



Louie

OYSTERS

CARLINGFORD £3,5 EACH

OSTRA REGAL £5,5 EACH

MALDON £4 EACH

GILLARDEAU £6,95 EACH

UTAH BEACH £5 EACH

CAVIAR

OSCIETRA PRESTIGE
KAVIARI 30GR, 50GR £95, £150

BELUGA IMPERIAL
KAVIARI 30GR, 50GR £275, £385

RAW BAR

BLACK TIGER PRAWN COCKTAIL,
GINGER COCKTAIL SAUCE £ 15

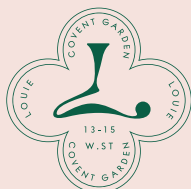
SCALLOP CRUDO,
GREEN TOMATO JUICE, CHAMOMILE,
CAYENNE OIL £ 17

POACHED WILD LANGOUSTINES,
SATSUMA MAYONNAISE £ 24

CRAB SALAD,
CHIVE REMOULADE, OLD BAY CRISPS
£ 16

SEARED TUNA CROSTINI,
SMOKED PAPRIKA AIOLI, SAMPHIRE
PICKLE £ 16

DINNER



EXECUTIVE CHEF
SLADE RUSHING

HORS D'OEUVRE

DECONSTRUCTED OYSTERS ROCKEFELLER,
BUTTER POACHED OYSTERS, SPINACH,
BACON CRISPS, LIQUORICE ROOT **£15**

ASPARAGUS VELOUTE,
CRAWFISH, BRIOCHE CROUTONS **£13**

SOFT SHELL CRAB,
CORN MAQUE CHOUX,
TRUFFLE PUREE **£14**

HAND CUT STEAK TARTARE,
CORNICHONS, CAPERS, WASABI,
WATERCRESS SALAD **£17**

FOIE GRAS TERRINE,
SATSUMA MARMALADE, WARM BRIOCHE
£19

SALADS

GREEN BEAN SALAD,
SAFFRON POTATO,
CREOLE MUSTARD DRESSING,
SHALLOT PICKLE **£11**

BEETROOT SALAD,
BUTTERMILK, ROQUEFORT
CHEESE, PISTACHIOS,
WATERMELON RADISH **£13**

HEART OF PALM,
SHAVED FENNEL,
MARINATED TOMATO, CITRUS
VINAIGRETTE **£15**

VEGETARIAN

BLACK TRUFFLE PAPARDELLE,
BROWN BUTTER, PARMESAN,
PÉRIGORD TRUFFLE **£26**

ROASTED EGGPLANT, COURGETTE,
FRIED GREEN TOMATO, BURRATA,
SAUCE CREOLE **£22**

CREAMY PORTOBELLO FARRO,
SMOKED CAULIFLOWER, SPRING
GREENS, FRESH HERBS **£19**

M E A T

NEW YORK STRIP STEAK,
GLAZED GEM LETTUCE,
SAUCE BORDELAISE **£ 45**

GRILLED POUSSIN,
ROASTED DUNKIRK CARROTS,
LEMON THYME JUS **£ 23**

CORNBREAD CRUSTED LAMB LOIN,
SWEETBREADS, GREEN PEAS,
CHERRY TOMATO, ANCHOVY JUS
£31

IBÉRICO PIG CHEEKS &
LANGOUSTINE, COLLARDS,
KOHLRABI, POT LIQUOR **£39**

F I S H

SEAFOOD GUMBO,
CLASSIC PREPARATION, MONKFISH,
OYSTERS, TIGER PRAWNS, OKRA, ANDOUILLE
SAUSAGE, CRAB RICE **£35**

MONKFISH COUBION,
SPRING ONION GRITS, RED WINE TOMATO
REDUCTION **£29**

NEW ORLEANS STYLE BBQ LOBSTER (WHOLE),
LEMON CONFIT, TOASTED BAGUETTE,
CREOLE SPICED BUTTER SAUCE **£55**

WILD ROASTED TURBOT,
CONFIT WHITE ASPARAGUS, SAMPHIRE,
BOURBON MOREL SAUCE **£42**

S I D E S

FRENCH FRIES **£6**

SWEET POTATO TRUFFLE GRATIN **£8**

HARICOTS VERTS WITH SHALLOTS **£6**

GREEN SALAD WITH LEMONETTE **£6**



DESSERTS

HEAD PASTRY CHEF: MICHAEL D'ANGELO

ETON MESS £10
MACERATED STRAWBERRY,
LEMON, NORMANDY CREAM

Castelnau de Suduiraut, Sauternes,
Bordeaux, France 2010 £16



SOUTHERN PECAN PIE £12
MAPLE CURD, CREAM,
TUILE, SPICED PECAN

Soléra, Ratafia, Henri Giraud,
Champagne, France NV £20



PRALINE BREAD PUDDING £10
CREAMY NEW ORLEANS PRALINE,
SCOTCH WHISKEY CREME ANGLAISE

"Ben Ryé", Donnafugata,
Passito di Pantelleria, Italy 2017 £25



SELECTION OF SORBETS
AND ICE CREAM £8

EXOTIC BABA AU RHUM £12
MANGO TARTARE, WHIPPED CREAM,
AGED RUM

I Capitelli IGT, Roberto Anselmi,
Veneto, Italy 2015 £14



WARM CHOCOLATE FONDANT £12
SALTED CARAMEL ICE CREAM,
GOLD LEAF

Maury VDN, Mas Mudigliza,
Roussillon, France 2016 £10



APPLE TARTE TATIN £12
CARAMELIZED APPLE,
CINNAMON, TONKA ICE CREAM

