

Chez Louis:

A French-Inspired Family Experience

Story of Chez Louis (English Version)

Once upon a time, tucked away in a quiet corner of Paris, there lived a young boy named Louis. While other kids played soccer in the streets, Louis would sneak into his grandmother's kitchen to watch her cook. She didn't use recipes—only smells, sounds, and love. But Louis had a secret: he wasn't learning to cook alone.

High above the wooden beams of the kitchen, hidden among the pots and pans, lived Petit Fromage, a little rat with an extraordinary nose and a big dream—to become the world's finest chef. One night, Louis caught him nibbling on a wedge of Roquefort, and instead of shooining him away, he offered him a piece of baguette. That night, a partnership began.

As Louis grew, so did his passion. Petit Fromage would whisper flavors in his ear, nudge spices into his hands, and guide his tiny fingers toward magic. Together, they cooked meals that made people cry with joy. Word spread, and soon, Louis became known as the boy who cooked like a hundred-year-old French master.

Years later, Louis moved far away, but he never forgot the smells of his grandmother's kitchen or the tiny rat with big taste. And now, in a quiet kitchen once again, he opens his doors and shares the magic—one tartine, one crème brûlée at a time.

Welcome to Chez Louis: a place where food has a story, flavors have memory, and everyone is family.

Menu (Simplified English Version)

Salads

- **Niçoise Salad**

Tuna, olives, hard-boiled eggs, green beans, tomatoes, potatoes, and a Dijon mustard vinaigrette.

- **Mixed Green Salad**

Baby greens, cucumbers, and tomatoes with an olive oil vinaigrette.

Tartines (Open-Faced Sandwiches)

- **Ham & Gruyère**

Rustic bread with Dijon mustard, ham, melted Gruyère, and cornichons.

- **Sardines & Greens**

Sardines on toasted bread with arugula and a splash of olive oil or lemon.

- **Goat Cheese & Pear**

Goat cheese, sliced pear, honey, and walnuts on rustic bread.

- **Blue Cheese & Fig Jam**

Blue cheese and fig jam topped with walnuts on toasted bread.

Drinks (Mocktails)

- **Lime-Ginger Sparkle**

Sparkling water, ginger syrup or fresh ginger, and lime juice.

- **Red Berry Spritz**

Cranberry or berry juice with frozen berries and sparkling water.

- **Apple-Thyme Fizz**

Apple juice, a sprig of thyme, and sparkling water.

Desserts

- **Crème Brûlée**

A creamy vanilla custard topped with caramelized sugar.

- **Vanilla or Pistachio Ice Cream**

Served in a dish, rich and flavorful.

Chez Louis Shopping List (Grouped by Category)

Vegetables & Greens

- Green beans
- Small potatoes (e.g., fingerling or red)
- Cherry or grape tomatoes
- Cucumbers
- Baby greens or mixed lettuce

For the Salad Dressing

- Garlic
- Anchovy fillets
- Capers
- Dijon mustard
- Red wine vinegar
- Olive oil

Condiments & Garnishes

- Salt & pepper
- Kalamata olives
- Cornichons (for tartines)
- Fig jam
- Honey

Proteins & Dairy

- High-quality canned tuna (chunky, in olive oil)
- Eggs (for boiling and crème brûlée)
- Sliced ham
- Gruyère cheese
- Goat cheese
- Blue cheese
- Heavy cream (for crème brûlée)
- Vanilla ice cream
- Pistachio ice cream

Bread

- Rustic French bread or baguette

Drinks & Mocktails

- Sparkling water
- Cranberry or mixed berry juice
- Apple juice
- Ginger syrup or fresh ginger
- Thyme (optional, for apple mocktail)
- Lemon or lime (optional for drinks or tartines)

Fruit & Nuts

- Fresh pear (for goat cheese tartine)
- Walnuts

Chez Louis

Simplified Cooking & Assembly Instructions

Niçoise-Inspired Salad with Anchovy-Caper Dressing

To make the dressing:

1. Mash together 2–3 anchovy fillets, 1 small garlic clove, 1 tsp capers, and 1 tsp Dijon mustard in a bowl.
2. Add 1 tbsp red wine vinegar and 4 tbsp olive oil.
3. Mix well with a fork until it becomes a paste-like emulsion.

To make the salad:

1. Boil small potatoes and green beans until tender. Let cool.
2. Hard-boil eggs, peel, and slice in half.
3. On a large plate, arrange baby greens, sliced cucumbers, cherry tomatoes, cooked potatoes, green beans, boiled eggs, and chunks of canned tuna.
4. Add Kalamata olives.
5. Drizzle with the anchovy dressing just before serving.

Tartines (Open-Faced Sandwiches)

1. Ham & Melted Gruyère Tartine

- Toast bread lightly.
- Spread a little Dijon mustard.
- Add ham slices and Gruyère on top.
- Heat in oven or toaster until cheese melts.

- Serve with cornichons.

2. Sardines & Greens Tartine

- Toast bread.
- Place sardines on top.
- Add arugula or greens.
- Drizzle with olive oil or lemon juice.

3. Goat Cheese, Pear & Honey Tartine

- Toast bread.
- Spread goat cheese.
- Add thin pear slices.
- Drizzle with honey and sprinkle walnuts.

4. Blue Cheese & Fig Tartine

- Toast bread.
- Spread fig jam.
- Add crumbled blue cheese.
- Sprinkle walnuts on top.

Mocktails (Non-Alcoholic Drinks)

1. Lime-Ginger Sparkle

- Mix sparkling water with ginger syrup.
- Squeeze in a bit of lime juice.
- Serve over ice.

2. Red Berry Spritz

- Pour cranberry or berry juice into a glass.
- Add sparkling water and frozen berries.
- Stir and enjoy!

3. Apple-Thyme Fizz

- Mix apple juice with sparkling water.
- Add a sprig of fresh thyme.
- Serve cold or over ice.

Desserts

Crème Brûlée (Easy Version)

Ingredients:

- 4 egg yolks
- 2 cups heavy cream
- 1/2 cup sugar
- 1 tsp vanilla

Instructions:

1. Mix egg yolks, sugar, and vanilla in a bowl.
2. Heat cream until warm (not boiling), then slowly stir into the bowl.
3. Pour into ramekins and bake in a water bath at 325°F (160°C) for ~30–35 minutes, until just set.
4. Chill in fridge for at least 2 hours.

5. Sprinkle sugar on top and caramelize with a torch or under broiler until golden.

Mini Raclette Set

<https://a.co/d/3gnlslc>

French Music Playlist Suggestions

You can find these on Amazon Music, Spotify, or YouTube:

1. Édith Piaf – “La Vie en Rose”
2. Yves Montand – “Sous le ciel de Paris”
3. Charles Trenet – “La Mer”
4. Carla Bruni – “Quelqu’un m’a dit”
5. Zaz – “Je veux”
6. Accordion Paris Café (Instrumental playlist)
7. Michael Giacchino – “Le Festin” (from Ratatouille)

I also recommend this Video on YouTube:

Ratatouille Ambient Music | PIXAR | Relax, Study, Sleep and Cook

<https://youtu.be/RXZiMZSkPeY?si=W2lYgcrhl-FYX3gF>