

LOUISE

35 Aberdeen Street, Central, Hong Kong

Lunch Menu

Lunch 12:00 - 14.30

LUNCH MENU
MENU DÉJEUNER

APPETIZERS
LES ENTRÉES

TO SHARE
PLATS À PARTAGER

MAIN COURSES
LES PLATS

SIDES
ACCOMPAGNEMENTS

CHEESE & DESSERTS
FROMAGES ET DESSERTS

DIGESTIVE SELECTION
SÉLECTION DE DIGESTIFS

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
Chef-Founder

TEAM LOUISE

LOÏC PORTALIER
Executive Chef

HENRY WONG
Chef de Cuisine

ROWELL LAMANO
Head Pastry Chef

JASMINE LOW
Chef Sommelier

APPETIZERS

Angel Hair Pasta

Kristal Caviar | Black Truffle | Kombu
10g caviar HKD 498 | 20g caviar HKD 888

Sweet Peas

Granny Smith | Avocado | Horseradish
HKD 268

Smoked Organic Egg

Potato | Chorizo | Buckwheat
Inspired by Odette signature dish
HKD 198

Cévennes Onions

Vin Jaune | Comté Cheese | Brioche Feuilletée
HKD 208

Japanese Hamachi

Citrus | Cucumber | Yuzu Kosho
HKD 398

Cuttlefish “Tagliatelles”

Bagna Cauda | Menton Lemon | Thyme
HKD 318

Frog Legs

Parsley | Garlic | Lemon
HKD 318

TO SHARE

Dover Sole Grenobloise

Meunière | Cabbage | Potato Confit
HKD 1458

Roasted Hong Kong Chicken

Niigata Rice | Salad | Chicken Jus
(Serves up to four guests-50 min preparation)
HKD 1288

French Beef Tenderloin

Perigueux Sauce | Pomme Souffles | Cévennes Onion
HKD 1458

APPETIZERS

Sweet Peas

Granny Smith | Avocado | Horseradish

or

Pâté en croûte de Louise

Dijon Mustard | Green Salad

or

Angel Hair Pasta

Kristal Caviar | Black Truffle | Kombu (+HKD 258)

or

Smoked Organic Egg

Potato | Chorizo | Buckwheat

Inspired by Odette signature dish

MAINS

Smoked Beef Tenderloin

Lardo | "Pommes Boulangères" | Kampot pepper +268

or

Line Caught Fish

Leek & Nori | Pink Peppercorn | Ginger Nage

or

Roasted Hong Kong Chicken

Niigata Rice | Salad | Chicken Jus

(1/2 chicken for 2 to share)

or

Smoked Vegetable Ravioli

Grilled Spring Onion | Sweet Pea | Consommé

DESSERTS

"Artisan" French cheese selection

or

Strawberry Vacherin

Vanilla | Basil | Meringue

or

Tulakalum Dark Chocolate

Almond Praline | Coffee | Cardamom

3 Courses 1 appetizer + 1 main + 1 dessert HKD 588

4 Courses 2 appetizers + 1 main + 1 dessert HKD 828

+HKD 108 and enjoy a glass of our "Wine of the week", Red or White or our daily cocktail

10% service charge

MAIN COURSES

Langoustine

Sesame Tuile | Crab Bisque | Thai Basil
HKD 598

Line Caught Fish

Leek & Nori | Pink Peppercorn | Ginger Nage
HKD 588

Axuria Milk Fed Lamb

Purple Artichoke | Gnocchi | Olive Jus
HKD 608

Smoked Vegetable Ravioli

Grilled Spring Onion | Sweet Pea | Consommé
HKD 358

SIDES

La truffade

Sautéed Potatoes | Cantal Cheese | Parsley & Garlic
“Chef Julien’s childhood memory”
HKD 148

Mashed potato

Pommes purée
HKD 108

French Beans

Parsley & Garlic Butter
HKD 108

French Fries

Pommes frites
HKD 108

Green Salad

Aged Sherry Vinegar Dressing
HKD 88

FROMAGES

“Artisan” French cheese selection

DESSERTS

Tulakalum Dark Chocolate
Almond Praline | Coffee | Cardamom
HKD 158

Strawberry Vacherin
Vanilla | Basil | Meringue
HKD 158

Apple Tarte Tatin
Vanilla | Sour cream | Caramel
HKD158

Homemade ice cream and sorbets selection
Sélection de glaces et sorbets maison
HKD108

Louise madeleines 3 pieces
HKD 98

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 & Chartreuse (45ml)

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

Wine (75ml)

Taylor Late Bottled Vintage Port, Portugal 2018	168
Tinta Roriz, Touriga Nacional Tinta Cao	
Bodega Zuleta, Andalousie, Spain NV	188
Pedro Ximénez	

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Dinner Menu

Dinner 18.30 - 21.30

SIGNATURE MENU

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LES ENTRÉES

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Cévennes Onions

Vin Jaune | Comté Cheese | Brioche Feuilletée

Cuttlefish “Tagliatelles”

Bagna Cauda | Menton Lemon | Thyme

Line Caught Fish

Leek & Nori | Pink Peppercorn | Ginger Nage

Roasted Hong Kong Yellow Chicken

Niigata Rice | Salad | Chicken Jus
(1/2 chicken for 2 to share)

Strawberry Vacherin

Vanilla | Basil | Meringue

HKD 1,888 per guest

HKD 888 Wine pairing

10% service charge

APPETIZERS

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Inspired by Odette signature dish
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French Fries

Pommes frites
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FROMAGES

“Artisan” French cheese selection

DESSERTS

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