

BELGIAN AND FROM THE HOUSE SPECIALITIES

Starters

Endives salad, peeled by hand grey shrimps	22
Holastein beef carpaccio, Harry's Bar	19
<i>With black truffle</i>	28
Homemade shrimps croquettes, fried parsley (2 pieces)	19
Lobster ravioli	19

Main courses

Stuffed cabbage, mashed potatoes	19
'Chicons au gratin', mashed potatoes	20
Cod with mousseline sauce, hand peeled grey shrimps	28
Oxtail and beef cheek stew Flemish style, French fries	23
Beef tartar freshly prepared, French fries, herb salad	25
Spaghettini, lemon butter, sage, parmesan	18

Starters

Shredded crab, horseradish, celeriac in remoulade dressing	20
Gravlax salmon, blinis, sour cream	18
Scallops ceviche, 'tiger leche'	20
Little sardines from Spain (14 to 18 pieces)	13
Foie gras, toasted bread with dried fruits	18
French onion soup	11
Perfect egg, potato espuma, black truffle	22
Baked foie gras, chestnuts velouté	20
The famous snails from Burgundy, garlic sauce (6 pieces)	16
Delicious nems, salad, herbs, sweet and sour sauce	14

Main courses

Macaroni gratin with black truffle	28
Small soles, butter and parsley, mashed potatoes, spinach	32
Roast scallops shells, squash, white butter with citrus	28
Half cooked tuna with Asian flavours, rice	26
Skate wing 'à la Grenobloise'	22
Holstein beef tenderloin, French fries, salad, sauce	32
Holstein dry-aged beef, French fries, salad, sauce	34
Roasted poultry, French fries, tarragon sauce	24
Duck breast with sweet spices, seasonal fruits and vegetables	24
Rack of lamb in herb crust, vegetables navarin, potatoes	29
Sweetbread, brown button mushrooms, potato gratin	38

Any changings in the accompaniments will be charged 3

Sauces :

Bearnaise, green pepper, tarragon	4
-----------------------------------	---

Side dishes :

Mashed potatoes, French fries	4,5
Spinach, pan-fried vegetables	6

*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.*

Desserts

Chocolate mousse	8
Waffle to share or NOT. Powdered sugar, whipped cream, chocolate <i>Vanilla ice cream – supplement of 2</i>	10
Crème brûlée with vanilla from Madagascar	10
The traditional dame blanche	12
Pavlova with exotic fruits	10
Hot chocolate moelleux, vanilla ice cream	12
Apple crumble	11
Tiramisu with chestnut	10
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 Sacchetto	8
Coupe de Champagne Gobillard Brut	12
Coupe de Champagne Ruinart	14
Coupe de Champagne rosé Gimonnet	14
Lolita : Dubonnet, liqueur à l'orange, pamplemousse rose et champagne	11
Lola's Gin : Biercée gin, basilic, citron,	
Fever Tree Mediterranean	12
Virgin Mojito Schweppes	4,5
Mojito	13
Pimm's	13
American	12
Negroni	12
Apérol Spritz	8,5
Hendrick's & Fever Tree	12

Wines by the glass

White

Sancerre, « grande réserve » Henri Bourgeois	9
Chablis, Petit Chablis, Patrick Piuze	10
Montagny, Cave de Buxy, Bourgogne	9

Red

Pinot noir, Maison Nuiton Beaunoy	7
Nero d'Avola, Sicile	7
Côtes de nuit, Domaine G. Julien	12
Château Petit Bocq, Saint-Estèphe	11

Rosé

Côtes de Provence, M de Minuty	7
--------------------------------	---