

Lulu

BISTROT

PETITES BOUCHÉES – BITES	POTATO CROQUETTES	80
	<i>Crispy potato croquettes served with jamon serrano</i>	
	OYSTER AU NATUREL	75
	<i>Sakoshi bay oyster with condiment</i>	
ROASTED OYSTER AU ROQUEFORT	80	
<i>Roasted oyster with roquefort butter</i>		
OEUF MAYONNAISE	60	
<i>Soft boiled egg, Dijon mayo, bottarga</i>		
ROASTED HOKKAIDO SCALLOP	150	
<i>Roasted scallop, lyonnaise dumpling and nantua sauce</i>		

CHARCUTERIE	BREAD AND BUTTER (V)	50
	<i>Sourdough or baguette served with whipped butter</i>	
	CHARCUTERIE PLATE	150 / 250
	<i>Selection of cold cuts served with condiments</i>	
CHICKEN LIVER PÂTÉ	60 / 120	
<i>Served with pickled shallots, capers and port jelly</i>		
TERRINE DE CAMPAGNE	110	
<i>Country style terrine of pork</i>		

ENTRÉES – STARTERS	ONION TARTE TATIN (V)	140
	<i>Served with pecorino cream and parsley</i>	
	FISH TARTARE	140
	<i>Diced raw fish with cucumber and flavoured crème fraîche</i>	
	TUNA À LA PROVENÇALE	140
<i>Southern blue fin tuna with tomatoes and olives</i>		
WAGYU BEEF TARTARE	160	
<i>Diced raw steak, pommes allumettes and piment d'Espelette béarnaise</i>		
CALAMARS AUX MERGUEZ	160	
<i>Local calamari with spicy homemade merguez</i>		

FRENCH OYSTERS & BUBBLES 1200
A dozen of Fine de Claire oysters paired with a bottle of bubbles

PLATS PRINCIPAUX – MAINS

SOCCA À LA RATATOUILLE (V) 140
Chickpea pancake with ratatouille and goat's cheese

SEAFOOD PASTA 200
Housemade pasta with tiger prawns, calamari and confit garlic butter

ROASTED CHICKEN 200
Half roasted organic chicken with parsley sauce and braised turnips

LAMB BOURGUIGNON 330
Lamb neck braised in a rich red wine gravy with shallot

LE GRILL – WOOD FIRED GRILL

FISH OF THE DAY 240
Local market fish served with seasonal vegetable and culantro sauce

PRAWN À L'AMÉRICAIN 300
Wild banana prawns with cognac, tomato and tarragon sauce

STEAK AU POIVRE 550
200g wagyu bavette steak with peppercorn

ENTRECÔTE CAFÉ DE PARIS 1400
400g carrara wagyu ribeye m9 served with herbed butter sauce

GARNITURES ET SALADES	POMMES ANNA (V)	90
	<i>Roasted layered potato with sauce moutarde</i>	
	GRATIN AU GRUYÈRE (V)	140
	<i>Pumpkin and cabbage, baked with beans, bread crumbs and gruyere cheese</i>	
Frites (V)	50	
<i>French fries</i>		
SALADE DE TOMATES (V)	90	
<i>Organic tomatoes and cucumber salad with rose jelly and crème fraîche</i>		

GREEN LEAF SALAD (V) 80
Market leaf salad with herbs and vinaigrette

GREEN BEANS (V) 80
Green beans served with smoked yoghurt and mustard dressing

DESSERTS	CHOCOLATE PEANUT MOUSSE TART	110
	<i>Banana curd, chocolate crumble and butterscotch</i>	
	TARTE AUX POMMES (V)	110
<i>Apple tart with brandy diplomat</i>		
CERISE ET NOISETTE (V)	100	
<i>Hazelnut chocolate with cherry sorbet and meringue</i>		

CRÈME CARAMEL (V) 100
Classic vanilla caramel custard

SORBET AUX FRUITS (V) 80
Tropical fruit sorbet with orange fromage frais and melon

