

# LouLou

HOTEL - BISTRO - BAR

OUR MENU

# BIENVENUE CHEZ BISTRO LOULOU

## Qu'est-ce que Loulou?

We were looking for a short French name, something that fits our French bistro look. A smooth name that matches our vision and is easy to remember. The name LouLou was born during a trip to Paris. It has multiple fitting meanings. LouLou is a French term of endearment for a good friend and a synonym for "darling."

Our LouLou aims to be a place you see as a friend, where you bring your own "LouLou"! In Latin, LouLou stands for pleasure, something we love to embrace: enjoyment! And for our cycling enthusiasts, LouLou is also the nickname of cyclist Julian Alaphilippe, who has raced here multiple times during the Amstel Gold Race.

Quality is our top priority. Our products are fresh and refreshing, and the secret ingredient is *always love*. We take our time for you, because good food deserves attention. In a hurry? Let us know when placing your order, and we'll do our best to accommodate you. Do you have allergies? That's already unfortunate enough! Let us know, and we'll be happy to adjust to your needs.

## Heures d'ouverture

Friday to Sunday

Lunch: 13:00 - 16:00 uur

Apéritief: 13:00 - 17:00 uur

Dinner: 18:00 - 21:30 uur

(v) = vegetarian

# APÉRITIFS

until 17.00h

Pinsa grillée	10
Grilled pinsa bread served with aioli and hummus	
Croquettes de crevettes	7.5
Shrimp croquettes	
Croquettes à la truffe	7
Truffle croquettes	
Bitterballen	6.5
The one and only Dutch classics	
Assiette de fromages	14.5
Cheese mix, apple syrup, and nut bread	
Plateau du Chef	19
Chef's selection board, a surprise!	

# LUNCH

13.00 - 16.00h

Our bread is made with passion by our family bakery: Bakkerij Franssen from Epen, a household name in the south since 1922.

## TARTINES

French open sandwiches on sourdough bread

Chèvre (v)	14
Soft goat cheese, fig, arugula, and balsamic	
Secreto Carpaccio	17.5
Beef secreto, arugula, parmesan, and truffle cream	
Croquetttes Crevettes	16.5
Two shrimp croquettes, parsley, and lemon mayo	

## SOUPE

Soup of the day (v)	8.5
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## CROQUES

Croque Monsieur	10
Gruyère cheese and ham	
Croque Mademoiselle (v)	10
Gruyère cheese, spinach, and zucchini	

## SALADS

served with bread from our family bakery Franssen and olive oil

LouLou (v)	19
Grilled vegetables, balsamic, tomato, and parmesan	
Caesar	21
Chicken, anchovies, Caesar dressing, croutons, and parmesan	
Chèvre (v)	20
Soft goat cheese, fig, grape, and balsamic	

## PÂTISSERIE

Limburgse vlaai from Bakery Franssen	4.5
Traditional Limburg pie with whipped cream	
	0.7

## VIENNOISERIE

served with butter and/or jam

Croissant	4
Pain au chocolat	4
Liège Waffle	4

## LOULOU'S ENFANTS

Petit croque	5
Kids croque with cheese	
Petit pain	3.5
Slice of bread with peanut butter, jam, or chocolate sprinkles	

# DINNER

18:00 - 21:30 h

## POUR LE TABLE

Pinsa grillée (v) 10  
Grilled pinsa bread to share, served with aioli and hummus

## LES ENTRÉES

Soup of the day (v) 8.5

v

Asparagus blanc & Gravad Lax 18  
White asparagus, salmon, lemon & parsley mayonnaise

Asparagus vertes (v) 16  
Green asparagus, hummus, parmesan, and salsa verde

v

Secreto Carpaccio 18  
Beef secreto, arugula, parmesan & truffle cream

Crevettes en brioche 16  
Brioche toast, shrimp, lemon mayo, and chives

v

# DINNER

## SALADS

Our salads are delicious as a main course or to share at the table.

Served with bread made with passion by our family: Bakery

Franssen from Epen, a household name in the south since 1922.

LouLou (v)	19
Grilled vegetables, balsamic, tomato, and parmesan	
Halloumi (v)	20
Grilled Cypriot cheese, cherry tomatoes, grilled vegetables	
Caesar	21
Chicken, anchovies, Caesar dressing, croutons, and parmesan	

# DINNER

## PLATS

Most of our main dishes are prepared on our unique charcoal grill.  
Served with grilled vegetables and fresh local fries.

**Filet de bœuf** 29

Black Angus sirloin steak from Scotland, where cows roam the lush highlands, giving the meat a unique flavor

**Filet Mignon** 37

Tournedos from Holstein cattle from Northern Germany, cut from the tenderloin's center for top quality.

**Asparagus (v)** 27

Asparagus, crumbled cheese & truffle oil

**Halloumi (v)** 20

Grilled Cypriot cheese on a bed of vegetables

**Sea bass** 26.5

Grilled sea bass with lemon and dill



# LOULOU'S ENFANTS

Petit Poulet	10
Small chicken fillet with fries	
Pizza petit (v)	9.5
Kids' Margherita pizza	
Schatkistje	3
Kids ice cream	

## DESSERTS

Crème brûlée	9.5
Classic crème brûlée with whipped cream	
Petite Tarte Citron	9.5
Lemon curd tartlet with meringue	
Dame blanche LouLou	9.5
Vanilla & pistachio ice cream, whipped cream, and chocolate sauce	
Petit LouLou	5
One scoop ice cream of choice	
with whipped cream	0.7
Assiete de fromages	14.5
Cheese mix, apple syrup, and nut bread	