

BRUNCH

Breakfast Waffle Belgian waffle, raspberry coulis, maple syrup, strawberries, banana and Blueberry Yoghurt ice cream	440
Louis' Classic Pancakes Choose between chocolate buttons, blueberries or plain pancakes. Each served with maple syrup and whipped cream	320
Add on: Banana P 50 Bacon P 80 Chocolate shot P 100 Strawberries P 130 Ice Cream Scoop P 160	
Chia Bowl Coconut milk, raspberry coulis, honey, almonds, strawberries, blueberries and bananas	420
Avocado Smoothie Bowl Avocado, spinach, chia seeds, blueberries, almonds, banana, coconut milk, honey and dehydrated strawberries	390
Vegetarian Omelette Three eggs, mushrooms, house blend cheese, spinach, asparagus, and topped with grana padano	405
Breakfast Omelette Three eggs, cheese, mushrooms, cherry tomatoes, spinach and forest ham	415
Breakfast Crêpe Smashed Hass avocado, cherry tomatoes, egg, forest ham and cheese	430

BRUNCH

	Chicken Waffles 2 Belgian waffle, 2 buttermilk fried chicken, served with maple syrup, compound butter and homemade gravy Add on: Australian bacon P 80 Egg P 50							
Smashed Avo' Toast Smashed Hass avocado, dukkah, poached eggs on sourdough toast Add on: Australian bacon P 80					480			
	Smoked Salmon, Cream Cheese & Poached Eggs on Toast Garlic cream cheese, Norwegian smoked salmon, capers, poached eggs on sourdough toast. 560							
Steak & Eggs Australian Tenderloin, eggs and fried potatoes								
French Toast Thick cut brioche, strawberries, bananas, blueberries, maple syrup and Vanilla ice cream								
	Eggs Your Way Two eggs, cooked your way, on sourdough toast (Add sides to your liking)							
	Australian Bacon	P 80	Smashed avocado	P 190				
	Extra Egg	P 50	Cauliflower	P 70				
	Chicken Fillet	P 90	Forest ham	P 60				
	Hash Brown	P 60	Buttermilk fried chicken	P 150				
	Sautéed Spinach	P 50	Australian beef brisket	P 130				
	Norwegian Smoked Salmon	P 180						
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All prices are inclusive of VAT and subject to Service Charge

BEVERAGES

Coffee	Small	Large	Juices 260
Espresso	140		· Orange Juice
Piccolo	140		· Apple, Orange and Carrot
Gibraltar	140		· Cucumber, Apple, Spinach and Ginger
Cortado	140		· Orange, Carrot and Ginger
Macchiato	140		
Latte	150	170	
Cappuccino	150	170	Gayasaro
Flat White	150	170	· Pineapple, Ginger Calamansi
Long Black	140	170	· Watermelon
Mocha	170	190	
Chai Latte	170	190	Smoothies 280
Signature Hot Chocolate	170	190	· Avocado Smoothie
St. Louis Hot Chocolate	170	190	
Iced Aussie (Vanilla ice cream)		190	· Banana Smoothie
Iced Chocolate	180	220	· Berry Smoothie
Caramel Frappé		220	· Mango Smoothie
Mocha Frappé		220	
Tea			Large Milkshake 260
			(any ice cream flavor)
Tea for One		140	
Tea for Two		220	Down als Constants
			Brunch Cocktails 350
Affogato			· Mimosa
Classic Affogato		280	· Strawberry Sorbet Mimosa
Nutella Affogato		320	
Frangelico Affogato		380	

TOASTED SANDWICHES

Wagyu Cheeseburger Gouda cheese, tomato, lettuce, pickles, caramelized onion and Baba's Kitchen Sauce Served with fries.	580
Chicken, Cheese & Avocado With fried onion and kewpie, toasted in sourdough Add on: Australian bacon P 80 Egg P 50	540
3 Cheese Toastie Mozzarella, Gouda and Emmental cheese, toasted in sourdough Add on: Truffle salsa P 60	420
St. Louis Reuben Australian beef brisket, spiced mayonnaise, sauerkraut, cheese, toasted in sourdough	540
Steak Sandwich Beef tenderloin, kewpie, cheese, onion and arugula	590
Louis' Fried Chicken Brioche Buttermilk fried chicken, pickles, tomatoes, lettuce, cheese and Baba's Kitchen Sauce, toasted in a brioche bun	500
Add on: Australian bacon P 80 Egg P 50 Ham & Cheese Croissant	
Forest Ham and House blend cheese	360
Croque Monsieur Forest ham, House blend cheese and cream sauce toasted in brioche bread	460
Pesto & Mozzarella Ciabatta Diced olive, garlic, peppers and olive oil spread, mozzarella, pesto, arugula, mushrooms and emmental cheese. Toasted in ciabatta bread	520

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GRAIN BOWLS

Beef Brisket Grain Bowl

Australian beef brisket, kimchi fried rice, broccoli, asparagus, arugula, and a poached egg.
Served on your choice of quinoa, white, brown, or red rice



Chicken Grain Bowl

Chicken fillet, chickpeas, pickled red onion, spicy mayonnaise, arugula, smashed avocado and a poached egg.
Served on your choice of quinoa, white, brown, or red rice



Add on: Bacon P 80

Smoked Salmon Grain Bowl

Norwegian smoked salmon, arugula, cherry tomatoes, mushrooms, tomato basil sauce and a poached egg. Served on your choice of quinoa, white, brown, or red rice



