

BELGIAN AND FROM THE HOUSE SPECIALITIES

Starters

Homemade shrimp croquettes, fried parsley (2 pieces)	20
Homemade shrimp croquette, fried parsley (1 piece)	12
Holstein beef carpaccio, shavings of foie gras	22
Foie gras, toasted bread	22
Lobster ravioli	24
Eel in a green herb sauce	20
Flemish style asparagus	18

Main courses

Pearly cod with mousseline sauce, hand peeled grey shrimps	32
Small soles, butter and parsley, mashed potatoes, spinach	30
Vol au vent with poultry, sweetbread, French fries	32
Beef tartar freshly prepared, French fries, herb salad	26
Tagliolini, lemon butter, sage, parmesan	22

Starters

Gravlax salmon	18
Delicious nems, salad, herbs, sweet and sour sauce	15
The famous snails from Burgundy	17
Pan-seared foie gras, grapefruit, pomegranate	24
“Pâté en croute”	16
Marbled fresh tuna, olives, ricotta, piquillos	18

Main courses

Scallops, potato risotto with watercress coulis	28
Halfcooked salmon Label Rouge with Asian flavours, rice	26
Sea bass fillet, crispy aubergine, citrus butter	29
Holstein beef tenderloin, French fries, salad, sauce	38
Dry-aged beef of our selection, French fries, salad, sauce	38
Roasted poultry, French fries, tarragon sauce	26
Veal sweetbread with green asparagus from Provence	39
Cordon bleu with morels, vegetables	28

Sauces and side dishes :

Sauce :	
Bearnaise, green pepper, tarragon	4
Side dishes :	
Mashed potatoes, French fries	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

Speculoos Tiramisu	10
Crème brûlée with vanilla from Madagascar	10
The traditional dame blanche	10
Lemon meringue pie	9
Hot chocolate moelleux, vanilla ice cream	12
Iced coffee	9
Comme un Bounty	12
Apple pie with vanilla ice	12
Cheese plate (3 different cheeses) from Julien Hazard	12

Aperitifs

Coupe de Prosecco Col de l'Utia Sacchetto	8
Coupe de Champagne R de Ruinart	16
Lolita : white vermouth, lime, rose lemonade	13
Lola : Champagne Ruinart, Campari, hibiscus syrup	15

Classic cocktails

Cosmopolitan	13
Old Fashioned	13
Mojito	13
Moscow Mule	13
Negroni	13
Aperol Spritz	11
Basil Smash	13
Dark'n'Stormy	13
Espresso Martini	13
Amaretto Sour	13

Cocktail Creation

Creation of the moment	15
------------------------	----

Mocktails

Virgin Mojito	10
Shirley Temple	10
Botaniets Gin 0%, Fever Tree Elderflower	11

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