

LOULOU

le petit bistro

HORS D'OEUVRES

APPETIZERS

LA SOUPE A L'OIGNON GRATINEE 8
French Onion Soup

LA SOUPE DU JOUR mkt
Soup of the day

LES POIVRONS ROTIS 8
Roasted Bell Pepper marinated in Virgin Olive Oil,
Garlic w/ Basil Leaves

LES ESCARGOTS A L'AIL ET AU BEURRE PERSILLE 7
Snails in Garlic & Parsley Butter

POULPE A L'ESCABECHE 12
Octopus cooked & Marinated in Virgin Olive oil,
Pepper, Carrot, Onion & Thyme

TERRINE DE FOIE GRAS ET SA
COMPOTTE D'OIGNON 19
Fois Gras Terrine served w/ toast &
Caramelized Onion

HORS D'OEUVRES DU JOUR mkt
Special Appetizer Today

COQUILLETTE JAMBON, BEURRE & FROMAGE 8
Baby Elbow Pasta w/ Ham, Butter & Swiss Cheese

LES OEUFs ET OMELETTES

ORGANIC EGGS & OMELETTs

OEUF A LA COQUE MOUILLETTE 7
Two Eggs soft boiled & served w/ Toasts

OEUF A LA COQUE MOUILLETTE AU FOIE GRAS 12
Two Eggs soft boiled & served w/ Toasts & Foie Gras

LES JUMENTS JAUNES 8
Double Yolk Roasted w/ Ratatouille &
Asiago Cheese

OEUF MAYONNAISE MAISON 7
Two Hard boiled Eggs served with
Homemade Mayo

OMELETTE NATURE AUX FINES HERBES 8
Fresh Herbs Omelett served w/ Mixed Green

OMELETTE (RATATOUILLE OR POTATO) 10
Choice of:
Ratatouille or Potato served w/ Mixed Green

SALADS

(served w/ Herbs or Dijon Mustard Vinaigrette)

NICOISE 14
Imported Tuna Chuck, Tomato, Celery, Pepper &
String Beans, Hard boiled Egg & Olives from Nice

LOULOU 13
Warm Goat Cheese Brick, Bacon, & Tomato Salad
on a Bed of Greens

DU JARDIN 9
Local House Mixed Greens

LENTILLE AU CONFIT DE CANARD 14
Served warm Duck Leg Confit w/ Carrot,
Apple on a bed of Lentil Du Puy

EPINARD & ARUGULA 13
Baby Spinach & Arugula, Orange & Grapefruit
wedge w/ Feta Cheese, Fenel & Fresh
Pomegranate

SANDWICHES

served w/ mixed Greens or French Fries
(LUNCH ONLY)

HOT DOG FRANCAIS 9
Double Dog on a Warm French Baguette
w/ Dijon Mustard & Onion Chutney

LOULOU BURGER 12
Black Angus served w/ Caramelized Onion,
choice of : Brie or Swiss Cheese

CROQUE MONSIEUR 9
Ham & melted Swiss Cheese w/ Bechamel
sauce on a white bread

LE AHI TUNA GRILLE 13
Avocado, Arugula, Fenel, Tomato, Virgin olive oil
& Mayer Lemon confit

LE POULET GRILLE 11
Grilled Chicken, Roasted Pepper, Arugula,
Asiago Cheese, Basil & Sauted Onion

LE PAN PAGNAT 11
Traditional Nicoise in a French Baguette

*Service not included. 18% service charge will be add to party of six and up.
Consuming raw or undercooked meat, fish, poultry, shellfish or eggs can increase the chances of a food-bourne illness*

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CARPACCIO & COLD CUTS

CARPACCIO DE BOEUF 10

Raw beef thinly sliced on a bed of Arugula w/
shaved Regiano Parmesan

CARPACCIO DE THON 13

Ahi Tuna Loin row & thinly sliced w/ Fresh mango,
Red Chili Pepper, Cilantro, Lemon & Virgin Olive
Oil

CARPACCIO DE SAUMON 11

Raw Scottish Salmon Cured into a Salt Crust &
Bay Rose, thinly sliced drizzle in Virgin Olive Oil &
Chives

CARPACCIO DE TOMATE ORGANIQUE 9

Trio of Local Tomatoes sliced & served w/
Scallions & Extra Virgin Olive Oil

PLANCHE DE CHARCUTERIE 19

Sausisson Sec, Duck Terrine Jambon de Paris &
Brezaola Garnished w/ Nicoise Olives, Cornichon
& Roasted Onion

PLANCHE DE FROMAGE 14

Goat, Brie, Blue & Asiago Cheese
Served w/ Fruit Chutney & Walnuts

GARNITURES

Sides 5

PUREE DE POMME DE TERRE
Homemade Mashed Potatoes

POMME FRITES
Homemade French Fries

TIAN DE LEGUME
Veggies Gratin

LEGUME DU JOUR
Today's Veggies

RATATOUILLE
Sauteed Pepper, Onion, Zucchini,
Eggplant & Fresh Tomato

BEBE EPINARD
Spinach Lightly Sauteed in Garlic

NOS PLATS

Entrees

SOURIS D'AGNEAU & FLAGEOLET 28
Original Slow Cooking Lamb Chank served w/
Green Kidney Beans

STEAK FRITES 27
12 oz Rib-Eye Steak served w/ French Fries

LA BAVETTE A L'ECHALOTTE 19
Skirt Steak Sauteed w/ Red Wine & Shallots
served with Mashed Potatoes

LE POULET FORESTIER 21
Chicken Breast sauted w/ Fresh Shitake
Mushroom & a touch of cream served w/
Veggies Tian

LE POULET PAILLARD 19
Grilled Chicken Breast with Herbs served w/
Ratatouille & Tomato salad

LE MIGNON DE PORC 17
Pan seared Pork Loin marinated in white Wine,
Ketchup & Honey served w/ Spinach

LE PLAT DU JOUR mkt
Chef's Special

LE MAGRET DE CANARD A LA FRAMBOISE 24
Pan seared Duck Breast Sauteed in Rasberry
Vinegar and Herbs served with Lentille Du Puy

LES GAMBAS FLAMBEES AU PASTIS 21
Sauteed Prawns Flambe in pastis served
w/Fenel & Celery

MOULES FRITES 14
Steamed Mussels in White Wine, Shallots & herbs
served w/ French Fries

SAUMON A LA PLANCHA 21
Pan seared Scottish Salmon Filet Roasted to
perfection & served w/ Steam Mixed Veggies

PAVE DE THON EN CROUTE D'EPICES 24
Seared Ahi Tuna Steak with blackened spice
served w/ Ratatouille and Meyer Lemon confit

POISSON DU JOUR mkt
Catch of the day

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