

BELGIAN AND FROM THE HOUSE SPECIALITIES

Starters

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| Homemade shrimp croquette, fried parsley (1 piece) | 12 |
| Lobster ravioli | 24 |
| Flemish style asparagus | 18 |
| Foie gras, toasted bread | 22 |
| Lobster salad, artichoke, coral mayonnaise | 24 |
| Revisited tomato with hand peeled grey shrimps | 22 |

Main courses

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| 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

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| Delicious nems, salad, herbs, sweet and sour sauce | 15 |
| The famous snails from Burgundy | 17 |
| “Pâté en croute” | 16 |
| Tuna tartare, piquillos and candied lemon | 18 |
| Holstein beef carpaccio, mizuna and parmesan cheese | 20 |

Main courses

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| Grilled turbot, zucchini, matelote sauce | 42 |
| Halfcooked salmon Label Rouge with Asian flavours, rice | 26 |
| Sea bass fillet, virgin sauce, mashed potatoes | 30 |
| 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 lobster bearnaise, French fries, salad | 39 |
| Lamb, tabbouleh, mint yoghurt | 37 |

Sauces and side dishes :

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| 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.

Desserts

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| 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 |
| Like a Bounty (chocolate and coconut ice cream) | 12 |
| Loquats pie with vanilla ice | 12 |
| Strawberry gateau, strawberries and pistachio ice cream | 14 |
| Cheese plate (3 different cheeses) from Julien Hazard | 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

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| 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

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

Cocktail Creation

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|------------------------|----|
| Creation of the moment | 15 |
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Mocktails

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