

LOUISE

35 ABERDEEN STREET, CENTRAL, HONG KONG

LA CARTE

LUNCH 12NOON - 14.30

DINNER 18.30 - 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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LES ENTRÉES

APPETIZERS

Huitres “Prat-Ar-Coum” spéciales au naturel
“Prat-Ar-Coum” oyster “spéciales”

Pâté en croûte Louise
Homemade Louise pâté en croûte

Bisque de homard bleu, crème montée, huile d’estragon
Blue lobster bisque, whipped cream, tarragon oil

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

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

Betteraves confites, chèvre frais, pignons de pin, miel d’acacia
Confit beetroot, goat cheese, pine nuts, acacia honey

La tarte aux tomates anciennes, burrata Luigi Guffanti, sorbet basilic
Heirloom tomato tart, Luigi Guffanti burrata, basil sorbet

Les coquillages à la marinière, fenouil, beurre aux algues
Seasonal shellfish “à la marinière”, fennel, seaweed butter

Saumon “Ôra King” gravlax, pommes de terre tièdes, crème à l’aneth
“Ôra King” salmon gravlax, warm potato, dill cream
Add caviar (10 gr)

CAVIAR ET SPECIALITÉ AU CAVIAR

CAVIAR SPECIALTIES

Cheveux d’anges, caviar Kristal, truffe noire, kombu
Angel hair pasta, Kristal caviar, black truffle, kombu

Le caviar Kristal Kaviari, condiments traditionnels, blinis
Kaviari Kristal caviar, traditional condiments, blinis

LES PLATS MAIN COURSES

Le filet de boeuf Black Angus, sauce au poivre vert de Kampot, pommes grenaille
Black Angus beef tenderloin, Kampot green peppercorn sauce, grenaille potatoes

Effeillé de cabillaud, haricots coco, chorizo, piquillos, menthe
Line-caught cod, coco bean, chorizo, piquillos, mint

Le poulpe de Méditerranée à la plancha, légumes confit, sauce romesco
Mediterranean octopus "à la plancha", confit vegetables, romesco sauce

Le ris de veau 'origine France' poelé au citron confit, crème de
laitue au beurre noisette, gnocchi de pomme de terre
Pan seared French veal sweetbread, lemon confit, brown butter lettuce cream, potato gnocchi

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

Joue de boeuf braisée au vin rouge, carottes confites, oignons grelots
Beef cheek braised in red wine, confit carrots, pearl onions

PLATS À PARTAGER TO SHARE

Poulet Jaune rôti, riz gourmand de Nigata en cocotte, petite salade
Roasted Hong Kong yellow chicken, Nigata rice 'en cocotte', salad (serves 2-4)
Add Australian black truffle (5gr)
Please order at the beginning of the meal (40 min preparation)

Sole de Bretagne cuite meunière, pousse d'épinards, pommes fondantes
Brittany Dover sole "Meunière", spinach, "fondant" potatoes (serves 2)

ACCOMPAGNEMENTS SIDES

La truffade
Sautéed potatoes, young Cantal cheese, garlic, parsley
Add Australian black truffle (5gr)

Poêlée de haricots verts en persillade
French green beans in persillade

Pommes grenailles confites a la graisse de canard
Duck fat confit grenailles potatoes

Pommes frites
French fries

Salade verte, vinaigrette au vieux Xérès
Mixed green salad, aged sherry vinegar dressing

FROMAGES ET DESSERTS CHEESE AND DESSERTS

Les fromages affinés Xavier Bourgon MOF
Artisan cheese selection by MOF Xavier Bourgon

Gâteau au yaourt "Maman Royer"
"Mama Royer" yoghurt cake and ice cream, confit lemon

Les fraises marinées, citron, anis vert
Strawberry, lemon, wild anise

Mille-feuille à la vanille de Madagascar, sorbet framboise
Madagascar vanilla mille-feuille, raspberry sorbet

Textures de chocolats
Chocolate textures

Tarte Tatin, crème à la vanille de Madagascar
Tart Tatin, Madagascar vanilla cream

"Maman Royer" Madeleines tièdes
Freshly baked "Mama Royer" Madeleines

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