

# 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

12.00 - 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
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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	
Burrata (v)	20
Grilled vegetables, cherry tomatoes and peach	

## 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 (v)	17
Burrata, cherry tomatoes and peach	
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
Grilled vegetables, cherry tomatoes and peach	

# DINNER

## PLATS

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

<b>Filet de bœuf</b>	29
Black Angus sirloin steak from Scotland, where cows roam the lush highlands, giving the meat a unique flavor	

<b>Filet Mignon</b>	37
Tournedos from Holstein cattle from Northern Germany, cut from the tenderloin's center for top quality.	

<b>Catch of the day</b>	market price
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<b>Halloumi (v)</b>	20
Grilled Cypriot cheese on a bed of vegetables	

<b>Sea bass</b>	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

Pornstar Martini Dessert	10.5
Inspired by the iconic cocktail: passion fruit mousse with a refreshing fizz on the side.	
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	