

The
LOUIS
Rooftop

LUNCH

12:00 - 14:00

Light bites

SOURDOUGH BREAD FROM BOULANGERIE DOMPIERRE ^{AIG}

Butter | Dip of the Day 6.0

WILD HERB SALAD ^{AIFIGIM}

Balsamic dressing | Pickled vegetables | Croutons 12.0

CAESAR SALAD | PARMESAN | CHIVE CREAM ^{AIDIFIGIM}

with skin-on chicken breast 19.0

with prawns 21.0

SEA BREAM CEVICHE ^{DIFILIMIN}

Leche de Tigre | Pickled Red Onion | Avocado 17.0

PANINI ^{AIG}

with rocket | Serrano ham | truffle mayonnaise | Parmesan 17.0

with tomato tapenade | basil | rocket 17.0

All prices are in euros and include VAT.

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Pasta

HOMEMADE TAGLIATELLE ^{A|C|F|G|H}

Nut butter sauce | Sugar snap peas | Macadamia 17.0

from the barbecue

BEEF FILLET FROM KLOBECK BUTCHERS

250g | 160g 48.0 | 31.0

HALLISCHE LANDSCHWEIN PORK FILLET 200G 29.0

GUINEA FOWL BREAST SUPREME 24.0

Sides

TRUFFLE CHIPS | PARMESAN | CHIVES ^A 9.0 | 13.0

WILD BROCCOLI | YEAST FLAKES | LEMON OIL ^{G|H} 8.0

HERB BUTTER ^G 3.5

DEMI-GLACE ^{F|G|L} 7.5

Dessert

ELDERFLOWER ZABAGLIONE | BERRY VARIATION ^{C|G|O} 12.0

KEY LIME TARTE ^{A|C|G} 10.0

SORBET VARIATION ^A
per scoop 5.5

ALLERGENE / ALLERGENS

A | Glutenhaltiges Getreide / Cereals containing gluten • B | Krebstiere / Crustaceans • C | Eier / Eggs • D | Fisch / Fish • E | Erdnüsse / Peanuts • F | Soja / Soybeans
G | Milch / Laktose / Milk / Lactose • H | Schalenfrüchte / Nuts • L | Sellerie / Celery • M | Senf / Mustard • N | Sesamsamen / Sesame seeds • O | Schwefeldioxid & Sulfite
P | Lupinen / Lupin • R | Weichtiere / Molluscs

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