Buttermilk Fried Cauliflower Grain Bowl

Buttermilk fried cauliflower, roasted broccoli, Brussels sprouts, roated cherry tomatoes, pumpkin, chickpeas, carrots and tomato basil sauce. Serve on your choice of quinoa, white, brown or red rice



SALADS

Salmon Salad with Creamy Cilantro

Salmon, garlic cilantro mayonnaise, cucumber, cherry tomatoes, onion, spiced pumpkin seeds, feta, avocado and mixed greens

590

Mediterranean Quinoa Bowl

Chickpeas, cherry tomatoes, cucumber, onion, feta, parsley and a lemon, garlic olive oil

360

Chicken Caesar Salad

Pancetta, salad mix, croutons, grana padano and poached egg

480

VEGGIES

Roasted Greens

Charred brussel sprouts, french beans, garlic, broccoli and grana padano

340

Truffle Parmesan Fries

Served with mayonnaise and ketchup

330

PASTAS

Served with garlic bread

Chicken Pesto Tagliatelle, chicken breast, broccoli and grana padano. 460 Served with garlic bread Carbonara Tagliatelle, bacon, grana padano and poached egg. 420 Served with garlic bread Wagyu Bolognese Tomatoes, onion, garlic, reduced red wine, tagliatelle and grana padano. 560 Served with garlic bread **Roasted Cherry Tomato & Salmon Pasta** Capers, tagliatelle, garlic, reduced white wine and dill. 760 Served with garlic bread Pancetta, Mushroom & Truffle Ravioli Handmade ravioli with truffle ricotta, pancetta, mushrooms and grana padano. 560 Served with garlic bread **Pumpkin Ravioli** Handmade ravioli with garlic, onion, spinach, and cheese 400

SAVORY CRÉPES

Vegetarian Crêpe

Pesto, cauliflower, cherry tomatoes, mushrooms, cheese, spinach and feta cheese topped with balsamic glaze and arugula

460

Chicken Crêpe

Mushrooms, spinach, cheese, pesto and cream sauce topped with balsamic glaze and arugula



MAINS

Australian Lamb Shank

Mashed potato, broccoli, garlic, brussel sprouts and red wine jus



Chicken Parmo

Breaded chicken breast, cream sauce, house blend cheese and fries



Creamy Baked Salmon

Served with broccoli, brussels sprouts, carrots, cherry tomatoes, fried potato and a creamy garlic tomato sauce



Roasted Truffle Chicken Fillet

Truffle mashed potatoes, pancetta, mushrooms and roasted garlic



Australian Beef Brisket

Mashed potatoes, carrots, broccoli, pancetta and garlic. Topped with a red wine jus



DESSERTS

Eton Mess

Strawberries, meringue, raspberry coulis, lemon curd and Wild Strawberry ice cream 380

Ice Cream Croissant

Your choice of any two scoops of house made ice cream, sandwiched between a Parisian croissant

440

Amalia's Super Sundae

A generous scoop of French Vanilla and Chocolate Noir ice cream, topped with warm chocolate fudge brownie, churros, dulce de leche, fresh strawberries and chocolate cookie crumb

390

St. Louis Fondue

Six churros, strawberries, bananas, mangoes, apples, marshmallows and a Belgian waffle. Served with your choice of melted milk, dark or white chocolate 1100

WAFFLES

Ferrero Waffle

Melted milk chocolate, crushed hazelnuts, maple syrup, and Ferrero ice cream

420

Cinnamon Waffle

Pressed cinnamon scroll, white chocolate, churros bites, dulce de leche and Vanilla Ice Cream 440

CRÊPES

Strawberry Nutella Crêpe

Served with melted milk chocolate, and French Vanilla ice cream



Peaches & Mango Crêpe

Served with melted dark chocolate, coconut cream cheese frosting, desiccated coconut and French Vanilla ice cream



Dulce de Leche Banana Crêpe

Served with bananas, roasted nuts, melted milk chocolate and Salted Caramel ice cream



Biscoff Crêpe

Served with cookie butter and salted caramel ice cream



CHURROS

Churros for One

Three churros, served with your choice of milk, dark or white chocolate



Churros for Two

Six churros, served with your choice of milk, dark or white chocolate



COCKTAILS

WINES

Aperol Spritz	360		Glass	Bottle
Aperol, prosecco, fresh orange slices		Red Wines		
Negroni Gin, campari and sweet vermouth	360	Saltbush Cabernet Sauvignon 2021	340	1190
The Rockwell Housewife Gin, strawberries, blueberries, lime, egg whites and dehydrated strawberries	360	Alkoomi Shiraz 2018	400	1800
Apple Martini Pressed apple, lemon vodka	360	Castillo del Moro Tempranillo Rosado 2021	340	1190
	760	White Wines		
Whisky Sour Bourbon, lemon, sugar syrup, and egg whites	360	Saltbush Chardonnay 2021	340	1190
Old Lolo Pressed cucumber, gin, lime and basil	360	Stella Bella Chardonnay 2018		2600
		Mayfly Sauvignon Blanc 2021	380	1490
Espresso Martini Vodka, Kahlúa and St. Louis Espresso	360	Sparkling		
Mango Shrubs	360	Tosso Prosecco	400	1600
Bourbon mango shrubs, lemon, and mint leaves		Champagne		
Gin N' Juice Apple juice, lemon juice, cucumber and gin	360	Möet & Chandon		5000
BOTTLED BEERS		DRAFT		
			Goblet	Pint
Heineken	145	Estrella Galicia	190	300