

# LOUISE

## A PLACE OF NOSTALGIA AND FAMILIAL LOVE

Louise's traditional heartwarming French cuisine, reimagined and paired with genuine hospitality, is a tribute to quality seasonal ingredients, artisanal products, and French techniques. Every dish is crafted with a touch of nostalgia and the familial love of Chef Julien, who simplifies fine dining into a way of eating that can be enjoyed every day, welcoming guests to share exceptional dishes in an intimate and inviting ambience.

*Bon Appétit !*

JULIEN ROYER & THE LOUISE TEAM



TASTING MENU  
MENU DÉGUSTATION

APPETIZERS  
LES ENTRÉES

MAIN COURSES  
LES PLATS

TO SHARE  
PLATS À PARTAGER

CHEESE & DESSERTS  
FROMAGES ET DESSERTS

DIGESTIVE SELECTION  
SÉLECTION DE DIGESTIFS

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# TASTING MENU

## Smoked Basque Sardines

Citrus | Bigarade Dressing | Basil Oil

## Caramelised Onion Tart

Comté Cheese | Vin Jaune | “Brioche Feuilletée”

## Brittany Dover Sole

Champagne Sauce | Noisette | Root Vegetables

## “Fabien D’eneour” Brittany Pigeon

Confit Fennel & Onions | “Sauce Diable” | Pine Nuts Crumble

OR

## Roasted Hong Kong Chicken

Niigata Rice | Green Salad | Chicken Jus

(Additional HKD 200 per person)

## “Tulakalum” Dark Chocolate

Caramelised Sourdough Ice Cream | Cocoa Nibs Praliné | Whisky

HKD 1,588 per guest

HKD 1,738 with our Artisan French cheese selection

HKD 888 Wine Pairing per Guest

(requires participation of min. 2 guests)

10% service charge

## APPETIZERS

### Perfect Organic Egg

Mushroom Foam | Garlic Croutons | Bacon  
HKD 268

### Organic Local Beetroots

Toasted Walnut | Wasabi Cream | Honey  
HKD 278

### Caramelized Onion Tart

Comté Cheese | Vin Jaune | Brioche Feuilletée  
HKD 288

### Smoked Basque Sardines

Citrus | Bigarade Dressing | Basil Oil  
HKD298

### Meunière Frog legs

1st Serve Meunière Sauce | Garlic Puree & Chips  
2nd Serve Watercress Velouté | Cep | Quenelles  
HKD 368

### Angel Hair Pasta

“Kaviari” Kristal Caviar | Black Truffle | Shio Kombu  
(+10g Caviar Additional HKD 388)  
HKD 468



10% service charge

## MAIN COURSES

### Brittany Dover Sole

Champagne Sauce | Noisette | Root Vegetables

HKD 578

### “Fabien D’eneour” Brittany Pigeon

Confit Fennel & Onions | Sauce Diable | Pine Nuts Crumble

HKD 678

### Wild Mushroom Ravioli

Cep | Lettuce Cream | Parmesan

HKD 398

## TO SHARE

(SERVES 2)

### Mediterranean Sea Red Gurnard

Grilled Vegetables & Octopus | Bouillabaisse & Tomato Water | Basil Oil

HKD 1188

### Australian Black Angus Ribeye

Red Kampot Pepper Sauce | Confit Sweet Onions | Grenailles Potato

HKD 1188

### Roasted Hong Kong Chicken

Niigata Rice | Green Salad | Chicken Jus

HKD 1288



10% service charge

# FROMAGES & DESSERTS

## Artisans Cheese Selections

Walnut & Dried Fruit Toasted Bread | Condiments

HKD 288

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## Coffee & Amaretto

Mascarpone Cream | Coffee Praline | Cardamom Ice Cream

HKD 198

## Kyoho Grapes “île Flottante”

Green Apple | Shiso Granité

HKD 198

## “Tulakalum” Dark Chocolate

Caramelised Sourdough Ice Cream | Cocoa Nibs Praline | Whisky

HKD 198

10% service charge

## SÉLECTION DE DIGESTIFS

### Whiskey (45ml)

Overaged Blended- Michel Couvreur	588
10 Yrs Vin Juane- Michel Couvreur	298

### Rum (45ml)

Plantation Barbados 5 years	128
J.M.Rhum XO	218

### Calvados (45ml)

Christian Drouhin Pays D'auge V.S.O.P.	198
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### Cognac (45ml)

L'Heraud Petit Champagne, Cuvee 20	118
L'Heraud Grand Champagne 1979	788
Tesseron Cognac Lot N° 90 XO Ovation	238

### Armagnac (45ml)

Chateau de Laubade 1980	488
Chateau de Laubade Les Curiosites de Laubade L'Agricole	248

### Eau De Vie (45ml)

Marc De Bourgogne	138
Chateau de Chamirey Vieux	138
G.E. Massenez Poire Williams	158
G.E. Massenez Mirabelle	158
L'Abriocot du Roulot	198

### Wine (75ml)

Warre's, Quinta da Cavadinha Vintage Port, Portugal 2006	148
Tinta Roriz, Touriga Nacional Tinta Cao	
Bodega Zuleta, Andalousie, Spain NV	188
Pedro Ximénez	

10% service charge

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