ICE CREAM DU JOUR 80
Seasonal housemade ice cream

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

Tete de Moine AOP, semi-hard, Bernese Jura
 Comté AOC, semi-hard, Bernese Jura
 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 140 <i>Rhum arrangé, pineapple, bois d'Inde, mint soda</i>
	GRENADE SPRITZ 150 <i>Gin, aperol, pomegranate, citrus, bubbles</i>
	CLÉMENTINE SOUR 160 <i>Bourbon, clementine, macadamia, angostura bitters, sumac</i>
	PALOMA ROUGE 160 <i>Tequila, mezcal, burnt orange soda, black salt</i>
	SPRITZ SAINT GERMAIN 140 <i>Gin, citrus, elderflower, bubbles</i>
	MARGARITA CRÉOLE 160 <i>Tequila, creole spices, dry orange, sumac salt</i>
	SPICED GRANITA 160 <i>Jalapeno tequila, smoked honey, pineapple, cinnamon bitters</i>
	FRUIT DE LA PASSION 140 <i>Vodka, passion fruit, coconut, vanilla extract</i>
	CUCUMBER MINT HIGHBALL 140 <i>Gin, elderflower, mint, cucumber, green tea</i>
	SINOBOLO DAIQUIRI 140 <i>Rhum agricole, lime, coconut shaved ice</i>
	FIGUE NEGRONI 160 <i>Fig infused campari, glazed balsamic vermouth, gin</i>
	CAFÉ MANHATTAN 160 <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 180 <i>Aged rum, banana syrup, cacao bitters</i>

VINS FRANÇAIS	PÉTILLANT By the glass	
	BRUT EXCELLENCE 140 / 700 <i>Louis Perdier NV</i>	
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	BLANC By the glass	
	ALSACE	
	RIESLING 230 / 1150 <i>Gustave Lorentz 2022</i>	
	LOIRE	
	SAUVIGNON BLANC SANCERRE 460 / 2300 <i>Domaine Vacheron 2022 – biodynamique</i>	
	BORGOGNE / BEAUJOLAIS	
	ALIGOTÉ BOURGOGNE ALIGOTÉ 310 / 1550 <i>Sextant 2022 – naturel</i>	
	GASCONY	
	SAUVIGNON BLANC 160 / 800 <i>Domaine du Tariquet 2023</i>	
	LANGUEDOC	
	CHARDONNAY A D'AUSSIERES 150 / 750 <i>Domaine d'aussieres 2021</i>	
	RHÔNE	
VIOGNIER CONDRIEU 580 / 2900 <i>E. Guigal 2020</i>		
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BIÈRE ET CIDRE		
KURA KURA Lager 65		
KURA KURA Island Ale 75		
ALBENS CIDER 70		

ROSÉ By the glass	
COTES DE PROVENCE 160 / 800 <i>Chateau De l'Escarelle Palm 2022 – organique</i>	
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ROUGE By the glass	
BORGOGNE	
PINOT NOIR 300 / 1500 <i>Bouchard Père et Fils 2020</i>	
GAMAY BEAUJOLAIS VILLAGES 290 / 1450 <i>Karim Vionnet 2021 – naturel</i>	
BORDEAUX	
HAUT MEDOC 160 / 800 <i>Château du Breuil 2015</i>	
MARGAUX'S DE SIRAN' 420 / 2100 <i>Château Siran 2018</i>	
LANGUEDOC	
SYRAH, GRENACHE, AND CARIGNAN 'GUILHEM' 150 / 750 <i>Moulin de Gassac 2021 – organique</i>	
G.S.M. LA CLAPE 'LA FALAISE' 290 / 1450 <i>Château la Negly 2022</i>	
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HOUSE SODAS 60	
FRESH JUICES 50	
SOFT DRINKS 40	
MINERAL WATER 35 / 60	