

Belgian specialities (starters)

Artichoke vinaigrette	14
½ Demoiselle Lobster "Bellevue"	16
Tomato with hand peeled grey shrimps (1 piece), lettuce, mayonnaise	20
Homemade shrimps croquettes, fried parsley (2 pieces)	18

Starters

Holstein beef carpaccio, Harry's Bar dressing	19
Smoked salmon heart, blinis, sour cream	24
Extra-fine French beans, foie gras, button mushrooms	18
Seabass ceviche, 'tiger leche'	20
Little sardines from Spain (14 to 18 pieces)	13
Foie gras, brioche toast	18
Vitello tonnato	16
The famous snails from Burgundy, garlic sauce (6 pieces)	16
Zucchini flowers stuffed with ricotta and spinach	16
Nems from Nénuphar, salad, herbs, sweet and sour sauce	13
Lobster ravioli	19

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)

Demoiselle Lobster "bellevue", French fries	28
Tomato with hand peeled shrimps (2 pieces), French fries	35
Cod with mousseline sauce, hand peeled grey shrimps, mashed potatoes	28
Vol-au-vent, French fries	22
Meat loaf, pan-fried vegetables, mashed potatoes, mustard	19
Beef tartar freshly prepared, French fries, salad	24
Mussels, French fries	28

Main courses

Spaghettini, lemon butter, sage, parmesan	18
Small soles, butter and parsley, mashed potatoes, spinach	28
Seabass, virgin sauce	29
Salmon Teriyaki, broccolinis, mashed potatoes	24
Holstein beef tenderloin, French fries, salad, sauce	32
Holstein dry-aged beef, French fries, salad, sauce	34
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
Lola's specialty 'café glacé'	9
Vanilla crème brûlée	9
Pavlova with exotic fruits	10
The traditional 'dame blanche'	12
Hot chocolate moelleux, Madagascar vanilla ice cream	12
Thin apple pie, vanilla ice cream	11
Red berries, homemade whipped cream	12
Cheese platter (3 different cheeses)	12

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 Saccheto	7
Coupe de champagne Gobillard Brut	11
Coupe de champagne Billecart-Salmon	14
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
American	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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