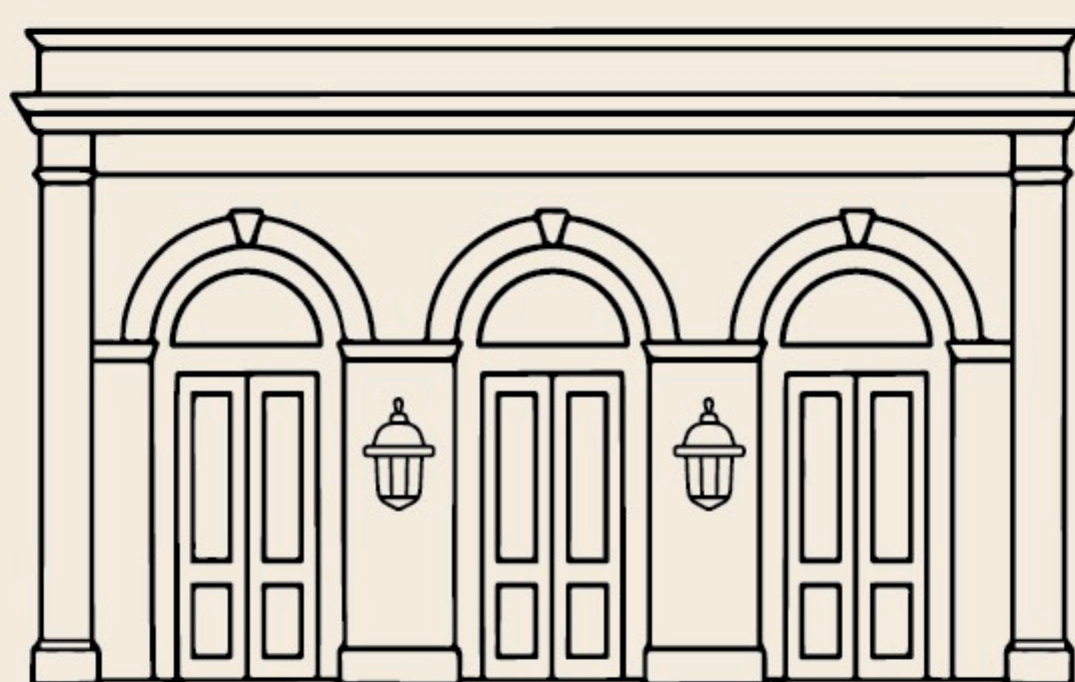


LOUVE



At Louve, instinct guides every plate I cook. Years in the kitchen have taught me to respect ingredients as they are—to handle them with care, skill, and restraint, so their natural textures and flavours can truly sing. Our menu brings together French and Mediterranean influences shaped by the seasons, creating dishes that unfold gently on the palate and linger long after the last bite.

When you sit at our table, you are not just a guest, you are part of our family. My hope is simply that you will eat my food and it will make you smile.

*Chef Selim Fidan*

## SOUPS

**Green Minestrone** // seasonal vegetables, anellini, black bean, fragrant herb broth  
(VG, G, V)

**Pumpkin Ginger** // silky velouté, burrata, toasted seeds  
(N, D, V)

**Chicken & Leek** // potato, leeks, celery crisp  
(D)

## SALADS

**Burrata With Grapes**  
creamy burrata, roasted fennel, balsamic  
(N, D, V)

**Beetroot & Asparagus**  
caramelized chèvre croutons, citrus vinaigrette  
(G, D, V)

**Caesar Salad**  
romaine, parmesan, croutons, anchovy Caesar  
dressing, choice of chicken or shrimp  
(G, D, S)

**Quinoa**  
black & white grain, guacamole, basil, pomegranate,  
olive oil, balsamic, choice of chicken or shrimp  
(VG, V)

**Poached Baby Chicken**  
olive, cherry tomato, arugula, balsamic mayonnaise  
(E, D)

**Lobster Salad**  
sea salt, avocado slices, garden leaves,  
citrus emulsion  
(N, D, S)

## RAW &amp; COLD

*Option of Small or Large*

**Yellowtail Carpaccio** // avocado, citrus dressing, micro-herbs  
(S)

**Tuna Tartare** // ahi tuna, tonnato, citrus essence, savory biscotti  
(N, G, D, E, S)

**Smoked Salmon Cheesecake** // mascarpone, black tobiko, gold leaf  
(G, D)

---

## APPETIZERS

---

### VEGETARIAN

#### Arancini

risotto croquettes, sun dried tomato, rosemary,  
scamorza  
(N, G, D, V)

