

Lulu

BISTROT

PETITES BOUCHÉES – BITES	TARTELETTE DE CERVELLE DE CANUT (V) 30ea <i>House made fresh cheese served with leaves</i>
	HUÎTRE AU NATUREL 75ea <i>Oyster served with condiments</i>
	HUÎTRE GRATINÉE AU ROQUEFORT 80ea <i>Oyster baked with roquefort butter</i>
	OEUF MAYONNAISE 40 <i>Soft boiled egg, Dijon mayo, bottarga</i>
CROQUETTES DE POMMES DE TERRE (V) 60 <i>Crispy potato croquettes with remoulade</i>	
FROMAGE DE TÊTE FRIT 60 <i>Fried pork head terrine served with gribiche</i>	
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CHARCUTERIE	PAIN ET BEURRE (V) 50 <i>Bread and whipped butter</i>
	SAUCISSON SEC 60/120 <i>Dry cured sausage</i>
	PÂTÉ DE FOIE DE VOLAILLE 50/100 <i>Chicken liver pate with port jelly</i>
PÂTÉ DE CAMPAGNE 110 <i>Country style terrine of pork</i>	
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ENTRÉES – STARTERS	TARTE TATIN D'OIGNONS (V) 110 <i>Onion tarte tatin served with cream and parsley</i>
	THON À LA PROVENÇALE 120 <i>Southern blue fin tuna with tomatoes and olives</i>
	COQUILLE SAINT JACQUES AUX QUENELLE 150 <i>Roasted scallop, lyonnaise dumpling and nantua sauce</i>
	TARTARE DE BOEUF WAGYU 140 <i>Diced raw fillet steak with accompaniments</i>
	CALAMARS AUX MERGUEZ 150 <i>Local calamari with spicy homemade merguez</i>
LANGUE DE BOEUF 180 <i>Roasted wagyu tongue served with savoy cabbage</i>	

PLATS PRINCIPAUX – MAINS

SOCCA À LA RATATOUILLE ET FROMAGE DE CHÈVRE (V) 140 <i>Chickpea pancake with ratatouille and goat's cheese</i>	
GRATIN DE POTIMARRON ET CHOUX AU GRUYÈRE (V) 120 <i>Pumpkin and cabbage, baked with white beans, bread crumbs and gruyere cheese</i>	
POULET RÔTI, SAUCE PERSILLADE 160 <i>Half roasted organic chicken with parsley sauce and braised turnips</i>	
POISSON DU JOUR 240 <i>Local fish of the day served seasonal vegetable and culantro sauce</i>	
BOURGUIGNON D'AGNEAU 300 <i>Lamb neck braised in a rich red wine gravy with shallot</i>	
LE GRIL – WOOD FIRED GILL	
JAMBON DE PORC GRILLÉ 240 <i>220g pork rump served with apple and sauce colbert</i>	
STEAK AU POIVRE 420 <i>200g wagyu bavette steak with peppercorn sauce</i>	
CONTRE FILET À LA CAFÉ DE PARIS 600 <i>250g wagyu striploin served with herbed butter sauce</i>	
CÔTE DE BOEUF 850 <i>700g bone in ribeye served with lemon and bordelaise</i>	

GARNITURES ET SALADES	POMMES ANNA (V) 90 <i>Roasted layered potato with sauce moutarde</i>
	Frites MAISON (V) 50 <i>French fries</i>
	PETITS POIS À LA FRANÇAISE 70 <i>Gem lettuce with peas and cured meat</i>
	SALADE DE TOMATES ET CONCOMBRE (V) 80 <i>Organic tomatoes and cucumber salad with rose jelly and crème fraîche</i>
SALADE AUX HERBES ET VINAIGRETTE (V) 50 <i>Market leaf salad with herbs and vinaigrette</i>	
ASPERGES ET POIREAUX CRAYONS (V) 80 <i>Asparagus and pencil leek cooked with juniper butter and sauce mikado</i>	
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DESSERTS	TARTE AUX POMMES (V) 110 <i>Apple tart with brandy diplomat</i>
	FIGUES POCHÉES AU CHOCOLAT (V) 100 <i>Poached figs with manjari chocolate mousse</i>
	CREME CARAMEL (V) 80 <i>Classic vanilla caramel custard</i>
SORBET AUX FRUITS (V) 70 <i>Tropical fruit sorbet with orange fromage frais and melon</i>	
GLACE DU JOUR 30 <i>Seasonal house made ice cream</i>	

