

## BELGIAN AND FROM THE HOUSE SPECIALITIES

### Starters

Homemade shrimp croquettes, fried parsley (2 pieces)	19
Holstein beef carpaccio, Harry's Bar dressing	19
Lobster salad, artichoke, coral mayonnaise	22
Revisited tomato with grey shrimps	19
Lobster ravioli	23

### Main courses

Pearly cod with mousseline sauce, hand peeled grey shrimps	28
Vol au vent with poultry, sweetbread, French fries	30
Beef tartar freshly prepared, French fries, herb salad	25
Spaghettoni, lemon butter, sage, parmesan	18

### Starters

Gravlax salmon, cucumber and dill yogurt espuma	18
Seabass ceviche, melon, fennel and curry dressing	18
Little sardines from Spain (14 to 18 pieces)	13
Foie gras, toasted bread	20
Delicious nems, salad, herbs, sweet and sour sauce	14
The famous snails from Burgundy	16
Ham mousse, horseradish and celery in remoulade dressing	13
Razor clams with a persillade	14
Zucchini flowers, fresh ricotta, gazpacho	16
Bouchot mussels, mousseline, green celery	14

### Main courses

Demoiselle lobster "Bellevue", French fries	28
Small soles, butter and parsley, mashed potatoes, spinach	28
Roasted shade-fish, zucchini gratin, safran juice	22
Half cooked tuna with Asian flavours, rice	27
Octopus, avocado, Chimichurri sauce	26
Holstein beef tenderloin, French fries, salad, sauce	32
Hereford dry-aged beef, French fries, salad, sauce	36
Roasted poultry, French fries, tarragon sauce	24
Roasted lamb in a puff curst, eggplant caviar, peppers, tabbouleh	29

### Sauces and side dishes :

Sauce :	
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

Crème brûlée with vanilla from Madagascar	9
The traditional dame blanche	10
Pavlova with red fruits	10
Lemon meringue pie	9
Hot chocolate moelleux, vanilla ice cream	12
Iced coffee	9
Deconstructed bounty	11
Cheese plate (3 different cheeses)	12

# Lola

Restaurant ouvert du lundi au dimanche  
De 12h à 14h30 et de 19h à 23h  
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[www.lola-restaurant.be](http://www.lola-restaurant.be)

# Lola

## Aperitifs and cocktails

Coupe de Prosecco Col de l'Utia Sacchetto	8
Coupe de Champagne Ruinart	15
Lolita : Dubonnet, liqueur à l'orange, pamplemousse rose et champagne	12
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, Henri Bourgeois, Loire	8
Petit Chablis, «Pas Si Petit», La Chablisienne	10
Pinot gris, San Simone, Italie	7

### Red

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

### Rosé

Côtes de Provence, Château Pas du Cerf	7
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