#### Focaccia Bruschetta

ricotta, cherry tomatoes, fresh herbs  
(G, D, V)

#### Truffle Brie Crostini

crispy artichoke, mascarpone cheese, truffle shaving  
(D, V)

#### Baked Gnocchi

potato dumpling, tomato-vodka cream sauce, basil  
(G, D, E)

#### Gorgonzola and Basil Cheese Ball

batter-fried cheese ball, slow-cooked butternut,  
chia crisp  
(G, D, E)

#### Modern Parmigiana

confit eggplant, cherry tomato glaze, basil oil,  
parmigiano salsa e cheese  
(D, V)

#### Kohlrabi & Celeriac Tart

celeriac puree, parmesan cheese  
(G, D, V)

#### Stuffed Crimini Mushroom

macadamia nuts, cream cheese mushroom &  
porcini foam  
(N, G, D, V)

#### Cheese Platter

blue cheese, camembert, chèvre, cheddar,  
emmental, parmesan, fruits, crackers & nuts  
(N, G, D, V)

---

## APPETIZERS

---

### NON-VEGETARIAN

#### Citron Baby Chicken

lemon-scented chicken, roasted peppers, ash  
potato  
(G, D)

#### Gamberetti alla Griglia

grilled prawn, pepper salsa & lobster bisque  
(D, S)

#### Chicken Schnitzel

herb-crust chicken, garden salad,  
beurre compose  
(G, D, E)

#### John Dory Fillet

sliced potato, pinot grigio lemon sauce  
(D, S)

#### Chilean Seabass

gherkin, clarified butter, ash potato  
(D, S)

#### Fritto Misto

crisp seafood, zucchini, aromatic aioli  
(G, D, S)

#### Scallops, Lemon & Caper

butter-poached, beurre blanc  
(D, S)

#### Pistachio Lamb

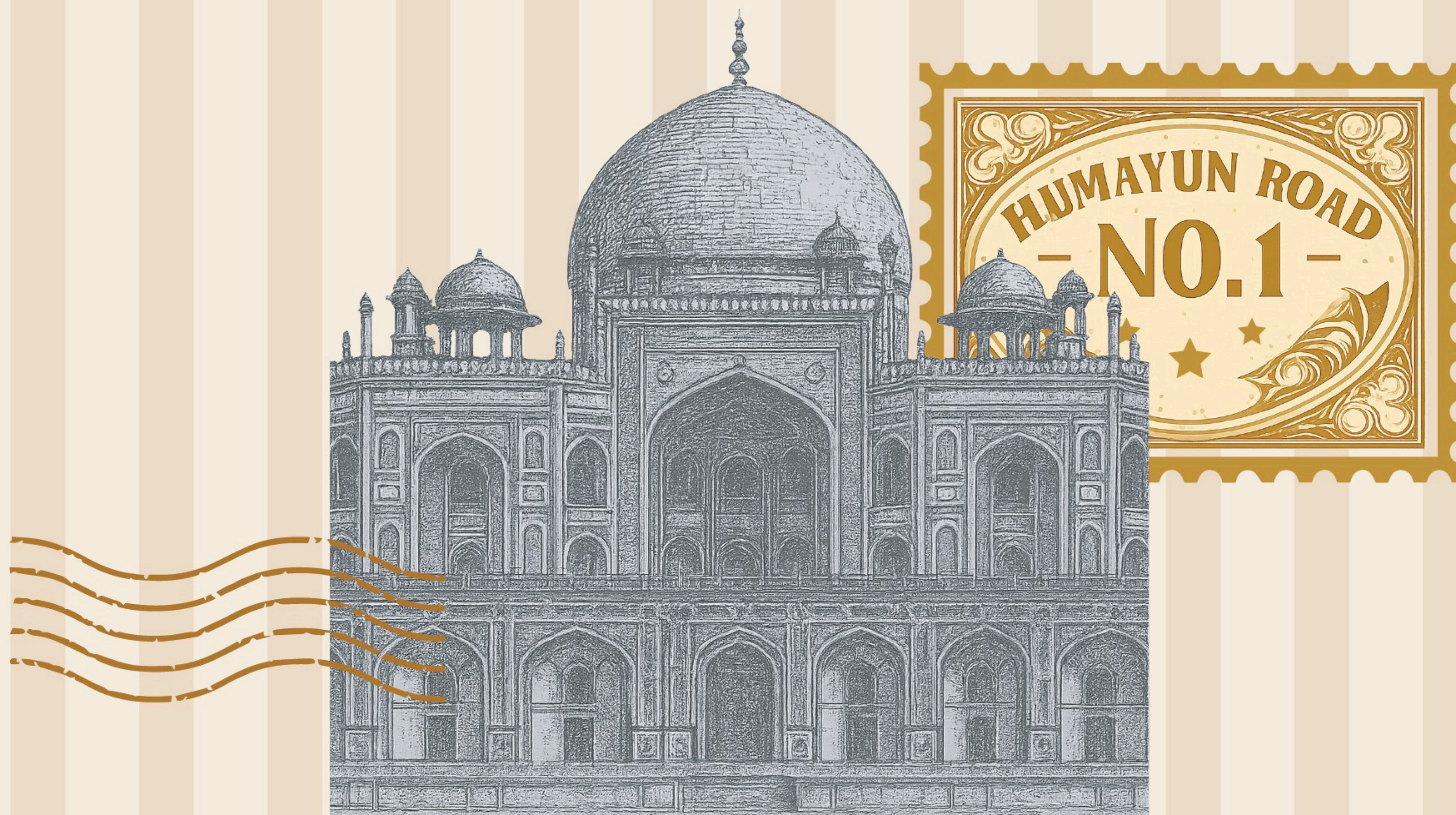
celeriac fondue & nutty praline, vegetable bouquet  
(N, G, D)

