

# LOUISE

35 ABERDEEN STREET, CENTRAL, HONG KONG

LA CARTE  
12:00 - 22:00

## 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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## CHARCUTERIES ET FROMAGES CRAFTMEN SELECTION

La terrine de foie gras de canard Louise 228  
Homemade Louise duck foie gras terrine

La planche de charcuterie artisanale 358  
Artisan French cold cut selection

La planche de charcuterie et fromages 358  
Mixed cold cut and cheese selection

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

## LES ENTRÉES APPETIZERS

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

Truite fumée artisanale du Pays Basque de la maison 'Onake',  
crème à l'aneth 178  
'Onake' smoked trout from 'Basque Country', dill cream

Pâté en croûte Louise 238  
Homemade Louise pâté en croûte

Le plateau de fruits de mer, huîtres Gillardeau, homard Canadien, 1488  
moules, bulots, palourdes, crevettes, couteaux, toasts aux oursins  
Seafood platter, Gillardeau oysters, Boston lobster, mussels, sea snails, clams,  
shrimps, razor clams, uni toasts  
Add 30gr Baeri caviar from Kaviari 1788

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

Velouté de châtaignes, copeaux de foie gras, champignons sautés 248  
Chestnut velouté, foie gras shaving, sauteed seasonal mushroom

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

Carpaccio de Saint-Jacques, pommes de terre confites tièdes,  
vinaigrette à la truffe noire 368  
Scallops carpaccio, warm confit potatoes, black truffle dressing

Le Croque Louise à la truffe noire 198  
Black truffle, Brisson ham, Saint-Nectaire, Louise signature Croque Monsieur

## LES PLATS MAIN COURSES

Ravioles de langoustine, feuille de menthe, pois gourmands,  
bisque de crustacés 498

Langoustine raviolis, mint leaves, snow peas, crustaceans bisque

Noix de Saint-Jacques de plongée poêlées, radicchio juste tiédi,  
jus de cuisson à l'anguille fumée 528

Pan seared hand dived scallops, radicchio, smoked eel cooking jus

Le tartare de boeuf 'Polmard', frites maison, salade 258  
'Polmard' beef tartar, homemade French fries, salad

Canard de Challans laqué au vinaigre de cidre, endive braisée,  
sauce Bigarade 458

Challans duck glazed with cider vinegar, braised endive, Bigarade sauce

Maïs en différentes textures, parmesan, champignons crus et truffe noire 298  
Sweet corn texture and parmesan cheese, brown mushrooms and black truffle

## 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, confit potato and fennel,  
rouille and croutons (serves 2)

Poulet Jaune rôti, riz gourmand de Niigata en cocotte, petite salade 1088

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

Filet de bœuf sélectionné par Cyrille Journiac façon Rossini,  
pommes soufflées, champignons de saison, sauce Périgueux 1288

Rossini beef tenderloin selected by Cyrille Journiac,  
pommes soufflées, seasonal mushrooms, Périgueux sauce (serves 2)

## ACCOMPAGNEMENTS SIDES

La truffade 148

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

Pommes purée 98

Mashed 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

DESSERTS  
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L'écrin « Louise », pâtisseries 128  
« Louise » pastries box

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