

## Belgian specialities (starters)

Asparagus Flemish style (eggs and butter) (3 pieces)	18
Asparagus with mousseline sauce (3 pieces)	18
Tomato with hand peeled grey shrimps (1 piece), lettuce, mayonnaise	16
Homemade shrimp croquettes, fried parsley (2 pieces)	18

## Starters

Beef carpaccio, Harry's Bar dressing	16
Smoked salmon heart, blinis, sour cream	19
The famous snails from Burgundy, garlic sauce (6 pieces)	14
Extra-fine French beans, foie gras, button mushrooms	16
Seabass ceviche, 'tiger leche'	16
Nems from Nénuphar, salad, herbs, sweet and sour sauce	12
Little sardines from Spain (14 to 18 pieces)	14
Foie gras, brioche toast	19
Lobster ravioli	22
Vitello tonnato	16

For tables above 6 persons, in order to guarantee a fluent service, we will ask you to limit your choices.  
Thank you for your understanding.

All our dishes are home prepared with best quality fresh products.  
Our dishes may contain some allergens.  
Please inform us in case of any allergy.

## Belgian specialities (main courses)

Asparagus Flemish style (eggs and butter) (5 pieces)	22
Asparagus with mousseline sauce (5 pieces)	22
Tomato with hand peeled shrimps (2 pieces), French fries	30
Cod with mousseline sauce, hand peeled grey shrimps, mashed potatoes	28
Vol-au-vent, French fries	20
Meat loaf, pan-fried vegetables, mashed potatoes, mustard	19
Beef tartar freshly prepared, French fries, salad	24

## Main courses

Spaghettoni, lemon butter, sage, parmesan	18
Small soles, butter and parsley, mashed potatoes, spinach	26
Seabass, green vegetables, lemon butter with capers	26
Salmon Teriyaki, green asparagus, mashed potatoes	24
Holstein beef tenderloin, French fries, salad, sauce	28
Holstein dry-aged beef, French fries, salad, sauce	32
Lola bacon cheeseburger, French fries, salad	24
Roasted poultry, French fries, tarragon sauce	24
Veal tenderloin with rosemary, zucchini gratin	32
Herb crusted rack of lamb, gratin dauphinois, French beans	30
Sweetbread, French beans, morel sauce, French fries	36

## Any changings in the accompaniments will be charged 3

Sauces :	
Bearnaise, green pepper, tarragon	4
Morel	6
Side dishes :	
Mashed potatoes, French fries	4,5
French beans, spinach, pan-fried vegetables	6

## Desserts

Chocolate mousse	8
The traditional 'dame blanche'	9
Lola's specialty 'café glacé'	9
Pavlova with exotic fruits	10
Hot chocolate moelleux, Madagascar vanilla ice cream	12
Vanilla crème brûlée	10
Thin apple pie, vanilla ice cream	11
Red berries, homemade whipped cream	12
Cheese platter (3 different cheeses)	10

# Lola

Restaurant ouvert du lundi au dimanche  
De 12h à 14h30 et de 19h à 23h  
+32 2 514 24 60 - info@lola-restaurant.be  
www.lola-restaurant.be

# Lola

## Aperitifs and cocktails

Coupe de Prosecco Col de l'Utia Sacchetto	7
Coupe de champagne Gobillard Brut	11
Coupe de champagne R de Ruinart	13
Lolita : Dubonnet, liqueur à l'orange, Pamplemousse rose et champagne	11
Lola's Gin : Colonel gin, basilic, citron, Fever tree Mediterranean	12
Virgin Mojito Schweppes	4,5
Mojito	13
Pimm's cocktail	13
Americano	12
Negroni	12
Apérol Spritz	8,5
Hendrick's & Fever Tree	12

## Wines by the glass

### White

Chardonnay, Nuiton Beaunoy, Côte d'or	7
Sancerre, Jean-Paul Picard & fils	9
Petit Chablis, Pas si Petit, la Chablisienne	9

### Red

D de Dauzac, Bordeaux Supérieur	8
Bourgogne, Nuiton Beaunoy	9
Châteaux Petit Bocq, Saint-Estèphe 2014	11

### Rosé

Côtes de Provence, Château Pas du Cerf, Cuvée Diane	7
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