#### Charcuterie Platter

prosciutto di parma, milano salami, black forest  
ham, chicken mortadella, smoked salmon  
(N, G, D)

(N) Contains Nuts (G) Contains Gluten (D) Contains Dairy  
(S) Seafood (VG) Vegan (E) Eggs (V) Vegetarian

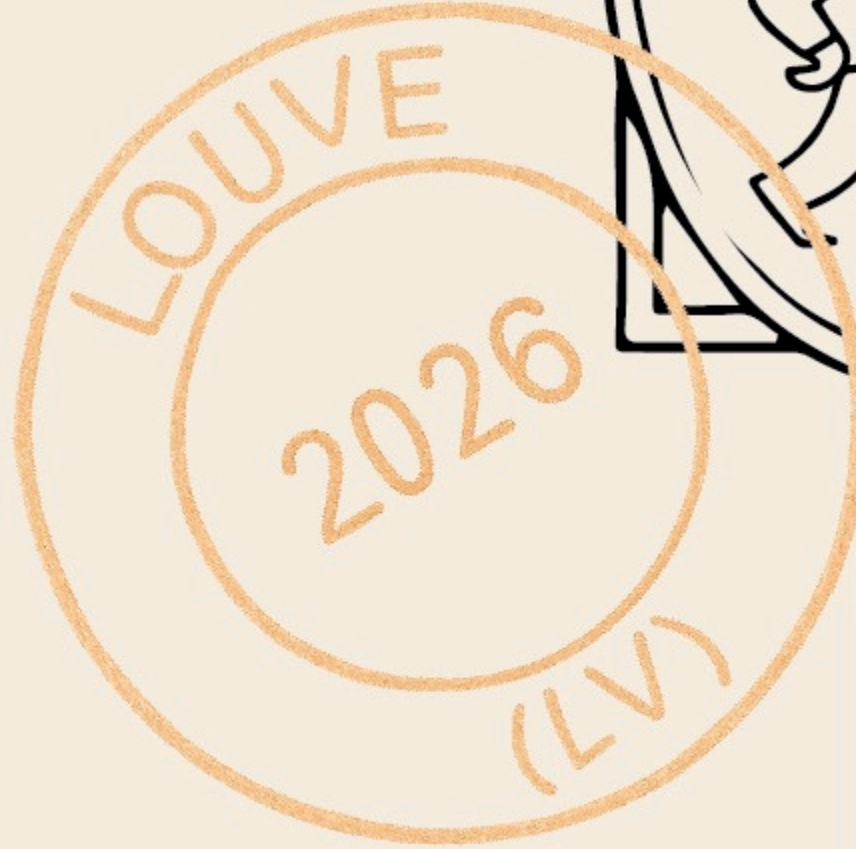
Prices are listed in INR and are subject to applicable taxes.  
Kindly inform our team of any allergies or dietary requirements. Special dietary requests can be  
customised upon order. We are committed to responsible service and guest wellbeing.



