midori 2nd Flush 2020, Rohini Garden Darjeeling Green, India	£5
Himalayan Imperial Black, Autumn 2018, Jun Chiyabari Garden, Hile, Nepal	£5
Himalayan Bouquet Oolong, Autumn 2017, Jun Chiyabari Garden, Hile, Nepal	£5
Large Leaf Earl Grey, Kenya	£4

HERBAL INFUSIONS BY NAZANI

Mountain Mint	£4
Lemon Verbena	£4
Linden	£4
Elderflower	£4