Castelnau de Suduiraut, Sauternes,
Bordeaux, France 2010 £16
Remy Martin XO £38



SELECTION OF 3
OR 5 CHEESES £14 / £21



Grey Goose Vanilla Espresso Martini £15
Remy Martin Louis XIII 15ml £90, 25ml £150, 50ml £300

DESSERT WINES ARE SERVED IN 100ML MEASURE

WARM
DRINKS



COFFEES DIFFERENCE COFFEE

Yellow Bourbon Daterra, Brazil	£ 4
Jamaica Blue Mountain, Jamaica	£ 9
Finca El Carmen Estate Filter, El Salvador	£ 4.5
Finca La Pastoria, Swiss Water Decaf, Guatemala	£ 4

TEAS LALANI

Assam 2nd Flush, Chardwar Estate 2018, Assam	£ 4
Silverleaf Green, LaKysiew Garden 2018, India	£ 5
Imperial Black, Jun Chiyabari Garden 2018, Nepal	£ 5
Himalayan Bouquet Oolong, Jun Chiyabari Garden 2017, Nepal	£ 5
QX Oolong, Huang Family 2019, Taiwan	£ 10
Large Leaf Earl Grey, Kenia	£ 4

HERBAL INFUSIONS NAZANI

Mountain Mint	£ 4
Lemon Verbena	£ 4
Linden	£ 4
Elderflower	£ 4

BEFORE YOU ORDER, PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES.
PRICES INCLUSIVE OF VAT AT 5%.
A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL.

Louie

LE BAR



SNACKS



Deviled Eggs Egg Yolk Mousse, Crispy Shallots	£ 6
Vegetable Crudités Green Goddess Dressing	£ 7
Oyster Po'Boy Eclairs Dressed, Crystal Mayonnaise	£ 12
Tarte Flambée Escargot, Persillade, Comté Cheese	£ 12
Bacon, Bourbon Glazed Onion, Cheddar	£ 10
Seasonal Vegetables, Leek Cream Cheese	£ 8
Nocellara Olives	£ 5
Creole Spiced Pecans	£ 5



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CHAMPAGNE 125ML



Charles Heidsieck, Brut Réserve NV	£ 16
Billecart-Salmon, Brut Rosé NV	£ 22
Billecart-Salmon, Cuvée Louis, Blanc de Blancs, Brut 2007	£ 35
Rare, Brut 2006	£ 40
Krug, Grande Cuvée, Brut 168 th Edition NV	£ 47





BLACK MAGIC COCKTAILS



JARDIN D'HIVER **£18**

Hendrick's Absinthe, Cointreau,
Belsazar Dry, London Essence Roasted
Pineapple Crafted Soda, Champagne

CROCOPOLITAN **£15**

Bulleit Bourbon, Hibiscus,
Toasted Almond, Coconut

FUGAZY **£15**

Bulleit 10yo, Martini Rubino, Martini Fiero,
Artichoke, London Essence Bitter Orange
& Elderflower Crafted Soda

ALLIGATOR BOGALOO **£15**

Hendrick's Absinthe, Belsazar White,
Yuzu, Cardamom, Oak, Egg White

SCOOBILOU **£16**

Zacapa 23yo, Burnt Corn, Citrus, Nutmeg

NOCTURNE **£35**

Glenfiddich 23yo Grand Cru, Hazelnut,
Menthe, Aromatic bitters

BLACK DEATH **£15**

Bulleit Rye, Rhubarb Tonic,
Lavender, Tonka Bean

BLACK MAGIC COCKTAILS



COWBOY GRASS £16
Villa Ascenti, Dill, Citrus,
London Essence Indian Tonic Water

ROCKEFELLER MARTINI £16
Hendrick's Gin, Cucumber, Pickle, Citrus

KIKI DE MONTPARNASSE £18
Grey Goose, St-Germain,
Martini Ambrato, Champagne

PAPAYOU LELE £15
Bacardi 8yo, Pineapple, Cardamom,
Martini Ambrato, London Essence Soda Water

MISSISSIPPI MEDICINE £15
Remy Martin VSOP, Aperol,
Punt E Mes, Violet

FLAMENCO SKETCHES £16
Ciroc, Belsazar Rose, Merlot Juice,
Red Grape Kefir, Lemon Foam, Black Pepper

BONDYE BON DIEU £15
Roe & Co., Mandarin, Strawberry,
Red Pepper





BLACK MAGIC COCKTAILS



MAMBO JUMBO £15
Banks 5yo, Pineapple, Black Tea,
Vanilla, Rose, Coconut

A STREETCAR NAMED DESIRE £16
Michter's Rye, Martini Fiero, Rhubarb,
Orgeat, Pineapple Kefir