## 1 HUMAYUN ROAD

(N) Contains Nuts (G) Contains Gluten (D) Contains Dairy  
(S) Seafood (VG) Vegan (E) Eggs (V) Vegetarian

Prices are listed in INR and are subject to applicable taxes.  
Kindly inform our team of any allergies or dietary requirements. Special dietary requests can be customised upon order. We are committed to responsible service and guest wellbeing.



## PIZZA

### **Margherita**

san marzano tomato, buffalo mozzarella, fresh basil  
(G, D, V)

### **Burrata & Truffle**

besciamella, burrata, truffle oil, rustic dough  
(G, D, V)

### **Funghi**

san marzano tomato, mixed mushrooms, mozzarella  
(N, G, D, V)

### **Four Cheese**

besciamella, mozzarella, gorgonzola, parmesan,  
provolone  
(G, D, V)

### **Primavera**

san marzano tomato, seasonal vegetables,  
mozzarella, garden herbs  
(G, D, V)

### **Chicken & Pistachio**

san marzano tomato, caramelized onion, pistachio,  
thyme  
(N, G, D)

### **Pepperoni**

san marzano tomato, spicy pepperoni, mozzarella  
(G, D)

### **Parma Ham**

san marzano tomato, parma ham, arugula, mozzarella  
(G, D)

## HAND CRAFTED PASTA

### Sage Butter Tortelloni

ricotta lemon tortelloni, sage beurre noisette

(G, D, E)

### Chitarra, Morel Bourbon

chitarra pasta, morel mushrooms, bourbon cream

(G, D, E)

### Chitarra Cacio e Pepe

pecorino, black pepper, chitarra pasta

(G, D, E)

### Rigatoni Alla Guardi

light rosa sauce, parmesan

(G, D, V)

### Saffron Tagliatelle & Chicken Breast

saffron tagliatelle, grilled chicken breast, light cream

(G, D, E)

### Baked Tagliolini

hand rolled tagliolini, béchamel, aged cheese

(G, D, E)

### Spaghetti Carbonara

guanciale, egg, parmigiano Reggiano, roman style

(G, D, E)

### Tagliatelle Lamb Ragù

fresh slow-cooked lamb, rosemary, thyme

(G, D, E)

