

# Loulou

## La Saint-Valentin



### THREE COURSE SHARE MENU

*\$125pp*

#### ADD ONS

Sydney rock oysters, vermouth mignonette 30/60

Oysters Rockefeller 8ea

Anna Dutch Siberian caviar service (10g) 99

#### ENTRÉES

Sourdough bread, cultured butter

Salmon gravlax, crème fraîche, smoked roe, blini

Steak tartare classique, potato crisps

#### MAINS

Confit duck leg, rhubarb, braised endive

John Dory, scallop farci, sauce champagne

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Pomme frites

Salade

#### DESSERT

Watermelon & rose granita

Mousse au chocolat, preserved cherry, sable

\* Menu is subject to change