NEW YEAR

AT

Louis

VEGAN

VEGAN

500 Per Person

Welcome ..... *Glass of Dom Perignon*

During Meal ..... *1/2 Bottle Alter Ego de Palmer Margaux 2017 or Pouilly-Fuissé 1er Cru Sur Roche*

Midnight Toast ..... *Glass of Laurent-Perrier Brut Champagne*

CHAPTER 1

Homemade Focaccia

Focaccia served with balsamic and olive oil & white truffle.

Panzanella

Marinated tomates, cucumber, onions, basil, caper, goat cheese & sourdough crostini.

Tomato salad

Heritage tomatoes, Basil oil and Aged balsamic vinegar.t

CHAPTER 2

Donna Irene

Fresh vegan pasta, grilled seasonal vegetables & white truffle butter sauce.

Cauliflower

Slowly baked cauliflower, black truffle shaving, spicy datterino sauce and crispy capers.

Lemon spinach

Sautéed Spinach with brined lemon and garlic chips.

Crispy Potatoes With Truffle & Parmesan

(Can be served in Marinara Sauce upon request)

CHAPTER 3

Strawberry sorbet

A discretionary service charge of 10% will be added to your bill.
If you have a food allergy or intolerance, please speak to a member of our team.