ASSIETTE DE FROMAGES (V) 80 / 250
Selection of French cheeses

Tete de Moine AOP, semi-hard, Bernese Jura
St. Nectaire AOC, semi-soft washed rind, Auvergne
Fourme D'ambert AOC, blue, Auvergne

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COCKTAILS	LULU FRENCH MARTINI 140 <i>Vanilla vodka, house chambord liqueur, honey pineapple, tonka</i>
	MOJITO DES ANTILLES 130 <i>Rhum arrangé, pineapple, bois d'Inde, mint soda</i>
	GRENADE SPRITZ 140 <i>Gin, pomegranate, citrus, bubbles</i>
	CLÉMENTINE SOUR 140 <i>Bourbon, clementine, macadamia, angostura bitters, sumac</i>
	PALOMA ROUGE 150 <i>Tequila, mezcal, burnt orange soda, black salt</i>
	SPRITZ SAINT GERMAIN 140 <i>Gin, citrus, elderflower, bubbles</i>
	MARGARITA CRÉOLE 150 <i>Tequila, creole spices, dry orange, sumac salt</i>
	GRANITA ÉPICÉE À LA CANNELLE 140 <i>Jalapeno tequila, smoked honey, pineapple, cinnamon bitters</i>
	FRUIT DE LA PASSION 140 <i>Vodka, passion fruit, coconut, vanilla extract</i>
	PUNCH ANANAS 140 <i>Rum, campari, chartreuse jaune, pineapple, basil</i>
	SINOBOLE DAIQUIRI 140 <i>Rhum agricole, lime, coconut shaved ice</i>
	FIGUE NEGRONI 150 <i>Fig infused campari, glazed balsamic vermouth, gin</i>
	CAFÉ MANHATTAN 150 <i>Bourbon, port wine, sweet vermouth, fresh grinded coffee beans, angostura</i>
	BEE'S WAX AGED VIEUX CARRÉ 160 <i>Bourbon aged in bee's wax, herbal liqueur, sweet vermouth, house bitters</i>
	PLANTAIN OLD FASHIONED 160 <i>Aged rum, banana syrup, cacao bitters</i>

VINS FRANÇAIS	PÉTILLANT By the glass	
	NV BRUT EXCELLENCE LOUIS PERDIER 130 / 650 <i>Delicate fizz, fruity aromas, citrusy</i>	
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	ROSÉ By the glass	
	2021 ROSE D'ANJOU 140 / 690 <i>'Les Jardins De La Reine' Barton & Guestier</i> <i>Lively and fruity, vibrant, cherries</i>	
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	BLANC By the glass	
	2022 AGNEAU BLANC SÉMILLON 160 / 800 <i>Easy to drink, aromatic, fruity</i>	
	2022 ENVYFOL CHARDONNAY 140 / 700 <i>Fresh, fruity, slight buttery</i>	
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ROUGE By the glass		
2021 BEAUJOLAIS VILLAGE GAMAY HENRY FESSY 150 / 760 <i>Smooth, fine tannins, black berry</i>		
2015 CHÂTEAU LES PINS DE BOSSUET BORDEAUX 150 / 750 <i>Classic, rounded, balanced tannin</i>		

BIÈRE ET CIDRE	
KURA KURA Larger 65	
KURA KURA Island Ale 75	
ALBENS CIDER 70	
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HOUSE SODAS	
GINGER SODA 60	
LYCHEE SODA 60	
PASSIONFRUIT SODA 60	
FRESH JUICES 50	
SOFT DRINKS 40	
MINERAL WATER 35 / 60	
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DIGESTIFS	
CHARTREUSE JAUNE 150	
AVERNA 150	
LIQUOR 43 150	
FERNET BRANCA 140	
FERNET MENTA 140	
PORT WINE 120	