

BELGIAN AND FROM THE HOUSE SPECIALITIES

Starters

Holstein beef carpaccio, Harry's Bar	19
Homemade shrimps croquettes, fried parsley (2 pieces)	19
Lobster ravioli	22
Lobster salad, artichoke, coral mayonnaise	18
Tomato with hand-peeled shrimps and mayonnaise	16

Main courses

Tomatoes with hand-peeled shrimps and mayonnaise	30
Pearly cod with mousseline sauce, hand peeled grey shrimps	28
Vol au vent with poultry and sweetbread, French fries	26
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, cucumber and dill yogurt espuma	18
Seabass ceviche, 'tiger leche'	20
Little sardines from Spain (14 to 18 pieces)	13
Foie gras, toasted bread with dried fruits	18
Perfect egg, asparagus, mousseline sauce	16
Delicious nems, salad, herbs, sweet and sour sauce	14
Parsley razor clams	14

Main courses

Small soles, butter and parsley, mashed potatoes, spinach	28
Half cooked tuna with Asian flavours, rice	27
Squid, Paimpol beans with chorizo	20
Sea bream, virgin sauce with vegetables	26
Holstein beef tenderloin, French fries, salad, sauce	32
Holstein dry-aged beef, French fries, salad, sauce	34
Roasted poultry, French fries, tarragon sauce	24

Sauces and side dishes

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 tartlet, almond milk ice cream	12
Crème brûlée with vanilla from Madagascar	9
The traditional dame blanche	10
Pavlova with red berries	10
Hot chocolate moelleux, vanilla ice cream	12
Lemon meringue pie	9
Iced coffee	9
Cheese plate (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 Ruinart	14
Coupe de Champagne rosé Laurent Perrier	19
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
Americano	12
Negroni	12
Apérol Spritz	8,5
Hendrick's & Fever Tree	12

Wines by the glass

White

Sauvignon, « Petite Bourgeois » Henri Bourgeois	7
Petit Chablis, « Pas Si Petit », La Chablisienne	10

Red

Côtes de nuit, Domaine G. Julien	10
Château Clos du Notaire, Côte de Bourg	7

Rosé

Côtes de Provence, Château Pas du Cerf	7
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