

BELGIAN AND FROM THE HOUSE SPECIALITIES

Starters

Homemade shrimp croquettes, fried parsley (2 pieces)	19
Holstein beef carpaccio, shavings of foie gras	20
Foie gras, toasted bread	20
Lobster ravioli	23
Toast with wild mushrooms and Auvergne ham	16

Main courses

Pearly cod with mousseline sauce, hand peeled grey shrimps	29
Small soles, butter and parsley, mashed potatoes, spinach	28
Vol au vent with poultry, sweetbread, French fries	30
Beef tartar freshly prepared, French fries, herb salad	25
Tagliolini, lemon butter, sage, parmesan	18
Our stuffed cabbage, mashed potatoes	20

Starters

Gravlax salmon, blinis, declination of beetroot	18
Seabass ceviche, apple, celery and sorrel	18
Delicious nems, salad, herbs, sweet and sour sauce	14
The famous snails from Burgundy	16
Ham mousse, horseradish and celery in remoulade dressing	13

Main courses

Scallops with green cabbage and Alsatian bacon	28
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
Hind fillet, root vegetables, poached pear	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.

Lola

Desserts

Figs marinated in spices, pistachio ice cream	12
Chestnut Tiramisu	10
Crème brûlée with vanilla from Madagascar	9
The traditional dame blanche	10
Lemon meringue pie	9
Hot chocolate moelleux, vanilla ice cream	12
Iced coffee	9
Deconstructed bounty	12
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

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	13
Lola's Gin : Biercée gin, basilic, citron, Fever Tree Mediterranean	13
Virgin Mojito Schweppes	6
Mojito	13
Pimm's	13
Americano	15
Negroni	15
Apérol Spritz	13
Hendrick's & Fever Tree	15

Wines by the glass

White

Sancerre, Henri Bourgeois, Loire	9
Chablis, Patrick Piuze, Bourgogne	10
Pinot gris, San Simone, Italie	8

Red

Hautes Côtes de nuit, Domaine G. Julien	12,5
D de Dauzac, Bordeaux	8
Saint Laurent, Weingut Keth	7
Merlot, Elegencia	7

Rosé

Côtes de Provence, Château Pas du Cerf	8
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