

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 has multiple 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 — just let us know, and we'll be happy to adjust to your needs.

Whenever possible, we work with **local suppliers** we trust: bread from our family bakery Franssen, fresh fruit and vegetables from het Vitamientje, and high-quality meats from Slagerij Keulen.

Heures d'ouverture

Friday to Sunday

Lunch: 12:00 - 16:00 uur

Apéritief: 12:00 - 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	
Assiete de fromages	14.5
Cheese mix, apple syrup, and nut bread	
Plateau du Chef	19
Chef's selection board, a surprise!	
Huîtres - Irish More	6 pc. 12 pc.
Oysters - Raspberry Vinaigrette	24 46
Oysters - Ponzu Vinaigrette	24 46

LUNCH

13.00 - 16.00h

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

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	
Burrata (v)	20
Green asparagus, Parmesan & sun-dried tomatoes	

PÂTISSERIE

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

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	
Huîtres - Irish More	6 pc. 12 pc.
Oysters - Raspberry Vinaigrette	24 46
Oysters - Ponzu Vinaigrette	24 46

LES ENTRÉES

Soup of the day (v)	8.5
Burrata & Green Asparagus (v)	17
Burrata, green asparagus, Parmesan & sun-dried tomatoes	
Secreto Carpaccio	18
Beef secreto, arugula, parmesan & truffle cream	
Crevettes en brioche	16
Brioche toast, shrimp, lemon mayo, and chives	

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.

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	
Burrata (v)	20
Green asparagus, Parmesan & sun-dried tomatoes	

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.

Catch of the day market price

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

Moelleux au Chocolat	10.5
Salted chocolate crumble & vanilla ice cream	
Strawberries, White Chocolate & Basil	10.5
White chocolate panna cotta & basil	
Dame blanche LouLou	9.5
Vanilla & pistachio ice cream, whipped cream, and chocolate sauce	
Petit LouLou	5.5
One scoop ice cream of choice with whipped cream	
Assiete de fromages	14.5
Cheese mix, apple syrup, and nut bread	