

The
LOUIS
 Grillroom

STARTERS

Sour Dough Bread from the oven / Boulangerie Dompierre chive butter / extra virgin olive oil / sea salt			4,50
Greek Salad ^{4,9} olives / feta / bell pepper			15
„Bayrisch Fleck“ Beef Tartar / local quality beef ⁴ red onions / nut bread / chives	18	as Main course	24
Kohlrabi spaghetti “Asian style” ⁴ coriander / sesame / tuna			18
Louis Caesar Salad macadamia / anchovies / truffle croutons / parmesan			14
Swordfish Sashimi lime sour cream / Imperial Caviar Nr. 1			19

IN BETWEEN

Asparagus ravioli ⁴ tomato / asparagus / wild garlic	22	Venere Risotto / Piemont ⁴ grilled prawns / lemon	23
Wild garlic soup grilled shrimp / potato straw	13	Clear mushroom consommé ravioli / mushrooms / chives	13
Slow poached organic egg ⁴ nutbutter / baby spinach / potato	15,50		

VEGAN & VEGETARIAN

Grilled cauliflower steak chickpeas / parsley / cashews	21	Grilled spear asparagus ^{4,9} potato / hollandaise / wild garlic oil	27
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SEASONAL

Braised leg of salt marsh lamb ^{4,9}
wild garlic mash / asparagus vegetables 32

GRILL

Bison Roastbeef / Canada 200 g / 45

Filet / Bayrisch Fleck / *Butcher Klobeck, Viktualienmarket* 160 g / 32 250 g / 44

Flank Steak / USA 200 g / 28 300 g / 39

Angus Roastbeef / Australia 300 g / 39 400 g / 49

AlmOxx Entrecôte / *Chiemgau & Berchtesgarden* 300 g / 36 400 g / 45

Dry Aged Entrecôte / *Butcher Klobeck, Viktualienmarket*
Aged 24 days at the bone 250 g / 35 300 g / 41

Rack of lamb / Lüneburger Heide 250 g / 39

Grilled halibut 200 g / 29

Black Tiger Prawns 2 Stck. / 38,50

Special Cuts – for 2 or more

Chateaubriand / AlmOxx Filet
With your choice of side and sauce 500 g / 110

Tomahawk Steak / Bayrisch Fleck
With your choice of side and sauce 1100 g / 150

SIDES

Creamed spinach ⁹	5	Truffle-parmesan fries ⁹	7,50
Mini Cesar salad	4	Butter potatoes with caraway ⁹	6
Glazed carrots	5	Venere Risotto	6
Colorful asparagus vegetables	8,50	Organic mash potatoes with:	
		-Chives ⁹	6
		- Wild garlic mash ⁹	5

SAUCES

Café de Paris Butter	3,50	Homemade BBQ Sauce	3,50
Peppercream	4,50	Sauce hollandaise	4,50
Vealjus	5		