UNDER A BLANKET OF BLUE £16
Eminente Reserva, Passion Fruit, Strawberry,
Citrus, Anise

BLUE BLAZER £18
Remy Martin 1738, Cointreau,
Cherry, Saffron

TROPIC OF CANCER £15
Santa Teresa 1796, Fig, Coconut, Mint

AN OX ON THE ROOF £35
Johnnie Walker Blue Label, Vermouth,
Quinine, Camomile

VOODOO BAMBOO £17
Casamigos Blanco, Casamigos Mezcal,
Mango, Papaya, Passion Fruit, Mexican Mole



BLACK MAGIC COCKTAILS



PONKA £15
Copper Dog, Belsazar White,
Grape Juice, Pear, Chocolate, Membrillo

MADAME LAVEAU £16
Casamigos Silver, Blue Pea Flower,
Liquorice, Citrus, Black Salt

NEW YORK NEW YORK £15
Tanqueray Export Strength, Cream,
Orange Flower, Citrus

AVOCADO ON TOAST £16
Don Julio Blanco, Cointreau,
Strawberry, Coriander, Egg White

A LOVE SUPREME £35
Eminente Reserva, Cacao, Chocolate,
Citrus, Banana Kefir, Coconut

BIJOUX DE FAMILLE £16
Casamigos Reposado, Belsazar Red,
Yellow Chartreuse

BONS TEMPS ROULES £30
Remy Martin XO, Claret
& Thyme Reduction,
Charles Heidesieck Brut Reserve



WHITES 125ML



Fiano, Ciaca Bianca, Mandrarossa, **£ 8**
Sicily, Italy 2019

Collines Rhodaniennes, Marsanne, **£ 10**
D. Louis Chèze, Rhône, France 2018

Pouilly Fumé, Domaine de Bel Air, **£ 14**
Loire Valley, France 2019

Riesling, Tenuta San Leonardo, **£ 18**
Trentino-Alto Adige, Italy 2017

Chardonnay, Bachelder, **£ 20**
Willamette Valley, Oregon, USA 2015

Meursault, Le Limozin, Domaine René Monnier, **£ 23**
Burgundy, France, 2017

ROSE 125ML



Minuty Prestige Rosé, Château Minuty, **£ 11**
Côtes-de-Provence, France 2019

Rosé et Or, Château Minuty, **£ 14**
Côtes-de-Provence, France 2019



REDS 125ML



Côtes-du-Roussillon-Village, Coume
des Loups, Mas Mudigliza, France 2019 **£ 9**

Dolcetto d'Alba, G.D. Vajra,
Piedmont, Italy 2019 **£ 10**

Saint-Romain, Taupenot-Merme,
Burgundy, France 2014 **£ 14**

Pinot Noir, Chanin, Santa Rita Hills,
Santa Barbara County, USA 2018 **£ 17**

Cabernet Franc, The Red Hook Winery
Seneca Lake, New York, USA, 2013 **£ 20**

Saint-Julien, La Réserve de Léoville Barton **£ 25**
Bordeaux, France, 2016

BEERS



Brooklyn Lager, USA, 5.20% **£ 6**

Brooklyn Special Fx, USA, 0.40% ALCOHOL FREE **£ 6**

MIXER



London Essence Indian Tonic Water	£5
London Essence Ginger Ale	£5
London Essence Ginger Beer	£5
London Essence Soda Water	£5
London Essence Rhubarb & Cardamom Crafted Soda	£5
London Essence Peach & Jasmine Crafted Soda	£5
London Essence Grapefruit & Rosemary Crafted Soda	£5
London Essence Bitter Orange & Elderflower Crafted Soda	£5
London Essence Pomelo & Pink Pepper Crafted Soda	£5
London Essence Roasted Pineapple Crafted Soda	£5

COFFEES

DIFFERENCE COFFEE



Yellow Bourbon Daterra, Brazil	£4
Jamaica Blue Mountain, Jamaica	£9
Finca La Pastoria, Swiss Water Decaf, Guatemala	£4

TEAS
LALANI



Assam 2nd Flush, Chardwar Estate 2018, Assam	£4
Silverleaf Green, LaKyrsew Garden 2018, India	£5
Imperial Black, Jun Chiyabari Garden 2018, Nepal	£5
Himalayan Bouquet Oolong, Jun Chiyabari Garden 2017, Nepal	£5
QX Oolong, Huang Family 2019, Taiwan	£10
Large Leaf Earl Grey, Kenia	£4

HERBAL INFUSIONS
NAZANI



Mountain Mint	£4
Lemon Verbena	£4
Linden	£4
Elderflower	£4



PRICES INCLUSIVE OF VAT AT 20%. A DISCRETIONARY SERVICE
CHARGE OF 15% WILL BE ADDED TO YOUR BILL.
WINE BY THE GLASS AVAILABLE IN 175ML MEASURE UPON REQUEST