

LOUISE

35 ABERDEEN STREET, CENTRAL, HONG KONG

LA CARTE

WELCOME TO LOUISE

Louise is a tribute to the simple joys of familial love and home cooking.

Growing up on a farm in Cantal, my most precious memories are of family meals. The feeling of warmth and conviviality that comes from loved ones gathered around to share a meal prepared with beautiful ingredients and honest cooking.

This joy is what we want to invoke at Louise.
Our dishes are derived from teasing the best possible flavors from quality ingredients, using cooking techniques that toe the line between fine dining and everyday fare paired with genuine hospitality.
Traditional French food, reimagined.

The essence of my journey with food has been, terroir to table, heart to plate – something which I have pleasure in now sharing with you at Louise.

Bon Appétit.

JULIEN ROYER
CHEF - FOUNDER

Executive Chef FRANCKELIE LALOUM

*Make yourself at home.
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LES ENTRÉES APPETIZERS

Huîtres 'Gillardeau' numéro 3 3p 178/ 6p 348/ 12p 628
'Gillardeau' oyster number 3

Pâté en croûte Louise 238
Homemade Louise pâté en croûte

Jambon Corse de Dumé Césari affiné 24 mois, (50g) 378
Dume Cesari 24 months Corsican cured ham,

Maquereau légèrement grillé, aneth, chou rave, condiment pimenté 278
Slightly grilled mackerel, dill, kohlrabi, spicy condiment

Oeuf fumé, pulpe de pomme de terre, chorizo, sarrasin 168
Smoked organic egg, potato, chorizo, buckwheat
Inspired by Odette signature dish

Variation de tomates anciennes, burrata Luigi Guffanti, sorbet basilic 258
Toast de pain de campagne frotté à l'ail
Heirloom tomato salad, Luigi Guffanti burrata, basil sorbet
Garlic rub toasted sourdough bread

Cuisses de grenouilles en persillade, purée de persil, croûtons 268
Sautéed Hong Kong frog legs, parsley, garlic crisps

Cheveux d'anges, caviar Kristal, truffe noire, kombu (10g) 458
Angel hair pasta, Kristal caviar, black truffle, kombu (20g) 798

LES PLATS MAIN COURSES

Canard de Challans laqué au vinaigre de cidre, endive braisée,
sauce Bigarade 458
Challans duck glazed with cider vinegar, braised endives, Bigarade sauce

Poisson de ligne, à la 'Grenobloise', pomme de terre et jeune poireau confit,
condiment citron kombu 488
Line caught selected fish 'Grenobloise style' potato and leek confit,
lemon kombu condiment

Ravioles de langoustine, feuille de menthe, pois gourmands,
bisque de crustacés 478
Langoustine raviolis, mint leaves, snow peas, crustaceans bisque

Tourte de pomme de terre aux cèpes, truffe noire et oignons des Cévennes,
pousses de salade, crème fumée 368
Potato, ceps, black truffle and Cevennes onions pie, salad, smoked cream

PLATS À PARTAGER TO SHARE

La Bouillabaisse 'Louise', poissons de ligne, pomme de terre et fenouil confit,
rouille et croutons 1288

Louise ' Bouillabaisse', line caught fishes, potato and fennel confit,
rouille and crouton (serves 2)

Poulet Jaune rôti, riz gourmand de Niigata en cocotte, petite salade 958

Roasted Hong Kong yellow chicken, Niigata rice 'en cocotte', salad
Please order at the beginning of the meal (50 min preparation)

L'entrecôte de bœuf origine France sélectionnée par Cyrille Journiac,
pommes soufflées, salade amère et Parmesan croustillant,
jus de boeuf tranché comme une sauce vierge 1288

French beef rib eye selected by Cyrille Journiac, 'pommes soufflées',
bitter salad and crispy Parmesan, beef jus split like a vierge sauce (600g, serves 2-4)

ACCOMPAGNEMENTS SIDES

La truffade 128

Sautéed potatoes, young Cantal cheese, garlic, parsley
Chef Julien's childhood memory

Pommes purée 98

Mash potato

Poêlée de haricots verts en persillade 88

French green beans in persillade

Pommes frites 88

French fries

Pommes frites à la truffe noire 168

Truffle french fries

Salade verte, vinaigrette au vieux Xérès 88

Mixed green salad, aged sherry vinegar dressing

FROMAGES ET DESSERTS
CHEESES AND DESSERTS

Sélection de fromages fermiers affinés
Small selection 188 / large selection 358
Artisan French cheese selection

Les figues de Solliès, ricotta à l'huile d'olive, graines de coriandre,
orange confites, sorbet figues 138
Solliès figs, olive oil ricotta, coriander seeds and orange confit, figs sorbet

L'ananas Victoria rôti dans son jus, glace à la vanille de Tahiti,
sablé à la noix de coco 148
Roasted Victoria pineapple, Tahiti vanilla ice cream, coconut sable

Le chocolat Grand Cru 148
'Grand cru' chocolate

Mille-feuille à la vanille de Tahiti, poire caramélisée,
glace caramel beurre salé 128
Tahiti vanilla Mille-feuille, caramelised pear, salted caramel ice cream

Sélection de glaces et sorbets Maison 108
Homemade ice cream and sorbet selection