JUST LIKE HOME

Chez Louison

(BUT WITHOUT THE WASHING-UP)

The bread is in the middle of the table and something is already simmering. Take all the time you need, there's no rush!
— Louison

to nibble on

FOR THE TABLE

A tin of sardines 7.00
in olive oil, Maison Kaviari

Breton cheeses 13.90
Tomeizh, Goudeizh, Trappe de Timadeuc, Petit Gwen

Breton charcuterie 12.90
Guémené andouille, garlic sausage, Brocéliande ham, dry-cured saucisson

Half and half small 14.50 – large 25.90
cheese and charcuterie

Louison's tartine 7.90
pulled pork, mustard pickles

off to a good start

STARTERS

Onion soup gratinée 7.00
Roscoff onions, Tomeizh cheese

Louison's egg 8.90
poached egg, buckwheat blini, melted leeks, smoked haddock, Choron sauce

Scallop carpaccio 11.90
lemon, Timut pepper

Maison Bolard pâté en croûte 9.90
guinea fowl and morels, pickled vegetables

Razor clams in parsley butter 10.50

and also

FROM THE GARDEN

Louison's salad 16.90
lamb's lettuce, grilled andouille and bacon, potatoes, pan-fried apple, mushrooms, poached egg, honey-mustard dressing

Kitchen garden risotto 15.90
heritage vegetables, Choron sauce – vegetarian

still flapping

FISH

side of your choice

Scallops from the bay Bay of Saint-Brieuc, pumpkin	25.50
Sole meunière brown butter	market price
Grilled octopus Choron sauce	22.50
Wild sea bass beurre blanc	26.50
“Angry” whiting tartare sauce	19.90

simmering away

MEAT

side of your choice

Crispy veal sweetbreads meat jus	26.90
Seven-hour leg of lamb with pommeau	25.00
Seaweed sausage smoked, meat jus	15.00
Veal blanquette with cider	19.90
Sunday chicken roast Breton chicken, pan juices	17.90
350 g rib-eye steak Breton beef, peppercorn sauce	26.90
180 g flank steak with shallots aged beef	21.50

SIDES

Grandma’s mashed potatoes
Homemade chips
Mushroom fricassée
Heritage vegetables
Fresh tagliatelle
Risotto cooked in stock

extra side 3.00

SAUCES

Meat jus
Peppercorn
Shallot
Choron
Tartare

extra sauce 1.50

always

DESSERTS

Desserts are our pastry chef's job. I just do the tasting. — Lonison

Old-fashioned rice pudding	6.50
Three profiteroles Valrhona chocolate, mascarpone whipped cream	8.00
French custard tart Ugandan vanilla	7.00
Crème brûlée Ugandan vanilla	6.50
Baked apple, Breton shortbread salted butter caramel	8.00
Opéra cake coffee and chocolate	7.50
Café gourmand coffee with crème brûlée, opéra cake, rice pudding	9.90
Three-cheese plate Tomeizh, Trappe de Timadeuc, Petit Gwen	8.50

for the seagull

ICE CREAMS AND SORBETS

1 scoop	3.00
2 scoops	5.00
3 scoops	7.00

Maison Elien

Chocolate, vanilla, coffee, lemon, rum and raisin, strawberry, pistachio, caramel, raspberry

the long spoon

ICE CREAM SUNDAES

Dame blanche two scoops of vanilla, mascarpone whipped cream, chocolate sauce	7.50
Colonel two scoops of lemon, vodka	8.50
Chocolate liégeois two scoops of chocolate, mascarpone whipped cream, chocolate sauce	7.50
Coffee liégeois two scoops of coffee, mascarpone whipped cream, coffee caramel	7.50
La Briochine two scoops of salted butter caramel, mascarpone whipped cream, salted butter caramel sauce	7.50

CHEZ LOU

noon sharp

LUNCH MENU

Starter + main or main + dessert	18.90
Starter + main + dessert	21.90
Dish of the day on its own	15.00

STARTERS

Starter of the day

Starter of the week

Starter of the month

MAINS

Meat of the day

Fish of the week

Butcher’s cut of the week

Dish of the month

DESSERTS

Dessert of the day

Dessert of the week

Dessert of the month

drop your bags

STOPOVER DINNER

Starter + main or main + dessert + drink*	20.90
Starter + main + dessert + drink*	25.90

*a glass of wine, a beer or a soft drink

STARTERS

Starter of the day

Starter of the week

Starter of the month

MAINS

Meat of the day

Fish of the week

Butcher’s cut of the week

Dish of the month

DESSERTS

Dessert of the day

Dessert of the week

Dessert of the month

the house menu

MENU LOUISON

starter, main and dessert

29.90

STARTERS

Onion soup gratinée
Roscoff onions, Tomeizh cheese

Maison Bolard pâté en croûte
guinea fowl and morels, pickled vegetables

MAINS

“Angry” whiting
tartare sauce

Veal blanquette
with cider

DESSERTS

Coffee and chocolate opéra cake

Ugandan vanilla crème brûlée

Old-fashioned rice pudding

just like the grown-ups

LITTLE SEAGULLS' MENU

up to 10 years old 10.00

MAINS

Fish of the day
or
Roast chicken

side of your choice

SIDES

Grandma's mashed potatoes
Homemade chips
Mushroom fricassée
Heritage vegetables
Fresh tagliatelle
Risotto cooked in stock