### Pappardelle, Duck Ragù

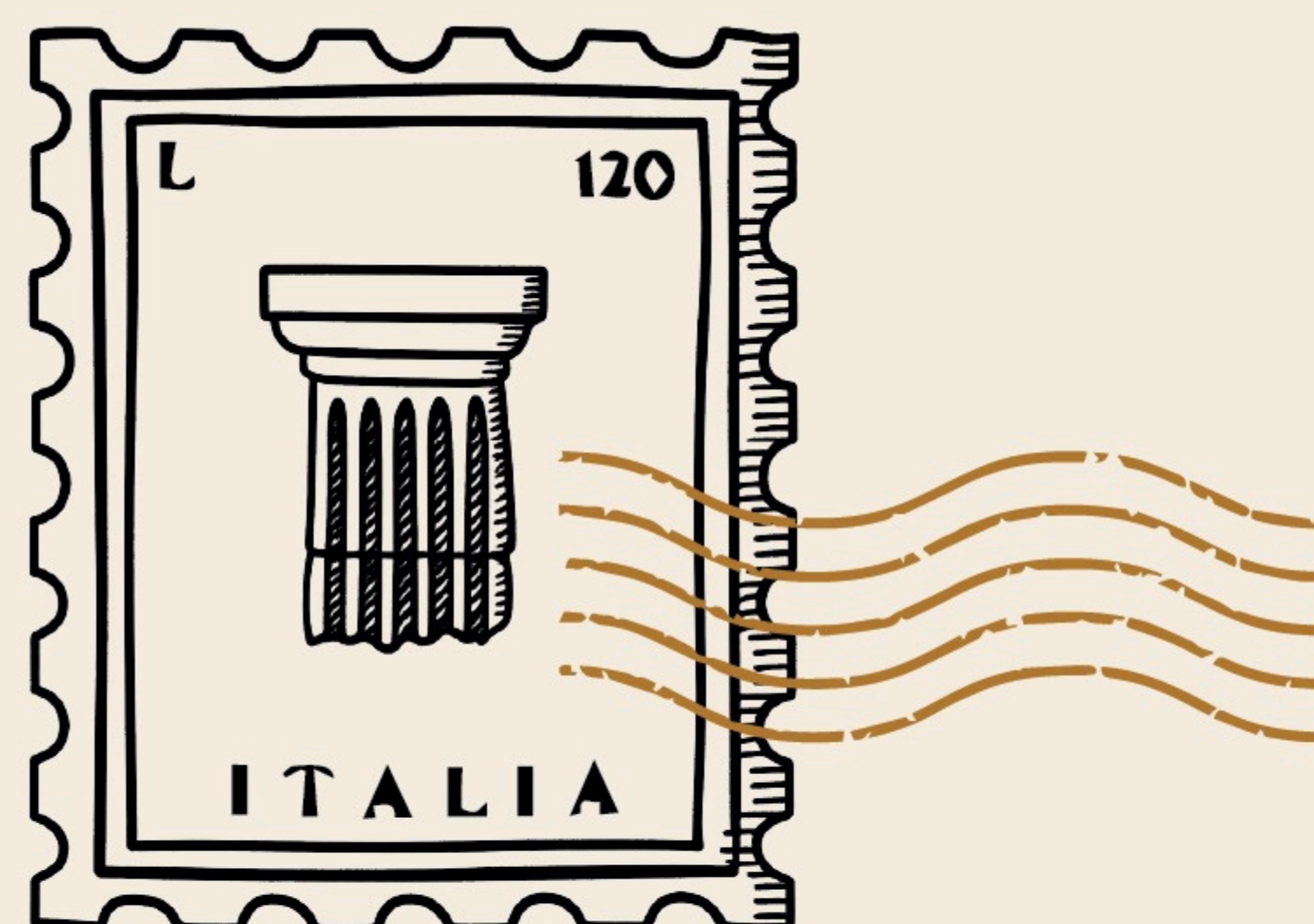
duck ragù, red wine reduction

(G, D, E)

### Seafood Linguine

prawn, calamari, mussels, salmon, cherry tomato

(G, D, E, S)



## RISOTTO

### Wild Mushroom Risotto

mushroom ragù, aged arborio rice

(D, V)

### Tomato & Rosemary Risotto

braised tomato pulp, rosemary essence

Choice of chicken and shrimp

(D, V)

### Risotto Primavera

spring vegetables, extra virgin olive oil

(D, V)

### Seafood Risotto

bisque, calamari, salmon, shrimp

(D, S)

## LARGE PLATES

### Aubergine Parmigiana Classic

layered aubergine, tomato, mozzarella, basil  
(D, V)

### Morel Stroganoff

porcini fricassee, gherkin, herb rice  
(G, D, V)

### Lasagna Quattro Formaggi

pasta layers with kale, potato, four Italian cheeses  
(G, D, E)

### Vegetable Au Gratin

pea, carrot, potato, zucchini, baby onion  
(G, D, V)

### Chicken Stroganoff

chicken fricassee, gherkin, herb rice  
(G, D)

### Romanian Chicken & Black Garlic Mash

braised chicken, gremolata, black garlic mash  
(D)

### Braised Duck with Rosemary

crisp duck, rosemary oil, parmesan risotto  
(D)

### Prawn Curry

seared prawns, mild curry, fragrant rice  
(D, S)

### Sous-Vide Lamb Loin

slow-cooked lamb loin, black garlic cauliflower  
mash, jus, maque choux  
(D)

## SIDES

### Picante Dip

hot chilli  
(V)

### Flavored Butter

truffle/chilli/hot honey  
(D, V)

### Marinated Olive

(V)

### Herb Rice

(D, V)

### Rosemary Ash Potato

baby potato with skin  
(V)

