

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 was born during a trip to Paris. It has multiple fitting 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! Let us know, and we'll be happy to adjust to your needs.

Heures d'ouverture

Friday to Sunday

Lunch: 13:00 - 16:00 uur

Apéritief: 13:00 - 17:00 uur

Dinner: 18:00 - 21:30 uur

(v) = vegetarian

APÉRITIFS

until 17.00h

| | |
|--|------|
| Camembert au four | 7.5 |
| Baked Camembert served with bread | |
| 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! | |

LUNCH

13.00 - 16.00h

Our bread is made with passion by our family bakery: Bakkerij Franssen from Epen, a household name in the south since 1922.

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 | |

PATISSERIE

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

VIENNOISERIE

served with butter and/or jam

| | |
|------------------|---|
| Croissant | 4 |
| Pain au chocolat | 4 |
| Liège Waffle | 4 |

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

LES ENTRÉES

Soup of the day (v) 8.5

Asperges vertes (v) 14
Green asparagus, hummus, parmesan, and salsa verde

Paté LouLou 16
Onion, pickles, and cranberry compote

Crevettes en brioche 15
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: Bakery

Franssen from Epen, a household name in the south since 1922.

| | |
|---|----|
| 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 | |

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. | |
| Halloumi (v) | 20 |
| Grilled Cypriot cheese on a bed of vegetables | |
| Célari-rave (v) | 20 |
| Grilled celeriac steaks with Café de Paris butter | |
| 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

| | |
|---|------|
| Crème brûlée | 9.5 |
| Classic crème brûlée with whipped cream | |
| Petite Tarte Citron | 9.5 |
| Lemon curd tartlet with meringue | |
| Dame blanche LouLou | 9.5 |
| Vanilla & pistachio ice cream, whipped cream, and chocolate sauce | |
| Petit LouLou | 5 |
| One scoop ice cream of choice | |
| with whipped cream | 0.7 |
| Assiete de fromages | 14.5 |
| Cheese mix, apple syrup, and nut bread | |