DESSERTS

2 scoops of ice cream
or
Fromage blanc

DRINKS

Fruit juice
or
Flavoured lemonade
or
Cordial

the shipmate's game

FIND YOUR MENU

1. Put your finger on Louison, on the Start square.
2. Hop from square to square, without ever going back, all the way up to the sky.
3. When a row has several squares, pick just one: that's what you're going to eat!
4. When you reach the sky, tell the waiter your menu. You can hop the whole way again as many times as you like before ordering. First one to the sky orders first!

SKY

enjoy your meal!

8 FRUIT JUICE

9 FLAVOURED LEMONADE

10 CORDIAL

7 DRINKS

Next stop? Your plate!

5 2 SCOOPS OF ICE CREAM

6 FROMAGE BLANC

4 DESSERT

Set sail for dessert, shipmate!

2 FISH OF THE DAY

3 ROAST CHICKEN

1 MAIN

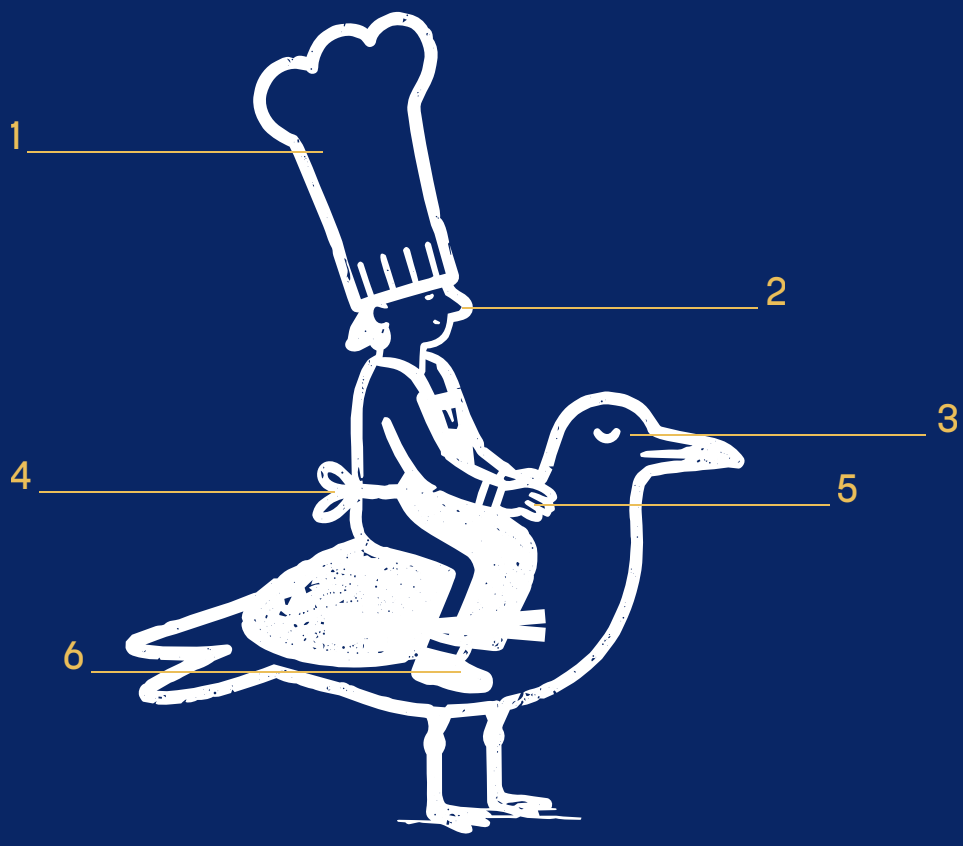
and a side of your choice!

tuck in your napkin, we're taking off!



START

TOUT EST BON DANS LE *breton.*



1 **THE CHEF'S HAT**
for the ideas

2 **THE NOSE**
at the market at dawn

3 **THE SEAGULL**
from Saint-Brieuc, of course

4 **THE APRON**
tied tight

5 **THE HANDS**
everything is made here

6 **THE FEET**
this is where you put them up

3 Av. Pierre Mendès France, 22950 Trégueux – +33 2 96 78 44 55

Lunch 12pm – 2pm

Dinner 7pm – 9.30pm

Fridays: lunch only, 12pm – 2.30pm

Closed on Saturdays and Sundays

www.chezlouison.fr

All prices are in euros and include taxes and service - allergen and meat origin information available on request