

Le Printemps à la Brasserie Louis

EN



LOUIS

BRASSERIE



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Entrées

| | |
|---|----|
| Grisons barley soup | 16 |
| Roast duck liver medallion in a mini brioche with veal jus served with a colorful salad bouquet | 24 |
| Fried pulpo on smoked pepperoni puree with cuttlefish mayonnaise served with cress salad and herbal mustard dressing | 24 |

Plats principaux

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| French lamb ragout with peas, carrots, pearl onions and pistachios served with potato gratin | 44 |
| Roasted beef Entrecôte Stroganoff with cornichons, peppers and mushrooms served with a creamy sauce and buttered noodles | 46 |
| Oven-baked loup de mer with orange kumquat sauce, braised chicory with white risotto | 52 |
| Pennee pasta with roquefort sauce and diced pumpkin | 32 |

Apéritifs

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| Louis Mule | 19 |
| Vodka, Crème de Cassis, Ginger Beer | |

Vins blancs

| | 1dl | 3.75 dl | 7.5dl |
|----------------------------|------|---------|-------|
| Sancerre la Poussie | 12.5 | | 92 |
| Baron de Ladoucette, Loire | | | |

Vins rouges

| | | | |
|--------------------------------|----|--|----|
| Châteauneuf-du-Pape | 14 | | 98 |
| Domaine de l'Arnèsque, Rhontal | | | |

Digestifs

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|-------------------------|-----|--|----|
| Vielle Prune, Morin | 2cl | | 11 |
| Calvados, Père Magloire | 2cl | | 11 |