### Mash Potato

truffle or black garlic  
(D, V)

### Garden Green Bouquet

choice of olive oil or butter  
(V)

## DESSERT

### **Louve Meringue Cake**

vanilla sponge, lemon curd, torched meringue  
(G, D, E)

### **Tiramisu**

mascarpone, coffee, Elle & Vire cream  
(G, D, E)

### **Belgian Ruby Chocolate // 895**

macadamia nut, ruby chocolate, vanilla gelato  
(N, D, V)

### **Cannoli // 895**

pistachio, milk chocolate, ruby chocolate  
(N,G, D, E)

### **Vanilla Rose Sable // 995**

rose & raspberry glaze, buttery sable,  
vanilla gelato  
(N,G, D, E)

### **Blueberry Creme Brûlée // 895**

vanilla custard, fresh blueberries, caramelized  
sugar crust  
(D, E)



CHINATOWN  
IN EUROPE



## STEAMED DIMSUM

### Edamame & Pea Dim Sum

Black garlic, smoked chili, sweet & spicy lemon gel  
(V) (G, D, N)

### Seasonal Crystal Dim Sum

Sweet potato, celery, pumpkin, black fungus, carrots, water-chestnut, beans, soy garlic  
(V) (D)

### Prawn Hargao

(S) (D)

### Xi'an City Spicy Chicken

With Rice Vinegar Foam  
(S, NV) (G, D, E)



## SOUP

### Classic Hot & Sour

#### Vegetable Soup // Rs. 595

Black fungus, tofu, cabbage, glass noodles  
Add on: Chicken or Prawn // Rs. 150  
(V) (G, VG)

#### Cantonese Prawn Wonton Soup // Rs. 675

Seafood consommé, pok choy, goji berry  
(S) (G, D)

## SMALL PLATES

### Beijing Mala Chili Tofu

With Leeks And Chives  
(V) (G, N, VG)

### Four Season Vegetable Fritters

With black pepper & five spice salt  
(V) (G, VG)

### Crispy Shitake In Spicy Sweet & Sour Glaze

Banana chilli, leeks, Sichuan peppercorn  
(V) (G, VG)

### Cantonese Prawn With Scallion, Chili And Leeks

(S) (G, D)

### Mala Chicken

With Celery Cilantro And Sundried Smoked Chili  
(S, NV) (G, N, D)



## LARGE PLATES

**Seasonal Chinese Greens & Water-Chestnut  
In Mild Garlic Sauce**  
(V) (VG)

**Mushroom With Scallion**  
Soy ginger sauce, Pok choy, mushroom, goji  
berry, truffle oil  
(V) (G)

**Sichuan Mapo Tof**  
Fermented bean, black bean, soy, leeks,  
mushroom  
Add on: Minced Pork  
(V) (G)

**Gongbao Chicken // Rs. 1195**  
Leeks, Sichuan oil, elephant chilli  
(S, NV) (G, N, E)

**Szechwan Chicken // Rs. 1195**  
Garlic, red and yellow pepper, snow peas,  
shimeji  
(S, NV) (G, N, E)

**Shandong Prawn // Rs. 1495**  
X.O hot garlic sauce, lotus root broccoli, snow  
peas, mushroom  
(S, NV) (G, E)

**Wok-Tossed Lamb // Rs. 1295**  
Asparagus, lotus root, mushroom, broccoli,  
three pepper sauce  
(S, NV) (G, E)

**Spicy Braised Pork // Rs. 1295**  
Pickled ginger, kale  
(S, NV) (G)



## RICE & NOODLES

**Steamed Jasmine Rice**  
Fragrant Thai jasmine  
(V) (VG)

**Wok-Tossed Ginger Scallion  
Fried Rice**  
Crispy chili  
(V) (G, N)

**Wok-Tossed Vegetables  
Fried Rice**  
Golden garlic  
(V) (G)

**Hongkong Style Panfried  
Noodles**  
Spicy garlic sauce, asparagus,  
snow peas, beansprouts  
(V) (G)

**Wok Hei Mushroom Fried Rice**  
Assorted mushroom, beni shōga  
(V) (G)

**Wok-Tossed Vegetable  
Hakka Noodles**  
Scallion, beansprouts  
(V) (G)

**Add ons:**  
Egg / poultry / meat / seafood

